



Knorr
PROFESSIONAL

THE
MASTER
OF
SEASONING

NEXT GENERATION OF SEASONING RECIPES

Six delicious recipes from the Knorr
Master of Seasoning Final of 2019



Unilever
Food
Solutions

Support. Inspire. Progress.



***We know you can cook, but
can you season?***

***Knorr's Master of Seasoning contest
asks chefs to conquer a black box of
ingredients and master a perfectly
seasoned chicken dish.***

This year, talented chefs battled through regional rounds in Yala, Down South and the Cultural Triangle, to create beautiful dishes, seasoned with Knorr.

The top two finalists of each heat then met for the Final in Columbo. They battled it out to be named Knorr Master of Seasoning 2019.

Each was in with the chance to win the grand prize, a trip for two to Malaysia with an exclusive one-on-one Master Class with the UFS Malaysian Culinary team.

This book is a collection of the six winning recipes for you to recreate in your restaurant and wow your diners.



Duo of Oriental Spiced Crispy Fried Sour Chicken & Roulade with Thyme & Peppercorn Jus

Chef R.S.R. Deshapriya

THE WINNING RECIPE



This perfect duo of chicken recipe by Chef R.S.R. Deshapriya won the Master of Seasoning Grand Final competition. This Duo complemented by Knorr Lime Seasoning & Knorr Coating Mix coated fried crispy chicken chunks.



Serves **10**

Ingredients

For the Crispy Fried Sour Chicken Marinade:

- 1 kg Chicken, boneless, cut into chunks
- 30g **Knorr Chicken Seasoning Powder**
- 30g **Knorr Lime Seasoning Powder**
- 10g **Knorr Biryani Mix**
- 30g Lemongrass, finely chopped
- 5g Curry leaves, finely chopped
- 20g Garlic, grated
- 50ml Olive oil

Marinade for the Chicken Roulade:

- 1.2 kg Chicken whole, boneless
- 30g **Knorr Chicken Seasoning Powder**
- 20g **Knorr Biryani Mix**
- 10g **Knorr Lime seasoning Powder**
- 5g Herbs, fresh, mixed

For the Roulade stuffing:

- 300g Chicken breast, minced
- 10g **Knorr Chicken Seasoning Powder**
- 5g **Knorr Lime Seasoning Powder**
- 100g Bell pepper, mixed, diced
- 20g Jalapeno peppers, chopped
- 10g Coriander fresh, chopped
- 1 Egg white
- 50ml Fresh cream
- 5g Crushed pepper

Coating for the Crispy Fried Sour chicken chunks and frying:

- 1kg Flour, wheat
- 80g **Knorr Coating Mix**
- Iced Water
- Oil for Frying

For Thyme & Peppercorn Jus:

- 20g Butter
- 5g Garlic, paste
- 50g **Knorr Demi- Glace Brown sauce mix**
- 700ml Water
- 30g Onion, chopped
- 30g Peppercorns, green, crushed
- 5g Thyme, springs



Method

Crispy Fried Sour Chicken Marinade:

- Pat dry the chicken chunks; in a bowl; toss chicken together with all the marinade ingredients and refrigerate.

Preparing the crispy Fried sour Chicken and frying:

- Mix **Knorr Coating Base powder** (80g) and wheat flour together and sieved twice to a tray.
- Coat marinade chicken chunks in dry flour mix and fold it for few seconds.
- Then shake off any excess flour and dip the chicken pieces in cold water for ten seconds.
- Strain; coat and fold the chicken in dry flour mix for another few minutes till the raw flakes appears on the chicken.
- Fry till golden in pre-heated oil at 180 degrees.

Marinate the Chicken Roulade:

- Pat dry the whole boneless chicken. in a bowl; toss with all the marinade ingredients and refrigerate.

Preparing the Roulade Stuffing:

- In a bowl, mix all the stuffing ingredients well and chilled it for few minutes.

Preparing the Chicken Roulade:

- Roll up the chicken keeping the filling inside and rap it tightly.
- Place the chicken roulade in a water bath; on a baking tray and baked till done.
- Once the chicken is cooked, gently slice into 5cm thick slices and served with thyme & Peppercorn jus with accompaniments.

