



# Quorn<sup>TM</sup>

— QUORN STREET FOOD TOUR —

## Leeds



## INTRODUCTION

On our last seasonal street food tour, we visited 10 vendors at Bristol's St Nicholas food market and enjoyed dishes from Thailand, Tibet, Malaysia, Spain, Italy, Indonesia, Jamaica and Brazil. The trip to Bristol re-enforced just how strong and vibrant the UK food scene is. And, as we see it as our responsibility to continuously innovate and inspire you to use Quorn to create deliciously healthy, great tasting and on trend meat free options, our latest tour saw us heading to Leeds; a Northern powerhouse at the forefront of street food.

On a fresh November morning, the Quorn team split into two teams to conquer the two main street food hubs within Leeds city centre. From pop-up stalls to vendors holding an 8-week residency and some permanent stallholders, the city boasts two bustling markets offering a huge range of street food to tempt your taste buds. Kirkgate Market, offering a selection of permanent street food cafes and Trinity Kitchen, offering visitors the chance to experience a unique concept which sees a rotation of five new street food vans every eight weeks.

We got to sample mouth-watering food from ten very different street food vendors that draw their inspiration from around the world, including; tradition with a twist from The Yorkshire Wrap Company, a taste of the streets of Hanoi with Mama Trans homemade tofu at Banh & Mee and plump and glistening gravy-soaked cheese curds at The Gravy Train Poutine.







Whilst the food we tasted from the different vendors came from all over the world, the flavours were all packed full of punch and we saw some common trends amongst the offers:

**Special diets were front and centre** – across almost every menu one of the key selling points was about catering to special diets; especially vegetarian, vegan and gluten free.

**Family traditions** – taking family recipes that had been handed through generations and giving them a modern twist to appeal to the masses. Banh & Mee is so steeped in family tradition they only serve tofu which is homemade by their mum!

**Inspired by world travel** – from talking to the vendors we discovered that many of them had been inspired to create the dishes they were serving during their travels around the globe, and this was demonstrated in the vast array of cuisines we sampled from Jamaican to Turkish, Indian to Canadian and South African to Greek. World cuisine is a winner with the UK consumer.

During our tour of Leeds, we took photos, observed what was going on and looked at who was enjoying what each stall had to offer. We're using this in our business for our own recipe development and wanted to share it in the following pages with you to provide a bit of a summary to whet your appetite.

If you're interested in how we can support you with your meat free menus, get in touch – we'd love to hear from you.



**HOW BUSY WERE THEY?** Throughout this document you will see that each vendor has been rated for how busy they were on a scale of one to four. One being very quiet through to four being packed with queues for food.





**PRICE POINT**  
£6.50 - £7.00

**HOW BUSY**  


## BUNNYMANS

Run by Kat, a chef by trade and Steve, a full-time fireman, the inspiration for Bunnymans came from their South African next door neighbour. They used to sell chilli and curry and would give their neighbour the leftovers, one night they saw him hollow out a bread roll and fill it – and Bunnymans was born! With their own twist on the original Bunnychow, they serve up 3 different chilli varieties which can be served in the traditional hollowed out roll or on top of gluten free nachos (their current best seller). Vegan Delight; a soya mince chilli topped with hummus and served with garlic bread, Heatless Wonder; a mild steak mince chilli or Hot as Hell; a spicy minced beef chilli that comes with a generous dollop of sour cream to cool it down! We tried it and loved it.



BUNNYMANSBUNNYCHOW



@BUNNYMANSBUNNY



BUNNYMANSBUNNYCHOW

## GREEK FOOD4FESTIVAL



Serving up the finest authentic Greek food in Leeds! With all the key ingredients being imported directly from Greece you're transported there with every bite of the delicious gyros. Serving out of a restored vintage van there was plenty of choice with chicken, pork, halloumi or a combination of the three served in a traditional pitta or boxed up for those who want a gluten free option. For vegetarians, there was also a feta and olive option available, which gave the meat versions strong competition as the plump, emerald green olives were simply out of this world.



@FOOD4FESTIVAL



FOOD4FESTIVAL

**PRICE POINT**  
£6.00 - £10.00

**HOW BUSY**  


## THE GRAVY TRAIN POUTINE



Having had a food business at university which wasn't successful, Tom and James decided to take some time out and travel. And it's lucky they did! During their trip, they discovered Poutine in Canada and brought the idea home with them. In their own words; "Poutine is a French-Canadian dish consisting of crispy rustic French fries, squeaky cheese curds and killer beef or mushroom gravy. And then there's the toppings!" Their best seller, The Pioneer, is a delicious concoction of classic poutine topped with maple bacon, BBQ chicken, soured cream and smoked paprika. As the combination of toppings are so vast it's easy for customers to create their own vegan and gluten free versions tailored exactly to their taste.



THEGTPOUTINE



@THEGTPOUTINE



THEGTPOUTINE

**PRICE POINT**  
£5.00 - £7.50

**HOW BUSY**  






## TIKK'S THAI KITCHEN

Originally operating from a takeaway shop, Tikk saw the opportunity to branch out into street food and it's definitely paid off. Tikk's Thai was awarded 3rd place at the 2017 British Street Food Awards and won the Judges Choice Award in the Northern Heats of the British Street Food Awards. Served up from a shiny retro trailer you can sample southern Thai street food including four-hour slow cooked beef massaman curry, chargrilled chicken satay and incredible sriracha mayo fries which were a definite crowd favourite.

