

THE STREET FOOD COMPANY



# SUMMER **BOOKLET** 2025

Perfect for elevating your summer menus, this book is packed with vibrant dishes—from the fiery kick of a Jerk Chicken Bao Bun and aromatic Katsu Tikka Masala Burger to smoky Moroccan Grilled Chicken and a fresh Greek Cannellini Salad. Bring the heat this summer with bold global flavours!



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## FOODIES ON A MISSION

Our journey is sparked by our founder's backpacking adventures and eating his way around the globe, from the traditional and fresh flavours of Pad Thai along Bangkok's Khao San road and spicy chilli crab in the buzzing city of Singapore to smoky Cuban chorizo hotdogs in Havana and chilling out on an LA beach with sticky Korean short rib tacos from a local food truck.

Eager to bring these adventurous flavours back to the UK and share the same experiences through amazing food, The Street Food Company was born to produce uncompromising and exciting world food and flavours inspired by foodie destinations all around the globe.

With over a decade of experience helping customers premiumise their menus with our range of Ready-To-Use Sauces & Pastes and creating mind-blowing recipes and food concepts, we're now taking your taste buds on another sensational escapade with our Premium Ready Meals and Flavourful Prepared Meats.

WE CREATE EXCITING  
WORLD FOOD & FLAVOURS

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**READY MEALS:** Our Premium Street Food Ready Meals are an easy way to offer on-trend dishes and cuisines to attract diners, boost spend, improve margins and leave guests wanting more!

**SAUCES & PASTES:** Versatile and ready-to-use sauces and pastes make it easy & quick for any kitchen to add the world's most exciting flavours across their menus.

**PREPARED MEATS:** Our new range of flavourful prepared meats brings delicious pulled meats to your menu. Versatile and ready-to-use, they make it easy to amp up a variety of dishes. Simply heat and serve!



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# BAJA FISH

# NACHOS

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

200g **Street Food Mexican Chilli Orange Paste**  
200g crème fraiche / yoghurt  
500g tortilla chips  
750g crispy fish pieces  
300g grated cheddar cheese

### Slaw

50g **Street Food Mexican Chilli Orange Paste**  
25g orange juice  
300g shredded carrot & cabbage

*Optional garnishes:* chopped coriander, lime, pomegranate seeds

## METHOD

1. Prepare fish pieces as per packet instructions.
2. Make dressing by combining Mexican Chilli Orange Paste with crème fraiche.
3. Combine slaw ingredients until well mixed.
4. Divide tortilla chips evenly into 10 portions. Top with fish pieces and cheese. Melt cheese under a grill then top with slaw, dressing and garnishes to serve.

# JERK CHICKEN

# BAO BUN

SERVES: 10 BAO BUNS  
CHILLI: 2 MEDIUM

## INGREDIENTS

400g **Street Food Jamaican Spiced Apple Jerk Pulled Chicken**  
10 hirata bao buns  
50g mayonnaise

*Optional garnish:* sliced spring onion, crispy onions

### Dressing

50g **Street Food Mozambican Coconut Piri Piri**  
50g sweet chilli sauce

## METHOD

1. Defrost Jamaican Spiced Apple Jerk Pulled Chicken. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2min or until piping hot. Stir well.
2. Combine dressing ingredients.
3. Reheat hirata bao buns as per packet instructions and spread each with mayonnaise; add pulled chicken and finish with dressing. Garnish and serve.

# FISH & CHIPS

## CHIMICHURRI

SERVES: 10 PORTIONS  
CHILLI: 2 MEDIUM

### INGREDIENTS

150g **Street Food Cuban Chimichurri**  
150g mayonnaise  
75g finely chopped pickled gherkins  
1.2kg crispy fish goujons  
10 portions fries  
Lemon wedges to garnish

### METHOD

1. Prepare fish goujons as per packet instructions.
2. Make dressing by combining Cuban Chimichurri with mayonnaise and chopped gherkins.
3. Top fish with 2 Tbsp dressing. Serve with fries and lemon garnish.

