

Knorr
PROFESSIONAL

WHITE SAUCE MIX DEMO KIT



CREAMY TIKKA PIZZA

BASE SAUCE

INGREDIENTS:

- Knorr White Sauce Mix 75 g
- Tetra Pak Milk..... 1 Liter

METHOD:

- Add room temperature milk to a sauce pot and whisk in the Knorr White Sauce Mix till it is completely dissolved.
- Put the saucepot on a slow flame and boil the milk while whisking continuously.
- Once the milk boils and the sauce thickens, pour it in a clean stainless steel container and cover with a cling film that sticks to the surface.
- Cool at room temperature and then store in the fridge.
- Can be stored in the fridge for up to 3 days. Do not freeze.

PIZZA SAUCE

INGREDIENTS:

- Prepared White Sauce 1 Liter
- Knorr Chicken Powder 10 g
- Salt 5 g
- Oregano 5 g
- White Pepper Powder 3 g
- Black Pepper Powder..... 3 g

METHOD:

- Add the cold sauce to a bowl.
- Add Knorr Chicken Powder, salt, oregano, white pepper powder and black pepper powder to the sauce and mix well.
- Apply the sauce to the pizza dough, add the meat vegetables and cheese on top and bake till done.



CREAMY WHITE SAUCE PASTA

BASE SAUCE

INGREDIENTS:

- Knorr White Sauce Mix 60 g
- Tetra Pak Milk..... 1 Liter

METHOD:

- Add room temperature milk to a sauce pot and whisk in the Knorr White Sauce Mix till it is completely dissolved.
- Put the saucepot on a slow flame and boil the milk while whisking continuously.
- Once the milk boils and the sauce thickens, pour it in a clean stainless steel container and cover with a cling film that sticks to the surface.
- Cool at room temperature and then store in the fridge.
- Can be stored in the fridge for up to 3 days. Do not freeze.

WHITE SAUCE PASTA

INGREDIENTS:

- Prepared White Sauce 1 Liter
- Knorr Chicken Powder 10 g
- Salt 5 g
- Black Pepper Powder 2.5 g
- White Pepper Powder 2.5 g
- Garlic powder..... 5 g
- Oregano 2.5 g
- Nutmeg Powder 1 g
- Butter 10 g
- Mushrooms sliced 200 g
- Capsicum julienne cut 50 g
- Penne Pasta 600 g

METHOD:

- Boil pasta as per pack instructions.
- Add the salt, black pepper, white pepper, garlic powder, chicken powder, oregano and nutmeg powder to the prepared Knorr White Sauce and set aside.
- Heat butter and sauté mushrooms, add garlic and sauté till golden.
- Add the white sauce mix and bring it to boil.
- Add capsicum and switch off the stove.
- Fold in the pasta and serve right away.



CREAM OF CHICKEN SOUP

CHICKEN SOUP INGREDIENTS:

- Onion powder 2.5 g
- Garlic powder 2.5 g
- Dried Parsley 2.5 g
- Salt 5 g
- Black pepper 2.5 g
- Knorr Chicken Powder 20 g
- Water 600 ml
- Milk 400 ml
- Knorr White Sauce Mix 25 g
- Cream 10 ml for garnish
- Boiled Chicken (shredded)..... 10 g
- Fresh parsley (for garnish)..... 5 g

METHOD:

- Mix all the ingredients and simmer on low heat till the soup thickens.
- Top with boiled chicken, cream and parsley and serve.



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BASE SAUCE

INGREDIENTS:

- Knorr White Sauce Mix 60 g
- Tetra Pak Milk..... 1 Liter

RESHMI HANDI

INGREDIENTS:

- Chicken boneless.....400gm
- Milk.....250ml
- Knorr White Sauce mix..... 11gm
- Ginger/Garlic Paste.....15gm
- Butter for garnish.....10gm
- Butter.....15gm
- Cheese Mozzarella.....50gm
- Green Chili.....3 to 4pcs
- Onion.....50gm (slice)
- Capsicum.....50gm (Julienne)
- Cumin Powder.....10gm
- Knorr chicken powder.....10gm
- White Pepper powder.....5gm
- Salt.....2gm
- Garam Masala Powder.....2gm

METHOD:

- Make a white sauce with milk and Knorr white sauce mix.
- Take a pot add 15gm butter and add chicken and ginger garlic paste. Cook for 9 to 10 mins on medium flame.
- Add all powder spices and mix well and cook for 4 to 5 min on low flame.
- Now add prepared Knorr White sauce base and cook for 3 to 4 mins.
- Add 50ml water and cook for 1 min on low flame.
- Add cheese and cook till it melts on low flame.
- Add onion and capsicum in the end.
- Melt 10gm butter and pour on top.
- Serve immediately with hot naan.



OBJECTION HANDLING

1. THE SAUCE THAT I MAKE WITH THE KNORR WHITE SAUCE MIX HAS LUMPS.

The ideal way to prepare the perfect white sauce is as follows:

- Add room temperature milk to a sauce pot and whisk in the Knorr White Sauce Mix till it is completely dissolved.
- Put the saucepot on a slow flame and boil the milk while whisking continuously.

