









## Oh so Vegan!

For over 30 years Wood's have consistently created premium condiments by sourcing only the finest ingredients from the very best growers and suppliers.

Our rich, thick and creamy Vegan Mayonnaise is Egg, Gluten, Soy and Dairy free.

Use it as a base to create these delicious vegan dips and spreads to add to your menu.

For even more great recipe ideas visit: woodscondiments.com.au





# Avocado & Garlic Dip

### **Ingredients**

100g Wood's Vegan Mayonnaise

50g Avocado 3g Garlic

22g Toasted Pine Nuts

### Method

Place all ingredients into a blender and blend on high speed for 30-60 seconds or until a chunky paste is formed.

Splash of Lime Juice Pinch of White Pepper Pinch of Salt Pinch of Sugar







## **Beetroot Dip**

## **Ingredients**

100g Wood's Vegan Mayonnaise 27g Beetroot 3.5g Mild English Mustard

Splash of Balsamic Vinegar

1 x Dill Green Tip to garnish Pinch of Salt

### Method

Boil beetroot and let it simmer for 30 minutes or until tender. Let cool, then peel and shred the beetroot. Drain off most of its water.

Combine all ingredients together and hand mix thoroughly. Garnish with dill green tip.







# Smokey Chipotle Dip

### **Ingredients**

100g Wood's Vegan Mayonnaise

2g Chipotle Powder (adjust for desired heat) 3g Tomato Paste Chilli Oil to garnish Parsley to garnish (optional)

### Method

Combine all ingredients together and hand mix thoroughly. Garnish with parsley and chilli oil.







# Dijonnaise Dip

## **Ingredients**

100g Wood's Vegan Mayonnaise 10g Dijon Mustard Splash of Lemon Juice

Toasted Mustard Seeds to garnish Toasted Sesame Seeds to garnish

### Method

Combine all ingredients together and hand mix thoroughly. Garnish with toasted mustard and sesame seeds.







# Herb Mayonnaise Dip

### **Ingredients**

100g Wood's Vegan Mayonnaise

1.4g Fresh Parsley 2.6g Fresh Chives 1.4g Fresh Oregano Pinch of Cracked Black Pepper 1g Fresh Garlic Puree Pinch of Ground Black Pepper Splash of Lemon Juice Chive Infused Oil to garnish

### Method

Finey chop the herbs, combine all ingredients together and hand mix thoroughly. Garnish with chopped chives and chive infused oil.







# Malaysian Curry Dip

### **Ingredients**

100g Wood's Vegan Mayonnaise

2 x Curry Leaves 2.7g Birds Eye Chilli

12ml Coconut Milk 3g Curry Powder (Mild or Hot to Taste)

### Method

Finely chop the chilli and curry leaves, combine all ingredients together and hand mix thoroughly.







## Sundried Tomato with **Lemon Thyme Dip**

### **Ingredients**

100g Wood's Vegan Mayonnaise 21g Sundried Tomatoes

1.7g Lemon Thyme

### Method

Finely chop the sundried tomatoes, lemon zest and lemon thyme, combine all ingredients together and hand mix thoroughly.

Pinch of Lemon Zest Pinch of Sugar Pinch of Cracked Black Pepper







## Thai Chilli Herb Dip

### **Ingredients**

100g Wood's Vegan Mayonnaise 4g Birds Eye Chilli

Splash of Lemon Juice Splash of Soy Sauce 0.4g Kaffir Lime Leaves

### Method

2g Thai Basil

Finely chop the chilli and herbs, combine all ingredients together and hand mix thoroughly.







# Wasabi Mayonnaise Dip

## **Ingredients**

100g Wood's Vegan Mayonnaise

8.5g Wasabi Paste 3g Chives

### Method

Finely chop the chives, combine all ingredients together and hand mix thoroughly.













## Wood's Condiments

Looking for something a little special?

Wood's wide range of Chutneys, Dressings,

Mayonnaise, Pickles, Relishes and Sauces will add a little extra flair to all of your dishes.

We're sure you'll find something to suit every taste!

For a complete list of Wood's products visit: woodscondiments.com.au



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