

PLANT BASED MADE

Easy

As the demand for plant-based options continues to rise, it's crucial for hospitality establishments to adapt and offer enticing vegan dishes. B-well Mayonnaise, a vegan-friendly alternative to traditional mayonnaise, can play a pivotal role in enhancing the flavor, texture, and overall appeal of your vegan menu.



As a vegan mayo, B-well's mayonnaise isn't just a replacement for traditional mayo-based dishes – it opens up a whole new world of simple vegan dishes! Here's how you can spice up your vegan offerings with B-well mayonnaise.



DELICIOUS DRESSINGS

Perhaps the simplest way to use B-well Mayonnaise as a vegan offering is to replace sauces and dressings that have a creamy base. By swapping out traditional ingredients for B-well mayonnaise, you can re-create classic dressings like Caesar, ranch, or thousand island, or experiment with unique flavours like chipotle, sriracha, or garlic aioli. The smooth texture and rich taste of B-well Mayonnaise will make your dressings irresistible, ensuring that your vegan offerings stand out.

PLANT-BASED SANDWICHES AND BURGERS:

The secret to a mouthwatering vegan sandwich or burger lies in the sauce. B-well Mayonnaise, with its creamy consistency, adds moisture and a tangy kick to plant-based patties, making them more enjoyable and satisfying. Mix with your flavouring of choice, spread a generous amount on buns or wraps, and pair it with fresh vegetables, grilled tofu or tempeh, and flavourful seasonings. The result? A vegan sandwich or burger that rivals its non-vegan counterparts in taste and satisfaction.

IRRESISTIBLE DESSERTS

Yes, you read that right! B-well Mayonnaise can even be used in vegan desserts. Its creamy texture and emulsifying properties make it an excellent substitute for eggs and traditional mayo in baked goods. Try incorporating B-well Mayonnaise into vegan cakes, brownies, and cookies for a moist and rich texture.



INDULGENT DIPS AND SPREADS

B-well Mayonnaise can be transformed into irresistible vegan dips and spreads that will keep your customers coming back for more. Whip up a luscious and creamy artichoke dip, a zesty buffalo cauliflower dip, or a savoury spinach and herb spread. B-well Mayonnaise's versatility makes it an ideal base for creating an array of vegan dips and spreads that can be served with fresh veggies, breadsticks, or even as a topping for vegan nachos.

FLAVOURFUL SALADS:

No salad is complete without a delectable dressing, and B-well Mayonnaise can bring your vegan salads to life. Use it as a base for creating creamy dressings that complement a variety of salad ingredients. Whether you're making a classic coleslaw, a tangy potato salad, or a refreshing pasta salad, B-well Mayonnaise will happily step in.



CHEESY SAUCE

Experiment with creating vegan cheese substitutes using B-well Mayonnaise as a base ingredient. Combine it with nutritional yeast or a plant-based cheese, spices, and other flavourings to create a creamy and tangy vegan cheese sauce that can be used as a topping for nachos or baked dishes.

CREAMY PASTA SAUCES

Lastly, B-well Mayo also makes the ideal base for creamy pasta sauces! Stir the mayo into cooked pasta along with sautéed vegetables, garlic, and herbs for a quick and indulgent vegan pasta dish. Alternatively, use it as a base for creamy pesto sauce or Alfredo sauce by adding ingredients like nutritional yeast, garlic, and plant-based milk. Whether it's creamy sauces, mouthwatering sandwiches, vibrant salads, irresistible dips, or even indulgent desserts, B-well Mayonnaise is the perfect addition to elevate your vegan offerings. With its versatility, rich taste, and creamy texture, B-well Mayonnaise opens up a world of possibilities for culinary creativity in the realm of vegan cuisine.