If the Knorr White Sauce Mix is added to hot milk or not dissolved properly before heating, it can get lumpy. In that case, use a hand blender in the sauce to make it smooth and simmer on low heat till the perfect consistency is achieved.

2. THE KNORR WHITE SAUCE MIX MAKES A STANDARD SAUCE, HOW CAN I DIFFERENTIATE MY SAUCE FROM THE REST? OR THE KNORR WHITE SAUCE MIX IS BLAND AND DOESN'T HAVE ANY FLAVOR VARIATIONS.

The Knorr White Sauce Mix is a base sauce, i.e. the Bechamel sauce. It can be customized to make different sauces by adding salt, spices and herbs.

3. WHY SHOULD I USE THE KNORR WHITE SAUCE MIX?

The Knorr White Sauce Mix will help you in the following ways:

- Time saving - it takes around 5-8 minutes to make the sauce on a medium flame stove.
- Consistent quality every time - standard formula allows you to maintain quality and control costs.
- No chef required - a saucier isn't required to make this sauce as you just add milk to it.
- Perfect base for pizzas, pastas and soups.

4. I FEEL THAT MY WHITE SAUCE IS BETTER THAN THE KNORR WHITE SAUCE MIX. OR I PREFER MAKING MY SAUCE FROM SCRATCH INSTEAD OF USING A SAUCE MIX.

The Knorr White Sauce Mix has a standard recipe that delivers consistent quality every time. You can use this as a base sauce instead of making the sauce from scratch every time and customize the flavors according to your customers' taste palettes.

5. THE KNORR WHITE SAUCE MIX IS MORE EXPENSIVE THAN THE SCRATCH SAUCE.

The Knorr White Sauce Mix delivers consistent quality and flavor throughout the year. Moreover, the shelf life of the scratch sauce is only one day, while the sauce prepared from the Knorr White Sauce Mix can be used for up to 3 days once made. Therefore, it minimizes wastage and saves cost.

6. MY SAUCE HAS THIN FILM ON TOP WHEN REFRIGERATED.

If you are not using the white sauce right away and plan to refrigerate or store it; pressing a piece of plastic wrap against its surface will prevent a skin from forming. When you are ready, just add the required amount to whatever dish you're making and keep the rest refrigerated while covered with plastic wrap.



FAQS

1. WHAT IS KNORR WHITE SAUCE MIX AND HOW CAN I USE IT?

The Knorr White Sauce Mix is a premix of the Bechamel, a mother sauce, that can be prepared simply by adding milk and boiling. It can be customized in many flavors and can be used as a base for creamy pizza sauces, pastas, soups and other chicken and vegetable recipes.

2. HOW MUCH SAUCE CAN I MAKE FROM THE KNORR WHITE SAUCE MIX?

One box of Knorr White Sauce Mix is of 900 g and can be used to make around 12 liters of White Sauce.

3. WHAT IS THE SHELF LIFE OF THE KNORR WHITE SAUCE MIX?

The Knorr White Sauce Mix has a shelf life of 8 months as a dry powder and should be stored in a cool dry place away from direct sunlight to maintain the quality. The prepared sauce, however, can be stored in the fridge for up to 3 days. To use the sauce, heat and use as required. It is advised to use the sauce fresh or heat only once to maintain the quality. If the sauce has thickened, add some milk to achieve the desired consistency.

4. HOW MUCH SAUCE DO I NEED FOR A PIZZA

SIZE	INCHES	QUANTITY
Personal Pan	5	20 g
Small	7	30 g
Medium	9-10	50 g
large	12-13	70 g
Extra large	14	100 g
jumbo	16	130 g

5. HOW MANY PIZZAS CAN I MAKE FROM 1 BOX OF KNORR WHITE SAUCE MIX?

SIZE	PIZZAS
Personal Pan	600 units
Small	400 units
Medium	240 units
large	170 units
Extra large	120 units
jumbo	92 units

6. HOW MANY SERVINGS OF PASTA CAN I MAKE FROM 1 BOX OF KNORR WHITE SAUCE MIX?

You can make around 70-90 servings from 1 box of Knorr White Sauce Mix.

7. HOW MANY SERVINGS OF CREAM OF CHICKEN SOUP CAN I MAKE FROM 1 BOX OF KNORR WHITE SAUCE MIX?

You can make around 180 servings from 1 box of Knorr White Sauce Mix.

8. IS THE KNORR WHITE SAUCE MIX HEAT STABLE?

The Knorr White Sauce Mix can be heated to 90°C once after preparation. Its special formulation allows it to remain thick and creamy even after baking or cooking in soups and pastas.

9. WHAT ARE THE APPLICATIONS OF THE KNORR WHITE SAUCE MIX?

The Knorr White Sauce Mix can be used as a base for creamy pizza sauces; lasagna and pastas; cream-based soups and soufflés; pie fillings; and other meat and vegetable recipes.





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