

Recipes and tips

KEWPIE MAYONNAISE





Shrimp and Egg Salad

A simple but filling salad that is quick and easy to prepare.

 2 servings  10minutes

Ingredients

- 1/2 head of Broccoli
- 3 Boiled eggs
- 6 Small boiled shrimp
- Salt to taste
- KEWPIE Mayonnaise**

Directions

1. Cut the broccoli into small florets. Heat water, add salt and boil broccoli.
2. Cut boiled egg into bite- size pieces.
3. Mix the broccoli, boiled egg, boiled shrimp together with KEWPIE Mayonnaise.





Baked Mushrooms with Mayonnaise

Topped with aromatic garlic mayonnaise, these baked mushrooms make a great appetizer or party snack.

 2 servings  15minutes

Ingredients

- 8 Mushrooms
- 2 strips of Bacon
- Minced Parsley (For garnish)
- 1/2 tsp. grated Garlic
- 3 tbsp. KEWPIE Mayonnaise**

Directions

1. Cut the stems off the mushrooms.
2. Cut bacon into 5 mm squares. Mix bacon with grated garlic and KEWPIE Mayonnaise to make the filling.
3. Put the filling into the mushroom and place them on a lined oven safe tray.
4. Bake them at 240°C for 8 minutes.
5. Sprinkle with minced parsley and serve.





Japanese Egg Sandwiches

This simple recipe requires no boiling. The egg filling is heated in the microwave and mixed with KEWPIE Mayonnaise.

 2 servings  10minutes

Ingredients

- 4 slices of White Bread
- 3 Eggs
- 2 tbsp. Milk
- A pinch of Salt
- 2 tbsp. KEWPIE Mayonnaise

Directions

1. Beat egg, add milk and salt and mix well.
2. Heat in the microwave for 2 minutes at 500W. Remove and mix lightly, then heat again for 1 minute.
3. Allow to cool, add KEWPIE Mayonnaise and mix well.
4. Spread the egg filling on the slices of bread to make sandwiches. Cut in half to serve.



Vegetable sticks with mayo sauce

These 3 types of Mayo based dips go great with veggies.

 2 servings  10minutes



Ingredients

- 1 carrot
- 1/2 yellow paprika
- 1 stock of celery
- 1/2 tsp. of Shichimi (Japanese Spice Mix)
- 2/3 tsp. Soy sauce
- 1/2 tsp. of Aonori Flakes
- 1/4 tsp. Wasabi
- 6 tbsp. KEWPIE Mayonnaise

Directions

1. Cut vegetables into long thin strips.
2. In three separate dishes: Mix 2 tbsp. KEWPIE Mayonnaise, shichimi and soy sauce. Mix 2 tbsp. KEWPIE Mayonnaise and aonori flakes. Mix 2 tbsp. KEWPIE Mayonnaise and wasabi.
3. Serve vegetable sticks with dipping sauces.



The Secrets of KEWPIE Mayonnaise



KEWPIE Mayonnaise tastes like no other mayonnaise!

KEWPIE Mayonnaise contains 4 egg yolks per 500g. The amino acids yielded from the protein of the egg yolks is a key factor for KEWPIE's tasty, savory flavor.

KEWPIE Mayonnaise contains no chemical preservatives.

KEWPIE Mayonnaise is naturally preserved with vinegar and salt.

KEWPIE Mayonnaise is packed in a special bottle designed to keep out oxygen.



KEWPIE Mayonnaise is packed in an easy-to-handle squeeze bottle.