Thyme & Peppercorn Jus:

- Mixed **Knorr Demi-Glace Brown sauce mix** with water and leave it on a side.
- Meanwhile; Sauté onion, garlic, peppercorns in butter until golden and soft.
- Add demi sauce mix and thyme; bring to boil; simmer and reduce to your required consistency.



Baked Cubed Chicken & with Mixed Herbs Sauce

Chef U. Dasun Rangana



This unique chicken recipe by Chef U. Dasun Rangana won 2nd place in Master of Seasoning 2019. The dish features Knorr Biryani Mix for a local touch.



Serves **10**

Ingredients

For Baked Cubed Chicken:

- 1.2kg Chicken, whole, boneless, cubed
- 20g **Knorr Lime Seasoning Powder**
- 30g **Knorr Chicken Seasoning Powder**
- 20g **Knorr Biryani Mix**
- 100ml Olive oil
- 30g Bell pepper, green, diced
- 30g Bell pepper, red, diced
- 30g Bell pepper, yellow, diced
- 100g Mango, diced
- 30g Garlic, minced
- 50ml Honey
- 100ml Cream fresh
- 50ml Egg, whites
- 10g Black pepper, cracked

For Mixed Herb Sauce:

- 30g Butter
- 30g Onion, chopped
- 10g Garlic, paste
- 50ml Red wine vinegar
- 2g Thyme, springs
- 2g Rosemary, springs
- 2g Sage, springs
- 2g Oregano, springs
- 100g **Knorr Demi- Glace Brown sauce mix**
- 1 L. Water
- 2g Black pepper, cracked

Method

Mixed Herb Sauce:

- Mix **Knorr Demi- Glace Brown sauce mix** with water and leave it to the side.
- Meanwhile; Sauté onion and garlic in butter until golden and soft.
- Add all herbs and red wine and reduce to half.
- Stir in the demi sauce mix; bring to boil; simmer and reduce to your required consistency.
- Add cracked pepper as needed

Baked Cubed Chicken:

- Preheat oven to 200 C.
- Mix all remaining ingredients well in a mixing bowl together.
- Fill a pâté or terrine mould with the mix.
- Cover and bake till done.

Masala Hinted Chicken Ballotine on Lemongrass & Cracked Pepper Jus

Chef H.M.B.S. Sandaruwan



This classic chicken recipe by Chef H.M.B.S. Sandaruwan won 3rd place in the Master of Seasoning Grand Finals. This classical dish is complemented by Knorr Chicken Seasoning & Knorr Biryani Mix to boost the oriental flavours.



Serves **10**

Ingredients

For the Chicken Ballotine Marinade:

- 10nos Chicken legs, whole, skin on, boneless
- 30 g **Knorr Chicken Seasoning Powder**
- 10 g **Knorr Lime Seasoning Powder**
- 10g **Knorr Biryani Mix**
- 30g Lemongrass, finely chopped
- 50ml Olive oil
- 5g Black pepper, cracked

For the Chicken Ballotine stuffing:

- 300g Chicken breast, minced
- 10g **Knorr Chicken Seasoning Powder**
- 10g **Knorr Biryani Mix**
- 100g Bell pepper, mixed, diced
- 2g Tarragon, chopped
- 5g Coriander fresh, chopped
- 1 Egg white
- 50ml Fresh cream
- 2g Black pepper, cracked

For Lemongrass and Cracked pepper Jus:

- 5g Garlic, paste
- 30g Onion, chopped
- 20ml Apple Cider, vinegar
- 70g **Knorr Demi- Glace Brown sauce mix**
- 800ml Water
- 30g Black pepper, cracked
- 5g Tarragon, chopped



Method

Chicken Ballotine Marinade:

- Pat dry the chicken legs; in a bowl; toss chicken together with all the marinade ingredients and refrigerate.

Preparing the Ballotine Stuffing:

- In a bowl, mix all the stuffing ingredients well and chill for a few minutes.