# SLIDER

## CUBANO

SERVES: 10 SLIDERS  
CHILLI: 2 MEDIUM

### INGREDIENTS

250g **Street Food Cuban Mango Mojo Pulled Pork**  
75g **Street Food Cuban Chimichurri**  
75g mayonnaise  
10 chorizo slices  
75g grated cheese  
10 sesame brioche slider buns

### METHOD

1. Defrost Cuban Mango Mojo Pulled Pork. Empty pouch contents in a microwavable container and reheat in a 1.8kW oven for 1-2mins or until piping hot. Stir well.
2. Slice brioche buns; spread with Cuban Chimichurri and mayonnaise. Add pork, cheese and chorizo; cover with top bun. Warm in the oven for cheese to melt before serving.

# SUMMER BBQ

## INDONESIAN BBQ CHICKEN

SERVES: 10 PORTIONS - CHILLI: 2 MEDIUM

### INGREDIENTS

150g **Street Food Nasi Goreng Paste**

100g orange juice

1kg whole chicken thighs (boneless & skinless)

### METHOD

1. Make marinade by combining Nasi Goreng Paste with orange juice.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

## MOROCCAN GRILLED CHICKEN

SERVES: 10 PORTIONS - CHILLI: 1 MILD

### INGREDIENTS

150g **Street Food North African Spice Paste**

100g thick yoghurt

1kg whole chicken thighs (boneless & skinless)

### METHOD

1. Make marinade by combining North African Spice Paste with yoghurt.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

## KOREAN BBQ PORK STEAKS

SERVES: 10 PORTIONS - CHILLI: 0 NO CHILLI

### INGREDIENTS

250g **Street Food Korean Bulgogi**

1kg pork steaks

### METHOD

1. Toss pork in Korean Bulgogi and leave to marinate overnight in chiller or for at least 30mins. Oven roast/grill and serve.

## STICKY LEMONGRASS TURKEY STEAKS

SERVES: 10 PORTIONS - CHILLI: 1 MILD

### INGREDIENTS

150g **Street Food Burmese Lime Leaf & Lemon-grass Paste**

100g sweet chilli sauce

1kg turkey steaks

### METHOD

1. Make marinade by combining Burmese Lime Leaf & Lemongrass Paste with sweet chilli.
2. Toss chicken in marinade and leave to marinate overnight in chiller or for at least 30mins. Oven roast/ grill and serve.

# CURRYWURST

# BEEF BURGER

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

10 beef burgers  
10 brioche burger buns  
10 cheese slices  
150g mayonnaise  
10 sausages  
300g sauerkraut

### Dressing

125g Street Food Malay Curry Paste  
125g ketchup  
50g mango chutney

## METHOD

1. Oven grill / pan-fry beef burgers and sausages until cooked. Halve sausages lengthways.
2. Combine dressing ingredients.
3. Spread burger buns with mayonnaise. Build burger from bottom bun: add beef burger, cheese, 2 Tbsp dressing, sausage, sauerkraut and cover with top bun. Serve.

# KATSU TIKKA

# MASALA BURGER

SERVES: 10 PORTIONS  
CHILLI: 2 MEDIUM

## INGREDIENTS

200g Street Food Punjabi Tikka Masala Paste  
200g mayonnaise  
50g mango chutney  
10 crispy chicken pieces  
10 brioche burger buns  
10 cheese slices  
Salad (e.g. sliced tomato, lettuce)  
20 gherkin slices  
Butter spread

## METHOD

1. Make dressing by combining Punjabi Tikka Masala Paste with mayonnaise and mango chutney.
2. Prepare chicken as per packet instructions.
3. Butter burger buns. Build burger from bottom bun: add chicken, cheese, 3 Tbsp dressing, salad, gherkins and cover with top bun. Serve.

