



5 Ways to serve Deep Ridge Slices



FOODSERVICE
SOLUTIONS



We teamed up with award winning vegan street food inspired operator, Wholesome Junkies to bring us 5 ways to serve our Deep Ridge Slices.

Chelsea, the founder of Wholesome Junkies, was awarded the title of Best Vegan Offering at the Manchester Food and Drink Awards 2022! Now she's sharing that wholesome flavour, vibrant colours and enticing menu with us. Whether you're embracing meat free or looking to add **BIG** flavour to your menu, you should definitely check out these five Wholesome Junkie inspired recipes.

CHELSEA CAMPBELL
FOUNDER, WHOLESOME JUNKIES



COOKING GUIDELINES:

DEEP FRY
Temperature 175°C/350°F
Time 2 minutes





1

The Ridge Burger

Ingredients

- McCain Deep Ridge Slices
- Plant-based or beefless patty
- Burger sauce, caramelised onion chutney
- Cheese, lettuce, tomatoes, pickles
- Brioche buns

Preparation:

1. Cook the Patty

- Heat a skillet with oil and press down the patty. Cook in your usual way and time.
- A minute before your patty is complete add your cheese of choice on top and steam by sprinkling water around the patty and covering for the perfect melt.

2. Toast & Fry

- Toast brioche buns on a griddle. Fry McCain Deep Ridge Slices until golden and crisp (2 minutes).

3. Assemble Layers

- Bottom bun: spread burger sauce.
- Add lettuce, tomato slices and smashed cheesy patty.
- Top with crispy Deep Ridge Slices, pickles and caramelised onion chutney.

4. Serve

- Sandwich with the top bun and plate with flair.

2 Hoisin Duckless Loaded Ridges



Ingredients

- McCain Deep Ridge Slices
- 200g oyster mushrooms
- Cornflour, smoked paprika, salt, and pepper
- Hoisin sauce
- Sriracha mayo (2 tbsp mayo, 1 tsp sriracha)
- Toasted sesame seeds, spring onions, cucumber

Preparation:

1. Crisp the Mushrooms

- Toss mushrooms in seasoned cornflour and fry until golden.

2. Prepare Sauces

- Combine mayo and sriracha for a spicy mayo blend.

3. Fry the Ridges

- Cook McCain Deep Ridge Slices until perfectly crisp (2 minutes).

4. Assemble and serve

- Layer Deep Ridge Slices on a serving platter.
- Drizzle hoisin sauce and sriracha mayo.
- Top with crispy mushrooms, sesame seeds, spring onions and cucumber slices.



3 Old Bay Seasoned Ridges

Ingredients

- McCain Deep Ridge Slices
- Old Bay seasoning mix (smoked paprika, garlic powder)
- Cajun mayo (mayonnaise, Cajun spice, lemon juice, hot sauce)

Preparation:

1. Season & Sauce

- Mix Old Bay seasoning for sprinkling. Blend mayo and Cajun spices for dipping.

2. Fry & Finish

- Fry McCain Deep Ridge Slices (2 minutes) and toss in seasoning while hot.

3. Serve

- Arrange on a platter with a pot of Cajun mayo. Serve with fresh lemon wedges.

4

Tex Mex Em' Loaded Sliders

Ingredients

- McCain Deep Ridge Slices
- Avocado, lime, refried beans
- Tomato, red onion, jalapeño, coriander
- Hot sauce

Preparation:

1. Prepare Toppings

- Smash avocado with lime juice, salt and pepper for guacamole.
- Mix diced tomato, onion, jalapeño, coriander and lime juice for pico de gallo.

2. Fry the Ridges

- Fry McCain Deep Ridge Slices (2 minutes) for crispy perfection.

3. Assemble

- Layer slices on a platter.
- Spread warm refried beans, followed by guacamole and pico de gallo.

4. Finish & Serve

- Drizzle hot sauce and garnish with coriander. Serve with lime wedges.



6

5 Slices 'n' Katsu Curry

Ingredients

- McCain Deep Ridge Slices
- Five-spice blend (garlic powder, paprika)
- Katsu curry sauce (butter, flour, curry powder, stock, soy sauce, honey)

Preparation:

1. Prepare Katsu Sauce

- Cook butter and flour, whisk in stock, soy sauce and curry powder. Simmer to thicken.

2. Fry & Season Slices

- Fry slices (2 minutes), then toss in a five-spice blend.

3. Serve

- Present slices with katsu curry sauce as a dip. Garnish with fresh herbs for colour.

