



GET TO KNOW YOUR PLANT-BASED

# BURGERS



**THE BEST  
BURGERS**  
SINCE 1987

# BURGERS & BUILDS...

This guide is packed full of the best in the business burgers and chefs tips on when and where to use them. Featuring inspirational builds and suggested accompaniments it's got everything you need to get great plant-based burgers on your menu.

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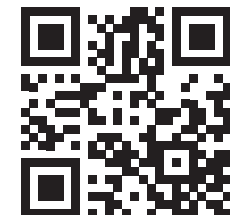
## DAN BLUCERT

Dan has over 25 years of kitchen experience, and alongside his job as **Vegetarian Express Innovation Chef**, owns two award winning South London pubs. Dan has developed innovative plant-based menus long before veganism exploded in the UK, proving he definitely has an eye for trends and the future of food.



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BURGER RANGE  
ONLINE AT

**VEGEXP.CO.UK/  
BURGERS**



# **PLANT-BASED ‘BEEF’ BURGERS**

# Plant-based Premium Hamburger



“This plant-based burger nails that loose, homemade feel - like a quality pork and beef blend. The flavour is mild, perfect for classic builds or elevated stacks. Grills beautifully with a smoky char, but just as strong pan-fried or air-fried. It's my go-to for premium plant-based menus where taste, texture, and broad appeal really matter. Perfect for those that want to offer a plant-based burger that doesn't feel like a compromise.”

## ***'The meaty one'***

**SIZE:** 23X110G  
**CODE:** BURHAM

### **COOKING:**

**Pan fry** from frozen: 12 mins

**BBQ** from chilled 4 mins each side, from frozen 8 minutes each side at a lower temperature

### **STORAGE & SHELF LIFE:**

Store frozen, with bag closed, -18°C. After defrosting (under chilled conditions) prepare product within 12 hours. This product is raw and not pre-cooked.

# The BUILD

## CHEESE BURGER



**Vegan Applewood Slices**  
12x200g • CHEAPSLI



**Tomato Chutney**  
1kg • CHUTOM



**French's American Mustard**  
226g • MUSFRE226G



**Pickled Gherkins**  
2550g • GHERKI



# Shiitake Mushroom Burger



“This burger’s a solid choice for schools or pubs - thick, juicy, and packed with a mild mushroom and pea flavour that’s easy to love. Pre-grilled with bar marks, it’s ready for the oven or pan with zero fuss. Best of all, it’s free from all 14 major allergens, so it’s a safe, dependable option without sacrificing quality.”

## ‘The mushroom one’

**SIZE:** 48X113G  
**CODE:** BURGPRD

**COOKING:**

**Oven** from frozen: 16-18 mins

**Griddle** from frozen: 8-9 mins

**BBQ** from chilled 4 mins each side, from frozen 8 minutes each side at a lower temperature

**STORAGE & SHELF LIFE:**

Store below -18°C. Fold the inner bag over the product to prevent potential freezer burn.

# The BUILD



**This Isn't Bacon  
Rashers**

3.6kg • THISBAS



**Vegan  
Applewood Slices**

12x200g • CHEAPSLI



**French's  
American  
Mustard**

226g • MUSFRE226G



**Gluten Free  
Burger Buns**

4x75g • BUNGFBUR4X75G

# Plant Power Slider Burger



“This one’s a thick, densely packed plant-based patty with a mellow mushroom and pea flavour. Pre-grilled with char marks, it’s easy to finish off in the pan or oven, and it holds up beautifully. The size makes it a great fit for schools, events, or slider burgers. It’s free from all 14 major allergens, which makes it a smart, inclusive choice. Cooks best from frozen.”

## ‘The little one’

**SIZE:** 100X50G  
**CODE:** BURKIDS

**COOKING:**

**Oven** from frozen: 12-16 mins

**BBQ** from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

**STORAGE & SHELF LIFE:**

Store below -18°C. Fold the inner bag over the product to prevent potential freezer burn.