### PRICE POINT

£3.50 - £8.00

### HOW BUSY



TIKKSTHAIKITCHEN



@TIKKSTHAI



TIKKSTHAIKITCHEN

## LITTLE RED FOOD TRUCK



At this stall we found Mark, busy at the grill serving up some mouth-watering burgers. With a delicious looking vegetarian option in the form of grilled halloumi and roasted peppers with mayo, onion and sweet tomato jam and all burgers available as gluten free, The Little Red Food Truck is geared up for those with special diets.

We sampled the best seller - the pizza burger. A steak patty served with mozzarella, pepperoni and pizza sauce inside a steamed brioche bun, a taste sensation! The 5kg burger challenge caught our eye with the leaders on the board coming in at around nine minutes and forty seconds; not for the faint hearted or those with a small appetite!



@LITTLERED\_EATS



LITTLERED\_EATS

### PRICE POINT

£6.50 - £7.50

### HOW BUSY



## THE YORKSHIRE WRAP COMPANY



Taking their inspiration from having the munchies after a Saturday night in the pub, The Yorkshire Wrap Company was born! Locally sourced traditional Yorkshire food served up in a Yorkshire pudding wrap. Offering customers a breakfast option filled with bacon, egg and tomato or the real crowd pleaser; the slow roast beef wrap served with homemade gravy. Vegetarians don't have to miss out on this Yorkshire fare either, they can enjoy a mushroom stroganoff Yorkshire pud wrap.



THEYORKSHIREWRAP



YORKSHIREWRAPCOMPANY

### PRICE POINT

£3.50 - £5.50

### HOW BUSY








## JENNY'S JERK CHICKEN

An authentic Caribbean street kitchen specialising in an array of dishes from curried goat through to salt fish, with delicious sides of fried plantain, dumplings, rice and peas. Jenny was brought up in the Caribbean and has a passion for Jamaican food, which saw her develop her own special jerk seasoning. Our favourite was the melt-in-your-mouth, slow cooked beef stew served with an amazing mango and pineapple mayo dressing. We tried to get the recipe but it's Jenny's top secret!

**PRICE POINT**  
£5.00 - £7.00

**HOW BUSY**





 JENNY'SJERKCHICKEN

 @JENNY'SJERK  JENNY'SJERKCHICKEN

## FAT ANNIE'S



Fat Annie's have travelled around the world trying a serious amount of hot dogs to take the best and most authentic recipes and flavours and combine them into something special. Their hot dogs are gluten free and their bread is freshly made by the local baker; quality ingredients really take president here. The most popular option is the Red Neck hot dog topped with mapled bacon, cheese and chipotle mayonnaise. And not wanting to stop anyone from enjoying their delicious hot dogs, there is the delicious vegan option too; the Texas Jack hot dog topped with jack fruit, chilli and nacho crunch.

 @FATANNIES  FAT\_ANNIES

 FATANNIES.CO.UK

**PRICE POINT**  
£4.00 - £6.00

**HOW BUSY**



## MANJIT'S KITCHEN



Bringing the tastes and flavours of Punjabi food; Manjit blends street food classics from across India. Serving a fully vegetarian menu their most popular dishes are the Thali plate which combines three curries with rice, mango chutney, salad, raita and roti; a real treat. Another favourite is the Chilli Paneer Wrap; a naan filled with marinated paneer, carrot salad, tamarind, red onion, coriander, raita and pickles. This small family business pride themselves on the taste and quality of the food they serve and it really translates into beautiful flavour combinations.

 @MANJITSKITCHEN  MANJITSKITCHENUK

 MANJITSKITCHEN

**PRICE POINT**  
£5.00 - £6.00

**HOW BUSY**





## BANH & MEE

Fresh from Hanoi in 1980, the story of this vendor starter over 30 years ago. This Vietnamese street food kitchen specialities include a secret-recipe family broth that has been passed down through three generations, and Banh Mi the iconic street food sandwich. Authentic and delicious tasting food and catering for carnivores, vegetarians and vegans in equal measure; the tofu is homemade by Mama Trans! Our favourite were the delicious Banh Mi fries loaded with lemon grass chicken or BBQ pork, a splash of sriracha and mayo. A great example of a twist on a classic and the fusion of east meets west!



BANHANDMEE



BANHANDMEE

### PRICE POINT

£4.50 - £5.50

### HOW BUSY



## MR MACKEREL

Serving up mouth-watering Istanbul street food, Mr Mackerel keeps things fresh; nothing is fried and no oil is used in the preparation of the food they serve. The popular grilled mackerel fish sandwich was filled with fresh shredded carrot and lettuce and garnished with tasty pickles. For those not so keen on fish you can choose the succulent grilled chicken shish kebab coated with a home-blend of spices and served with rice and salad.



MR-MACKEREL-836059036536156

### PRICE POINT

£2.50 - £4.00

### HOW BUSY







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