

Easily Vegan



**YOUR GO-TO
PIZZA EXPERTS**

oetker-professional.co.uk in  





Plant power

FOR YOUR MENU

Did you know, in the UK we spent £70million on vegan deliveries this during January 2021? That's +240% vs January 2020¹

With Veganism's ever-growing popularity, consumer expectation of quality is high - what was considered acceptable a couple of years ago is no longer the case. 35% of consumers look for innovation when making purchasing decisions, with the need for exciting and tasty meat substitutes high on their checklist.⁶

1 in 5
GB households have at least one member following a meat avoidance / reduction diet⁵

Over
500,000
people took part in **Veganuary 2021**, that's over double the amount of people who signed up in January 2019²



Far from a passing trend, plant-based eating has taken the UK by storm in recent years, with the Coronavirus pandemic only accelerating this growth. In 2021 over 500,000 people around the globe took part in Veganuary, with a quarter of those taking up the challenge, 125,000, based in the UK.²

Since Veganuary 2020, Deliveroo orders of plant-based dishes have risen by a massive 105%, with over 14,000 vegan and vegan friendly restaurants available across the UK.³

With veganism and free-from diets becoming the norm, consumers are getting more adventurous and curious about plant-based eating. 45% of consumers are looking for more options around Vegan pizza, meaning this is an easy win to add to your menu and introduce personalised, innovative flavour combinations.⁴

1. Kantar | OOH Panel | Plant based food- delivery | 4 w/e 24 Jan 2021 vs 4 w/e 26 Jan 2020. 2. Official Veganuary 2021 survey
3. Deliveroo Oct21. 4. Gold&Green Foods/Toluna 500 consumers September 2020. 5. Kantar FMCG Purchase Panels. 6. Gold&Green Foods/Toluna 500 consumers September 2020.

Your Go-To Experts for versatile vegan solutions



At Dr. Oetker Professional we have over 120 years' experience at the heart of the food industry. Trust, sustainability and credibility are at the core of our business, and we're continually innovating to ensure our product range is in line with changing consumer demands.

We're proud to have an extensive vegan range which has been specifically designed to deliver on taste and quality, with absolutely no compromise. Our dedicated plant-based products provide quality solutions that add excitement to menus with total ease and reassurance.



WHY READY-MADE VEGAN PIZZA?

- A universally popular meal choice for adults and children
- Simple to prepare and cook
- Offers quick cook times, in as little as 3 mins in accelerated ovens. (Merry Chef E2s, Unox Speed X)
- Ideal for takeaway and delivery
- Long hold times of up to three hours in leading hot holds and self serve packaging.
- Suitable for personalisation and a range of day parts
- Consistent, high-quality results every time
- 50% fewer kitchen touchpoints and 3x quicker than making from scratch⁹



TAKEAWAY



Having Chicago Town on your menu means you're offering the UK's no.1 frozen pizza brand, a brand that's well-known for quality, trust, and reassurance. We make pizzas the only way we know how – tasty, gooey and fully loaded. Our vegan range is no exception! With a stuffed crust base and a range of plant-based toppings to choose from, eating free-from has never been easier.

- 10" Sticky BBQ Jackfruit and Bac'n & Mushroom
- Cook straight from frozen in as little as 3 minutes
- Serve whole or by the slice, hold for up to 3 hours
- Crunchy stuffed crust packed with our signature sauce
- Chicago-inspired for an authentic taste
- Ideal for meal deals, day-part promotions and driving incremental spend
- Branded disposables, POS and support available

*For more information, visit oetker-professional.co.uk

PIZZA Perfettissima Pomodoro Base

Introducing the Perfettissima range from Dr. Oetker Professional, the perfect pizza experience combining authentic taste with back of house ease and simplicity.

- 12" base topped with Mediterranean tomato sauce
- 12-hour artisan fermented dough base
- Pre-baked in a stone oven for extra texture and flavour
- Hand-made visual appeal
- Cooks from frozen in as little as 3 minutes
- Designed to compliment a wide range of toppings
- Also available in 8 tasty topped pizzas (Not Vegan).



DEEP DISH CHEEZEBURGER

We raise the crust high, add a boatload of our signature sauce, and then go full-on with mouth-watering toppings of tasty vegan meat substitute, tomatoes, pickled gherkins and red onions and a load of our dairy free mozzarella.

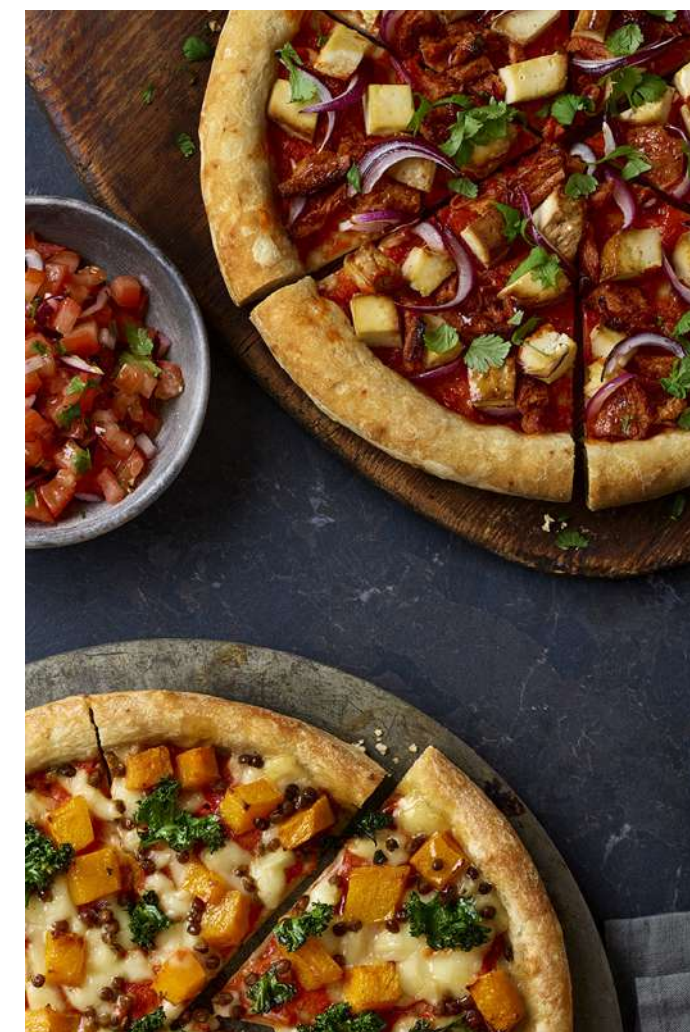
- 5-inch deep dish pizza
- Cooks from frozen in as little as 2.5 minutes
- Holds up to 45 minutes; cutting down on wastage
- Offers a low skill, time saving and consistent solution for your team
- No food handling or preparation required
- A well-known, recognisable brand for trust and reassurance