# The BUILD



**Vivera Plant Bacon Pieces**  
1.5kg • VIVBAC



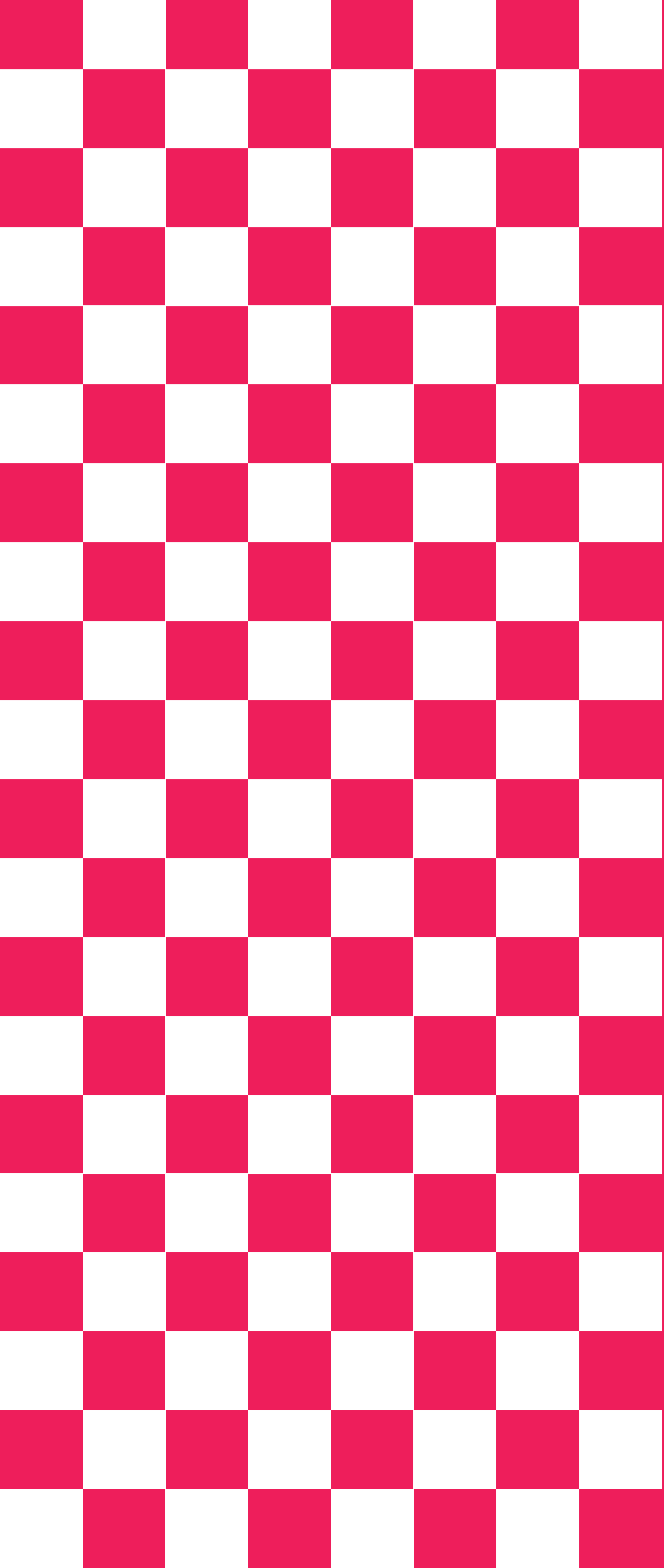
**Plant-based Mayonnaise**  
1ltr • MAYVEGIL



**Cajun Spice**  
500g • CAJ500G



**Violife Original Style Sliced Cheese**  
200g • CHEVEGSLI200G



# **PLANT-BASED 'CHICKEN' BURGERS**



# Heura Chicken Fillet Burger



“When I need a crispy coating that holds its crunch and packs flavour, this is the one I reach for. It’s got that deep, savoury roast chicken taste that instantly adds comfort and familiarity. No soggy bottoms here, it holds its texture even after being sauced. It’s great in a burger but works equally as well for katsu or adding amazing bite to warm or cold salads.”

