



A BRILLIANT  
BUFFET  
IS KEY TO A REWARDING  
RAMADAN





# CONTENTS

Ramadan buffets are not so easy. Creating large quantities of **consistently great dishes** night after night is no easy task at the best of times. And doing it in a **cost-effective way** makes it even harder. Our Ramadan guide is packed with **excellent tips and recipes** for delivering **budget-friendly buffets** that keep diners coming back for more.

## TIPS FOR A REWARDING RAMADAN

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## EXTRA BONUS

- ◆ We've included our Brilliant Beverages Guide that features fantastic recipes.





# BRILLIANT BUFFETS ON A BUDGET

Struggling to balance the needs of hungry and expectant diners with the cost/revenue expectations of management? Try these buffet-friendly ideas that will keep costs in check without affecting the quality of your dishes.



## MONITOR DISH CONSUMPTION



Cost up your dishes and place the cheapest or most abundant dishes at the start of the buffet layout, with more expensive or lower quantity dishes at the end.

**Chefs' tip:** Track the consumption of dishes, and if needed change up the layout the next day in order to minimise waste.

## MAKE SAVINGS ON BEVERAGES



Soft drinks often deliver low profit margins, so go for a more cost-effective option like Mint Lemonade made with **Knorr Lime Seasoning**. You'll get more return for your money, while diners will enjoy a refreshing low sugar drink.

## PLATE SIZE MATTERS

A simple way to downsize your overall buffet and cost is to give diners smaller plates. Bigger plates encourage diners to eat (and waste) more, and require a much larger volume of food to cater to them.



## COST-EFFECTIVE INGREDIENTS



Plan dishes – like Chicken BBQ Karahi - using cheaper cuts of meat that are more affordable yet flavourful.

## MAKE SMART MEZZE CHOICES

Cut back on the mezze dishes you serve, you'll save money on ingredients and be able to focus on quality over quantity. Fewer mezze dishes also means diners still have an appetite for mains.





# SETTING UP THE PERFECT BUFFET

Bottlenecks in a buffet queue can make for a disappointing diner experience, especially at Iftar. Here's some tips to keep things moving...



## General

Map out the diner's journey ahead of actual layout to see how clear and free flowing it is.

START



## Beverages

Ease pressure on the food queue with a separate area for drinks or by serving pitchers of Mint Lemonade at dinner tables.

1



## Plates

Place these at the beginning of the serving area(s) so diners have them before they reach the food.

2



## Cutlery

Place cutlery at the end of the natural traffic flow - i.e. after the main dishes or desserts.

6



## Desserts

Small individual desserts are easy for diners to pick up and cost-effective to produce.

5



## Bread

Choose grab and go bread options rather than those that require cutting.

4



## Appetisers & Mains

Put some space between the most popular dishes in these courses to stop a queue building next to them.

3





# STAND OUT FROM THE IFTAR CROWD

## START A TREND

It doesn't take a whole buffet of trendsetting dishes to get diners and social media buzzing – just one. Create that dish and watch excited diners fill your restaurant every night. And don't forget to share it in your social media feed!

## TAKE TO SOCIAL

You may have a group of Ramadan regulars who return to your restaurant every year, but to attract new customers take your marketing campaign to social media. Want to get hungry diners to make a booking? Post appetizing images of your dishes on Instagram. Or use a short video on Facebook to showcase the overall ambience and diner experience.



## MIX IT UP

Plan your Iftar buffet with weekly specials – change one or two starters and mains each week. It will encourage diners to return again and provides a great promotional tool for marketing too.

### Chefs' tip

Our Smoky BBQ Samosa recipe provides some excellent inspiration. See [page 14](#).



Crispy Fried Fish



Chicken Paratha Turnover



Kachay Qeemay Kay Kebab





# RECIPES

Our chefs have created a mouth-watering selection of Iftar recipes that will wow your diners without breaking your budget. They've also come up with some brilliant ideas for adding tasty and trending twists to traditional favourites...



Khatti Daal [Page 32](#)





# APPETISERS

Brilliant, bite-sized and full of flavour, appetisers is the course everyone loves. It's also the course that truly celebrates the sharing, caring spirit that Ramadan evokes. Enjoying a plateful of tasty, snackable bites with family and friends is an essential part of Iftar. Dive into our appetiser recipes and discover how you can put trending or healthy twists on traditional favourites...



Chicken Potato  
Cutlets [Page 15](#)



# CRISPY FRIED FISH

When it comes to indulgent seafood, fried fish tops the list for most diners. Be sure you have it on your Ramadan menu this season!

SERVES 10

## INGREDIENTS

### Fried Fish

- 1.3kg Sole (fish) fillets
- 80g Knorr Coating Mix**
- 1kg Flour
- 1.5L Icy water
- 2L Rafhan Corn Oil**

### Fish Marinade

- 200g Best Foods Real Mayonnaise**
- 40g Knorr Spicy Marinade**
- 10g Mustard paste
- 10g Knorr Lime Seasoning**
- 2g White pepper
- 15ml Soy sauce
- 5g Parsley, chopped

[Get the full recipe](#)



Knorr Tomato Ketchup is the perfect condiment to serve with your fried fish. Made with 100% natural tomatoes, it is also free of artificial colours and flavours.