Preparing the Chicken Ballotine:

- Stuff the marinated chicken legs tight with the Ballotine stuffing
- Seal the ends using the own chicken skin by threading.
- Bake until done.
- Once the chicken is cooked, allow to rest it for few minutes; gently slice into three pieces
- Serve with lemongrass and pepper jus, with accompaniments.

Lemongrass and Crack pepper Jus:

- Mixed **Knorr Demi- Glace Brown sauce mix** with water and leave it to the side.
- Meanwhile; Sauté onion, garlic in oil until golden and soft.
- Add cider vinegar and reduce.
- Add demi sauce mix, tarragon and crack pepper; bring to boil; simmer and reduce to your required consistency.



Citrus and Thyme Infused Stuffed Chicken Bomb with Orange Tarragon Sauce

Chef R. K. Ayesh Chinthaka



This simple chicken recipe by Chef R. K. Ayesh Chinthaka won the Master of Seasoning 4th place in the Grand Finals. The dish is complemented by Knorr Chicken Seasoning & Knorr Lime Seasoning to boost its citrus flavours.



Serves **10**

Ingredients

For the Marinade:

- 10nos Chicken breast, with the wing bones
- 30g **Knorr Chicken Seasoning Powder**
- 15g **Knorr Lime seasoning Powder**
- 200ml Orange juice, fresh
- 20g Orange peel, grated
- 50 ml Olive oil
- 2g Thyme, chopped

For the Stuffing:

- 300g Chicken, minced
- 10g **Knorr Chicken Seasoning Powder**
- 5g **Knorr Lime Seasoning Powder**
- 50g Red Peppers, diced
- 50g Yellow peppers, diced
- 1g Thyme, chopped
- 50g Mango, chopped
- 50ml Fresh cream
- 1 no. Egg, whites

For the Orange Tarragon Sauce:

- 20g Butter
- 5g Garlic, paste
- 20g Onion, chopped
- 50g **Knorr Demi- Glace Brown sauce mix**
- 500ml Water
- 300ml Orange juice
- 10g Tarragon, chopped

Method

Marinate the Chicken:

- Pat dry the chicken breast; cut and open
- In a bowl, toss the chicken breast with all above marinade ingredients together and refrigerate.

Preparing the Stuffing:

- Mix all above stuffing ingredients together and refrigerate.

Orange Tarragon Sauce:

- Mixed Knorr Demi- Glace Brown sauce mix with water and leave to the side.
- Meanwhile; Sauté onion, garlic in oil until golden and soft.
- Add demi sauce mix, tarragon and orange Juice; bring to boil; simmer and reduce to your required consistency.

Preparing the Dish:

- Preheat the oven to 200°C.
- Stuff the marinated chicken breast with the stuffing mix, keeping to a round shape.
- Place in a large baking tray; brush with butter and bake for 20 minutes or till done.
- Cut and open a wedge and serve hot with the Orange Tarragon sauce, and accompaniments.



Asian Flavored Chicken Pocket with Carrot & Mango Puree and Mixed Herb Jus

Chef Asanka Munasinghe



This flavourful chicken recipe by Chef Asanka won 5th place at the Master of Seasoning Grand Final competition. This delicious dish used Knorr Lime Seasoning & Knorr Biryani Mix to enhance the taste.



Serves **10**

Ingredients

For the Chicken Pockets Marinade:

- 10 nos Chicken breast, cut and open
- 30g **Knorr Chicken Seasoning Powder**
- 30g **Knorr Lime Seasoning Powder**
- 20g **Knorr Biryani Mix**
- 20g Coriander, finely chopped
- 10g Curry powder, raw
- 5g Curry leaves, finely chopped
- 20g Garlic, finely chopped
- 50ml Olive oil

For the Chicken Pocket stuffing:

- 200g Chicken breast, chopped
- 10g **Knorr Chicken Seasoning Powder**
- 5g **Knorr Biryani Mix**
- 20ml Fresh cream
- 5g Crushed pepper

Carrot and Orange Puree:

- 300g Carrot, braised
- 200g Mango, cubed
- 20ml Olive oil
- 10g **Knorr Aromat Seasoning Powder**
- 1g Black pepper, cracked

For Mix Herb Jus:

- 20g Butter
- 5g Garlic, paste
- 50g **Knorr Demi- Glace Brown sauce mix**
- 600ml Water
- 30g Onion, chopped
- 10g Herbs, fresh, mixed
- 5g Black pepper, cracked



Serves **10**

Method

Chicken Pocket Marinade:

- Pat dry the chicken breast
- In a bowl, toss chicken together with all the marinade ingredients and refrigerate.