## *‘The crispy one’*

**SIZE:** 10X100G  
**CODE:** HEUBURCHIC

### **COOKING:**

**Oven** from frozen: 20 minutes

**Air fry** from frozen: 12 minutes

**Pan fry** from chilled: 6 minutes

### **STORAGE & SHELF LIFE:**

Keep frozen at -18°C. Once defrosted, do not refreeze, keep refrigerated at 0°C to 4°C and consume within 24 hours. Do not consume raw. Cook before consumption.

# The BUILD

**KIMCHI KICK!**



### **Vegan Brioche Style Bun**

40x90g • BUNBRIO



### **Vegan Applewood Slices**

12x200g • CHEAPSLI



### **Kimchi**

1kg • KIMCHI



### **Gochujang Korean Hot Pepper Paste**

1kg • PASKORHOTPEP

# Southern Fried Plant-based Chicken Fillet



“This one brings serious Southern-style flavour. A crispy coated pea protein fillet dusted with garlic, onion, chilli, and smoked paprika. The gluten-free flour in the coating means it stays crisp longer, whether you deep fry (which is the sweet spot) or brush with oil and bake or pan-fry. It’s bold, crunchy, and built for burgers - a proper plant-based fillet that delivers on taste and texture without holding back.”

## ‘The smokey one’

**SIZE:** 25X100G  
**CODE:** CHICSFGF

**COOKING:**

- Pan fry** from frozen: 5 mins
- Oven** from frozen: 15 mins
- Deep fry** from frozen: 10 mins

**STORAGE & SHELF LIFE:**  
Keep frozen at -18°C.

# The BUILD



  
**Vegan Junkstar Chedda Cheeze Sauce**  
500ml • SAUCHED



  
**Picante Salsa**  
3072g • SALA10



  
**Vegan Brioche Style Bun**  
40x90g • BUNBRIO

## MORE CHEFS' SUGGESTIONS

  
**Smoked Hickory BBQ Sauce**  
5L • SAUBBQHIC5L







# **VEG FORWARD BURGERS**

# Sweet Potato Falafel Burger



“These sweet potato and falafel patties are all about colour, texture, and warm, savoury flavour. Generous chunks of sweet potato give a golden look and satisfying bite. Free from all 14 major allergens and easy to work with. Best fried for crispiness, but still great oven-baked or pan-fried with a little oil. A smart pick for schools, workplaces, or pubs. We like it paired simply with harissa houmous, but it holds its own in all kinds of builds.”

## ‘The sweet one’

**SIZE:** 20X100G  
**CODE:** BURFALSWE

**COOKING:**

**Deep fry** from chilled in 5-7 mins

**Pan fry** from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

**Oven bake** chilled in 10 mins at 180°C, from frozen in 16 mins at 160°C

**BBQ** from from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

**STORAGE & SHELF LIFE:**

Keep frozen -18°C. Defrost thoroughly in fridge for 10 hours before use. Do not refreeze once defrosted. Once thawed, use within 3 days. Chilled storage 8°C or below.

# The BUILD



**Harissa Houmous**  
1kg • HOUHAR



**Vegan Brioche Style Bun**  
40x90g • BUNBRIO

## MORE CHEFS' PAIRING SUGGESTIONS



**Plant-based Smokey Style Cheese**  
500g • CHEVEGSMO500G



**Sweet Chilli Sauce**  
1kg • SAUSWCHI



# Beetroot Burger



“These beetroot falafel patties bring a clean, earthy flavour and a vibrant splash of colour to the plate. With carrot, kale, chickpea, quinoa, courgette, and a hint of mint, they’re savoury, satisfying, and free from all 14 major allergens. Low in saturated fat, high in protein and fibre, and seriously versatile. Best fried for a crisp finish, but just as strong baked or pan-fried. A solid go-to for schools, workplaces, or pub menus.”

## ‘The red one’

**SIZE:** 12X110G  
**CODE:** BURBEEG

### COOKING:

**Deep Fry** from chilled in 5-7 mins

**BBQ** from from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

### STORAGE & SHELF LIFE:

Keep frozen -18°C. Defrost thoroughly in a fridge before use. Once thawed, use within 3 days. Chilled storage 8°C or below.