The Raw Dough Base

Offering an authentically home-made pizza taste, The Raw Dough Base is perfect for unique customisation and a selection of vegan toppings. Cooked from frozen in minutes, it allows endless possibilities for tapping into flavour trends and driving additional spend.

- 10" base topped with passata
- Cooks straight from frozen in as little as 3 minutes
- Delivers an authentic, fresh-baked quality
- No hassle or wastage caused by dough pucks
- Frozen and semi-prepared for a great time-saving solution
- Ideal for meal deals, day-part promotions and driving incremental spend



Vegan recipes to inspire

Tempeh Tempeh

Ingredients:

10" Dr Oetker Raw Dough Base
Teriyaki Marinated Tempeh
Spring Onions
Red Peppers
Chilli Flakes
Sesame Seeds



CAULIFLOWER & BLACK GARLIC

Ingredients:

10" Dr Oetker Raw Dough Base
Charred Cauliflower
Spring Onions
Beetroot
Black Garlic Sauce



Dr. Oetker Professional has a range of vegan baking options to guarantee perfect results every time. Including baking aids, sprinkles, flavourings and extracts; take a look at just some of our favourites for vegan creations.



Cocoa Powder

- Made from West African cocoa beans and perfect for cakes, brownies and desserts
- Great for all chocolate baking with 10-12% fat content
- Has a rich, chocolatey flavour
- Available in 3 x 1kg bags

Baking Aids

- **Bicarbonate of Soda:** A gentle raising agent for use in a wide range of recipes
- **Gluten-Free Baking Powder:** A versatile raising agent for cakes, scones, pastries and puddings
- Available in 6 x 500g bags

Vanilla Flavouring

- Ideal for enhancing flavour in all bakes
- Available in extracts, pastes and pods
- Alcohol-free and suitable for vegans and vegetarians
- Available in 6 x 500ml bottles

Decorations

Looking for ways to finish off those showstopper creations? The below products are completely vegan and add the wow factor to any vegan bake.

- Coloured gels - yellow, blue, green, black & orange
- Chocolate flavoured strands and confetti sprinkles
- Wafer flowers & daisies
- Extra dark chocolate chunks and dark jumbo chips



DID YOU KNOW?
USING OUR BAKING RANGE CAN REDUCE KITCHEN TOUCHPOINTS BY UP TO **50%***

Vegan Lemon Drizzle Cake

Vegan is here to stay! The classic loaf cake is the perfect format for creating vegan varieties and is a great way to showcase innovative flavour profiles.



Ingredients:

FOR THE SPONGE:

- 225 ml Soya Milk
- 30 ml Lemon Juice (2 tbsp, juice of 1 lemon)
- 180 g Self-Raising Flour
- 75 g Ground Almonds
- 5 g Dr. Oetker Baking Powder (1 tsp)
- 225 g Caster Sugar
- 2 Lemon Zest
- 125 ml Vegetable Oil
- 5 ml Dr. Oetker Sicilian Lemon Extract (1 tsp)

FOR THE DRIZZLE:

- 2 Lemon Juice
- 100 g Caster Sugar
- FOR THE DECORATION:
- 60 g Icing Sugar
- 15 ml Water (1 tbsp)

Method:

STEP 1: Preheat the oven to 180°C/160°C/Gas Mark 4. Grease and Line a 900g loaf tin. Mix together the soy milk and lemon juice until it begins to curdle and thicken, leave to one side.

STEP 2: In a large bowl mix together the flour, ground almonds, Baking Powder and caster sugar until well combined.

STEP 3: Add the lemon zest, oil, Lemon Extract and soya milk mixture, stir until the mixture is just combined.

STEP 4: Pour the mixture into the prepared loaf tin and smooth the top. Bake in the oven for 60-80 minutes, until golden brown and a skewer inserted into the centre of the cake comes out clean.

STEP 5: Whilst the cake is baking, make the drizzle mix together the sugar and lemon juice and set aside. Once the cake is baked, skewer the top of the cake and pour over the drizzle and leave to soak in and cool.

TO DECORATE

STEP 6: Once the cake is cooled mix together 60g icing sugar and 1tbsp of water or lemon juice to create a pourable glaze icing. Drizzle over the top of the cake and sprinkle with some lemon zest!

*For more information, visit oetker-professional.co.uk



**YOUR GO-TO
PIZZA & BAKING EXPERTS**

Discover more: oetker-professional.co.uk in  



Professional