Preparing the Chicken Pocket Stuffing:

- In a bowl, mix all the stuffing ingredients well and chill for a few minutes.

Preparing the Chicken Pocket:

- Fill the marinated chicken pockets tightly with the stuffing and seal.
- Rest it in a refrigerator for 15 minutes.
- Pan fry the stuffed chicken pockets and place in a baking tray
- Bake until done.
- Once the chicken is cooked, gently slice into two and served on the carrot and orange puree with mixed herb jus and chosen accompaniments.

Carrot and Orange Puree:

- Blend all the listed ingredients together.
- Keep the puree warm until time to serve.

Mixed Herb Jus:

- Sauté onion, garlic, peppercorns and herbs in butter until golden and soft.
- Mixed Knorr Demi- Glace Brown sauce mix with water; stir in; bring to boil.
- Simmer and reduce to your required consistency.

Duo of Herb Stuffed Chicken Roulade & Crispy fried chicken Drumettes with Caramelized Mango, Orange Reduction

Chef P. Sajith Wimarshana



This duo of chicken recipe by Chef P. Sajith won the 6th place in Master of Seasoning Grand Final competition. This Duo is complemented by Knorr Chicken Seasoning & Knorr Coating Mix, coated to create fried crispy chicken drumettes.



Serves **10**

Ingredients

Marinade for the Chicken Roulade:

- 1.2 kg Chicken whole, boneless, flatten
- 30g **Knorr Chicken Seasoning Powder**
- 10g **Knorr Lime seasoning Powder**
- 5g Herbs, fresh, mixed

For the Roulade stuffing:

- 300g Chicken breast, minced
- 10g **Knorr Chicken Seasoning Powder**
- 5g **Knorr Lime Seasoning Powder**
- 50g **Knorr Pronto Tomato Sauce**
- 1 Egg white
- 20ml Fresh cream
- 2g Crushed pepper

For the Crispy Fried Chicken Drumettes Marinade:

- 10nos Chicken, drumettes
- 100g **Knorr Coating Mix**
- 10g **Knorr Lime Seasoning Powder**
- 50ml Olive oil

Coating for the Crispy Fried chicken Drumettes and frying:

- 1kg Flour, wheat
- 80g **Knorr Coating Mix**
- Iced Water
- Oil for Frying

Caramelized Mango Orange Reduction:

- 20g Sugar
- 5nos Orange, slices
- 200g Mango, chopped
- 50g **Knorr Demi- Glace Brown sauce mix**
- 500ml Water
- 100ml Orange juice
- 5g Black pepper, cracked
- 2g Thyme, springs
- 2g Rosemary, springs



Serves **10**

Method

Marinate the Chicken Roulade:

- Pat dry the whole boneless chicken.
- In a bowl; toss with all the marinade ingredients and refrigerate.

Preparing the Roulade Stuffing:

- In a bowl, mix all the stuffing ingredients well and chill for a few minutes.

Preparing the Chicken Roulade:

- Roll up the chicken keeping the filling inside and wrap it tightly.
- Pan-seal the chicken roulade and bake till done.
- Once the chicken is cooked, gently slice into 5cm thick slices
- Serve with mango orange reduction, and accompaniments.

Crispy Fried Drumettes Marinade:

- Pat dry the chicken
- In a bowl, toss chicken together with Knorr Coating Mix (20g Spiced Marinade Powder) and all the remaining marinade ingredients and refrigerate.

