



**Knorr**

The  
**MASTER**  
of  
**SEASONING**

KNORR IS  
SEARCHING FOR  
THE ULTIMATE  
SEASONINGS  
EXPERT

**MASTER THE ART OF CHICKEN.**

 **Unilever  
Food  
Solutions**

# UPLIFT YOUR DISHES WITH THE REAL FLAVOUR OF CHICKEN, WITHOUT LOSING AUTHENTICITY.

Explore the Knorr range of Chicken Seasonings.

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# MASTER THE FLAVOURS

At Knorr, we understand that a top-class dish demands marinades and seasoning that take chicken dishes to a higher level of perfection.

This is exactly why we offer a range of chicken seasoning products that can be used at every stage of cooking, elevating the aroma and taste to a level of superiority that only befits a Master.



Made with real chicken for intense meaty taste.





# NASI BIRIYANI



**KNORR Chicken Seasoning Powder**



Made with real chicken meat, boosting the aroma of the chicken.



1 Key ingredients for Nasi Biryani: Pandan leaves, lemongrass, evaporated milk, ginger, garlic, spices and Knorr Chicken Seasoning Powder.



2 Sauté the base flavour ingredients, caramelizing it to bring out natural aromas.



3 Marinate chicken with Knorr Chicken Seasoning Powder, yoghurt, Knorr Lime Seasoning Powder, ginger and garlic for 6-12 hours.



4 Create depth of flavour by adding saffron and evaporated milk to sautéed vegetables and spices.



5 Complete the Biryani with nuts, raisins, herbs and lime for garnish.





# GRILLED CHICKEN AND SAFFRON RICE



Chicken thighs are the juiciest portions of a chicken, and our chefs created this unique marinade that does them justice. It contains Knorr Chicken Seasoning Powder and stands out due to the unique spice combination. The saffron rice flavour is boosted with Knorr Chicken Seasoning Powder served with creamy garlic sauce.



## Knorr Lime Seasoning Powder

Knorr Lime Seasoning Powder has no seasonality and is stored in a dry place, freeing up chiller space and helping you to control cost.








## Knorr Chicken Seasoning Powder

Knorr Chicken Seasoning Powder seasons dishes better than salt, and helps caramelizing the chicken and retaining its flavour.



## CHEF'S TIPS

-  Rinse your rice to remove loose starch, making the rice less sticky.
-  Soaking is also traditional for basmati rice, as it helps the rice expand to maximum length.
-  Use the right amount of water and gentle heat when cooking.
-  Rest the rice after cooking, as the rice sits off the heat, the moisture in the rice redistributes itself for a more uniform texture throughout.
-  Brown rice requires more water, while shorter-grain rice requires less.



# CHICKEN CURRY RAVIOLI WITH CORIANDER PESTO



Raviolis are extremely versatile as you can use almost any filling inside. We add a stroke of genius in the recipe of this pasta dough: Knorr Chicken Seasoning Powder. The raviolis have a chicken curry filling accentuated by the chicken flavoured pasta dough, contrasting well with a creamy cheese-like sauce and coriander pesto.







## Knorr Chicken Seasoning Powder

Sometimes you taste a dish and feel that there is some ingredient missing. Knorr Chicken Seasoning Powder brings flavours together by rounding off the dish with savoury umami aromas.



## CHEF'S TIPS

-  Make the pasta sheets as thin as possible.
-  Over season the filling slightly.
-  Seal the Ravioli without air bubbles.
-  Cook Ravioli very briefly, they take only 1-2 minutes.



# NUTTY FRUITY SPICY CHICKEN RICE



Add a healthy twist to your favourite classic chicken dish, by adding a generous amount of nuts, seeds and dried fruits. With this recipe, we have marinated the chicken and seasoned the rice with Knorr Chicken Seasoning Powder. The flavours meld together to create a tasteful symphony, try it for yourself!



## CHEF'S TIPS



Rinse your rice to remove loose starch, making the rice less sticky.



Soaking is also traditional for basmati rice, as it helps the rice expand to maximum length.



Use the right amount of water and gentle heat when cooking.



Brown rice requires more water, while shorter-grain rice requires less.



### Knorr Chicken Seasoning Powder

Knorr Chicken Seasoning Powder is made with real chicken meat, boosting the flavours and aroma of chicken in your dishes.



### Knorr Tomato Pronto

Each tomato has been cut into concassè pieces after carefully removing the skin and seeds. Knorr Tomato Pronto has been perfectly cooked and seasoned to make it ready to serve.





# CRISPY SHISH TAWOOK WRAP



Texture and flavour are the key ingredients to a truly great chicken wrap. We have used Knorr Chicken Seasoning Powder to boost taste, while the texture is garnered from fresh rocket and sautéed vegetables. Finally, no wrap is complete without a magic dressing of garlic, mayo and Knorr Thai Sweet Chilli Sauce. A true classic with a contemporary do-over!



## Knorr Chicken Seasoning Powder

Instead of plain salt, add Knorr Chicken Seasoning Powder to the tortilla flour for extensive flavour.



## Knorr Coating Mix

Knorr Coating Mix provides the crispy golden coating along with the right blend of spices, quickly and easily, every day.



## Hellmann's Real Mayonnaise

This classic mayonnaise is made by Hellmann's which is the World's No.1 Mayonnaise Brand because we use only the best ingredients. No starch or colour. Just like the original recipe.



## Knorr Thai Sweet Chilli Sauce

Knorr Thai Sweet Chilli Sauce has real visible ingredients such as garlic and fresh chilli. It is the best looking and tasting sweet chilli sauce out there, guaranteed to impress guests.

## CHEF'S TIPS



For truly authentic texture & flavour, try making home-made tortillas. Visit [www.ufs.com](http://www.ufs.com) for the recipe.





# GOLDEN CHICKEN PANNE WITH THREE BEAN SALAD



## Knorr Lime Seasoning Powder

Squeezing fresh limes for marinades or salad dressings can create unnecessary waste, up to 75%. Knorr Lime Seasoning Powder eliminates wastage while providing real, natural and balanced citrus flavour.



## Knorr Aromat

Knorr Aromat is truly the only seasoning you need for vegetarian dishes, full of deep savoury umami flavours and aromas.



## Knorr Chicken Seasoning Powder

Best in class, taste, and is made with real chicken meat, providing the chicken, strong aroma.

Serving a crispy yet juicy chicken panne is a challenge, don't over fry the chicken and follow the correct panne method. Remember: marination is the key to delicious breaded fried chicken. Seasoning the flour with Knorr Chicken Seasoning Powder locks in the flavour. Our choice of side is a healthy three bean salad.



## CHEF'S TIPS



### Frying Fridge-Cold Chicken?




Stop! Don't start breading that chicken straight from the fridge—if you fry it now, the temperature of the oil will drop and your chicken won't cook evenly (plus, you can forget about crispy skin). Instead, let the meat sit at room temperature for 30 minutes. Now you may proceed!





# YOU CAN BE THE MASTER OF SEASONING!

## How should you enter?

-  **STEP 1** Cook up your best chicken dish using Knorr Chicken Products.\*
-  **STEP 2** Log on to [www.ufs.com](http://www.ufs.com) & submit your recipe between February 10th - April 10th, 2017.
-  **STEP 3** Fill in the online form explaining how Knorr helped enhance the flavour of your chicken dish!
-  **STEP 4** You stand a chance to become the 'Master of Seasoning' and win our grand prize!

Top voted recipes will be invited to Dubai for a week-long master class accredited by the **City & Guilds, London.**

To find out more, visit [www.ufs.com](http://www.ufs.com) 



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