# The BUILD

**BEET  
THIS**



### Sliced Avocado

1kg • AVOSLI



### Spicy Red Onion Marmalade

3kg • MARREDONI3K



### Semi-dried Tomatoes in Oil

1kg • TOMSEMDRI950G



### Gluten Free Burger Buns

4x75g • BUNGFBUR4X75G



# Spinach & Kale Falafel Burger



“These falafel patties have a clean, earthy flavour and are packed with vibrant flecks of kale and spinach for a unique mix of colour and texture. Free from all 14 major allergens and easy to work with. Best fried for that crisp edge, but just as solid baked or pan-fried with a little oil. A great fit for work, senior schools, or pub menus looking to brighten the plate with something wholesome.”

## ‘The green one’

**SIZE:** 20X100G  
**CODE:** BURFALSPIK

**COOKING:**

**Deep fry** from chilled in 5-7 mins

**Pan fry** from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

**Oven bake** from chilled in 10 mins at 180°C, from frozen in 16 mins at 160°C

**BBQ** from from chilled 3 mins each side, from frozen 6 minutes each side at a lower temperature

**STORAGE & SHELF LIFE:**  
Keep frozen -18°C. Defrost thoroughly in fridge for 10 hours before use. Do not refreeze once defrosted. Once thawed, use within 3 days. Chilled storage 8°C or below.

# The BUILD



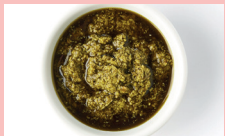
  
**Plant-based Mayonnaise**  
1ltr • MAYVEGIL



  
**Vegan Brioche Style Bun**  
40x90g • BUNBRIO

## MORE CHEFS' PAIRING SUGGESTIONS

  
**Vegetariano Green Pesto**  
900g • SAUPESGRE900G



  
**Borettane Onions in Balsamic Vinegar**  
1.9kg • ONIBAL1.9KG





# **ALTERNATIVE BURGERS**



# Mac n Cheese Burger



“This one’s all about crowd-pleasing comfort - crispy on the outside, cheesy in the middle. A straight-up indulgent vegetarian option. Perfect for younger crowds after a dirty, satisfying bite. Deep fry from frozen and you’re good to go.”

## ‘The cheesy one’

**SIZE:** 36X120G  
**CODE:** BURMAC

**COOKING:**

Deep fry from frozen: 6-8 mins

**STORAGE & SHELF LIFE:**  
Store at -18°C. Do not re-freeze.

# The BUILD



**Violife Mature Style Block Cheese**  
2.5kg • CHEVEGMAT2.5KG



**Pickled Gherkins**  
2550g • GHERKI



**French's American Mustard**  
226g • MUSFRE226G



**Smoked Hickory BBQ Sauce**  
5ltr • SAUBBQHIC5L

# Large Onion Bhajis



“Use a large onion bhaji as a patty for a bold, crispy burger packed with spiced onion flavour. It brings crunch, colour, and character to any build, especially when paired with cooling chutneys or pickled veg. It’s a standout option for pubs, street food-style menus, or anyone looking to mix things up with a plant-based burger that’s full of personality.”

## ‘The Indian one’

**SIZE:** 20X110G  
**CODE:** BAH20X110G

**COOKING:**

**Oven** from chilled: 12-14 mins, from frozen: 14-16 mins

**STORAGE & SHELF LIFE:**  
Keep frozen below -18°C. Once defrosted, keep refrigerated and use within 5 days.

# The BUILD



   
**Mango & Chilli Chutney**  
2.8kg • CHUMC1



   
**Plant-based Mayonnaise**  
1ltr • MAYVEGIL



   
**Vegan Brioche Style Bun**  
40x90g • BUNBRIO



   
**FOR THE CHIPS**  
**Coarse Sea Salt**  
1kg • SALSEACOA1KG



Get great plant-based food on your menu:

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**Key:**  Vegan

 Non gluten-containing ingredient\*

 Organic  Frozen  Chilled

\*may not be suitable for coeliacs

**Certified**



Corporation

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