Preparing the Crispy Fried Chicken Drumettes:

- Mix Knorr Coating Mix (80 g Coating Base powder) and wheat flour together
- Sieve twice onto a tray.
- Coat and marinate chicken chunks in dry flour mix and fold for a few seconds.
- Shake off any excess flour and dip the chicken pieces in cold water for ten seconds.
- Strain; coat and fold the chicken in dry flour mix for another few minutes till the raw flakes appear on the chicken.
- Fry till golden in pre-heated oil at 180 degrees.

Caramelized Mango Orange Reduction:

- In a thick bottom pan; add sugar, mango and orange slices; allow to be caramelized.
- Mix Knorr Demi- Glace Brown sauce mix, water, orange juice, pepper and herbs; bring to boil
- Simmer and reduce to your required consistency.

Discover the products used in the winning Master of Seasoning.

Use the Knorr range to complement your dishes

Knorr Professional Crispy Coating Mix



Knorr Professional Crispy Coating Mix is the expert coating base for crispy fried chicken. It's seasoned to give you a delicious, thick and crispy coating every time!

Knorr Professional Chicken Seasoning Powder



Enhance the flavour of your favourite recipes with Knorr Professional Chicken Seasoning Powder. Made from real chicken for an intense meaty taste.

Knorr Demi Glace Sauce



Knorr Demi Glace Sauce gives you the full flavour and aroma of a classic Demi Glace in five minutes. It's a perfect as a base for your mushroom or pepper sauce.

Knorr Aromat Seasoning



Knorr Aromat Seasoning is a finely balanced blend of herbs and spices, carefully selected to bring out the best in your cooking. It's incredibly versatile – you can use it just like salt and pepper.

Knorr Tomato Pronto



Knorr Tomato Pronto is a ready-to-use chunky tomato concasse, that is made with fresh Italian tomatoes. A Perfect can-to-plate solution that makes a tasty dish every time.

Knorr Lime Seasoning Powder



Knorr Lime Seasoning Powder is a versatile seasoning with the refreshing taste of lime, perfect for many food and beverage applications. The real sour taste and aroma of the best limes all year around. A 400g pack is equivalent to 6kg of fresh limes.

EXPLORE THE FULL RANGE ON [UFS.COM](https://www.ufs.com)

Purchase products from our registered distributors

Sri Lanka – North Central

S P M DISTRIBUTORS – DAMBULLA

Harsha Madushan

+94772223106

spmgolden.himbutana@yahoo.com.sg

Sri Lanka – Southern

DELMON DISTRIBUTORS

agith Daminda

+94768283030

southahgm@gmail.com

Sri Lanka – Uwa

AYA MINIMART (PVT) LTD

Priyantha Pushpakumara

+94773708661

gayaminimartul@sltnet.lk

Sri Lanka – Western

CARLTON DISTRIBUTORS

Madushanka

+94772988065

caltonfoodsolutions@gmail.com

S P M DISTRIBUTORS – COLUMBO

Harsha Madushan

+94772223106

spmgolden.himbutana@yahoo.com.sg

DHASUNI ENTERPRISES – KELANIYA

Bashitha Silva

+94777533227

dasunienter@gmail.com

Sri Lanka – Central

S P M DISTRIBUTORS – DAMBULLA

Harsha Madushan

+94772223106

spmgolden.himbutana@yahoo.com.sg

DHASUNI ENTERPRISES – KANDY

Bashitha Silva

+94777533227

dasunienter.kandy@gmail.com

Sri Lanka – Northern

S P M DISTRIBUTORS – DAMBULLA

Harsha Madushan

+94772223106

spmgolden.himbutana@yahoo.com.sg

Maldives

BESTBUY MALDIVES PVT. LTD

Mohamed Mazloom

+9607782580

ceo@bb-mld.com

Sri Lanka – Eastern

S P M DISTRIBUTORS – DAMBULLA

Harsha Madushan

+94772223106

spmgolden.himbutana@yahoo.com.sg

Sri Lanka – Sabaragamuwa

DHASUNI ENTERPRISES – KANDY

Bashitha Silva

+94777533227

dasunienter.kandy@gmail.com



Unilever
Food
Solutions

Support. Inspire. Progress.