# FISH BURGER

## CRISPY THAI

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

### INGREDIENTS

#### 125g Street Food Burmese Lime Leaf & Lemongrass Paste

175g sweet chilli sauce  
10 crispy fish pieces  
10 brioche burger buns  
Butter spread

#### Slaw

#### 50g Street Food Burmese Lime Leaf & Lemongrass Paste

50g mayonnaise  
300g shredded carrot & cabbage

### METHOD

1. Prepare crispy fish pieces as per packet instructions.
2. Make dressing by combining Burmese Lime Leaf & Lemongrass Paste with sweet chilli sauce
3. Prepare slaw by mixing shredded carrot and cabbage with Burmese Lime Leaf & Lemongrass Paste and mayonnaise; set aside.
4. Spread burger buns with butter. Build burger from bottom bun: add crispy fish, 2 Tbsp dressing and slaw and cover with top bun. Serve.

# BURGER (VEGAN)

## NACHO

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

### INGREDIENTS

#### 150g Street Food Mexican Chilli Orange Paste

150g ketchup  
10 vegan burgers  
10 vegan brioche burger buns  
10 vegan cheese slices  
200g guacamole  
Salad (e.g. shredded lettuce)  
Crushed tortilla chips  
Pickled jalapenos

### METHOD

1. Make dressing by combining 150g Mexican Chilli Orange Paste with ketchup; set aside.
2. Prepare vegan burgers as per packet instructions.
3. Build burger from bottom bun: spread guacamole, add vegan burger, vegan cheese, 2 Tbsp dressing, salad, crushed tortilla chips, jalapenos and cover with top bun. Serve.



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# MOROCCAN COUSCOUS SALAD

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

300g cooked couscous  
200g shredded carrot  
200g tinned chickpeas, drained  
100g crumbled wensleydale cranberry cheese  
15g bunch mint, chopped (discard stems and chop leaves)

### Dressing

150g **Street Food North African Spice Paste**  
150g sweet chilli sauce

## METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

# FAJITA PASTA SALAD

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

300g cooked penne pasta  
200g diced peppers  
200g tinned sweetcorn  
100g grated cheddar cheese  
15g chopped coriander

### Dressing

150g **Street Food Mexican Chilli Orange Paste**  
150g mayonnaise

## METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

# GREEK CANNELLINI

# SALAD

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

300g tinned cannellini beans  
200g diced cucumber  
200g halved cherry tomatoes  
100g crumbled feta  
15g chopped parsley

### Dressing

150g Street Food Cuban Chimichurri  
150g thick yoghurt

## METHOD

1. Combine dressing ingredients.
2. Toss salad ingredients with dressing until well mixed. Serve.

# VIETNAMESE

# CHICKEN CURRY

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

## INGREDIENTS

400g Street Food Burmese Lime Leaf & Lemongrass Paste  
800ml coconut milk  
1.2kg diced chicken thigh  
600g sweet potato, cut into chunks  
Chopped coriander to garnish

## METHOD

1. Roast potato at 180°C fan oven for 20-30mins or until cooked.
2. In a saucepan, heat up some cooking oil to medium heat. Add chicken; stir fry for 2-3mins. Add Burmese Lime Leaf & Lemongrass Paste; mix well and stir fry for 1 min. Add coconut milk; mix well simmer covered for 15-20mins or until cooked and to desired consistency.
3. Add potatoes; mix well and heat through. Garnish and serve.

# PINEAPPLE FISH CURRY

## MALAYSIAN

SERVES: 10 PORTIONS  
CHILLI: 1 MILD

### INGREDIENTS

400g **Street Food Malay Curry Paste**  
400ml coconut milk  
400g tinned chopped tomatoes  
1kg white fish fillets  
400g fresh pineapple, cut into chunks  
400g tinned chickpeas  
Chopped coriander to garnish

### METHOD

1. In a saucepan, heat up some cooking oil to medium heat. Add pineapple; stir fry for 2-3mins. Add chickpeas and Malay Curry Paste; mix well and stir fry for 1-2mins. Add coconut milk and chopped tomatoes; mix well simmer for 3-5mins or to desired consistency.
2. Add fish; cook for 6-10mins or until cooked. Garnish and serve.



# SUMMER BOOKLET

## 2025

*DiscoverStreetFood.com*  
*james@discoverstreetfood.com*  
*07811000985*