# SMOKY BBQ SAMOSAS

Samosas make an Iftar! In this exciting recipe, we share a technique for smoking the filling of the samosas before wrapping and frying them. Try these out on your menu this season and watch your guests keep coming back for more.

SERVES 10

## INGREDIENTS

### Chicken

- 700g Chicken breasts
- 3L Water
- 60g Knorr Chicken Stock Powder**

### Samosa Filling

- 60g Knorr Barbecue Sauce**
- 40g Mustard paste
- 30ml Rafhan Corn Oil**
- 50g Black olives, chopped
- 80g Spring onion, chopped
- 50g Mushrooms, chopped
- 50g Jalapeno
- 10g Fresh coriander, chopped
- 3g Black pepper

[Get the full recipe](#)



Knorr Barbecue Sauce is made with tomatoes, spices and vinegar and brings a wonderful smoky aroma and flavour to this dish.



### For the Smoking

- 2pc Charcoal, smoking
- 1pc Foil square
- 5ml Oil

### Samosa Wrapping & Frying

- 20pc Spring roll wrappers
- 5pc Eggs
- 2L Rafhan Corn Oil (for frying)**



# CHICKEN POTATO CUTLETS

Our recipe for Chicken Potato Cutlets is a sure to be a big hit with your diners. We have poached our chicken in a stock and filled the centre of the potato cutlets with a dash of **Best Foods Real Mayonnaise**. Simply delicious!

SERVES 10

## INGREDIENTS

### Poached Chicken

- 300g Chicken breast
- 1L Water
- 2pc Knorr Chicken Stock Cubes**

### Cutlets

- 1.25kg Potato, boiled & mashed
- 10g Knorr Chicken Stock Powder**
- 10pc Green chilli, chopped
- 10g Knorr Lime Seasoning**
- 7g Red chilli powder
- 7g Garam masala powder
- 40g Coriander, chopped
- 100g Best Foods Real Mayonnaise**

[Get the full recipe](#)

### Coating & Frying

- 4pc Eggs
- 300g Bread crumbs
- 2L Rafhan Corn Oil**

### Side Dip

- 300g Knorr Chilli Garlic Sauce**
- 100g Knorr Barbeque Sauce**



Nothing beats the smooth creaminess of Best Foods Real Mayonnaise, the world's no.1 mayonnaise. Made with quality ingredients, it gives this dish a winning taste.



# BUTTERMILK FRIED CHICKEN

Great tasting fried chicken has two key elements: A very flaky and crispy crust, and flavourful, juicy chicken. This recipe has both. A fantastic addition to any Ramadan menu.

SERVES 10

## INGREDIENTS

### Chicken Marinade

- 20pc Chicken legs
- 600g Yogurt
- 450g Milk
- 10g Knorr Lime Seasoning**
- 10g White pepper
- 10g Knorr Chicken Stock Powder**
- 10g Dried basil
- 10g Garlic powder
- 40g Knorr Spicy Marinade**
- 5g Red chilli powder

[Get the full recipe](#)

### Coating & Frying Chicken

- 10pc Eggs
- 80g Knorr Coating Mix**
- 1kg Flour
- 2L Rafhan Corn Oil**



Knorr Coating Mix is ideal as a marinade and coating for chicken; it produces a delicious, crispy and flaky crust after frying.





# CHEESE PAKORAS WITH HONEY CHUTNEY

Pakoras are a staple of Iftar menus. This recipe provides a unique take on this much-loved dish, giving it a twist that will keep your guests coming back for more. A tasty spicy batter surrounds morsels of melting cheese for a delicious dish to be served with spicy chilli garlic and honey chutney.

SERVES 10

## INGREDIENTS

### Pakoras

- 1.2kg Mozzarella cheese, cut into 2-inch cubes
- 20g Dried oregano
- 250g Knorr Batter Mix**
- 100g Rafhan Corn flour**
- 370ml Water
- 2L Rafhan Corn Oil**

### Chutney

- 300g Knorr Chilli Garlic Sauce**
- 10g Knorr Lime Seasoning**
- 10g Mint, chopped
- 70g Honey
- 70ml Water
- 2pc Green chilli, finely chopped

[Get the full recipe](#)



Knorr Batter Mix is used to prepare spicy marinades or as coating batter for fried chicken, fish or vegetables.





# BBQ CHICKEN CHEESE PUFFS

Our Chicken Cheese Puffs are ideal for snack or appetiser menus! The filling is well-seasoned chicken with a sweet & tangy BBQ sauce. The puff pastry is baked golden with oregano and parmesan cheese on top.

SERVES 10

## INGREDIENTS

### Filling

- 1.25kg Chicken breast, cubed
- 10ml **Rafhan Corn Oil**
- 10g **Knorr Chicken Stock Powder**
- 10g Chilli, crushed
- 10g **Knorr Lime Seasoning**
- 2g White pepper
- 70g **Knorr Barbecue Sauce**
- 50g **Knorr Tomato Ketchup**
- 10ml Soy sauce
- 10ml Worcestershire sauce
- 500g Mozzarella cheese, grated

### Pastry

- 10pc Puff pastry sheets, 5 inch discs
- 5pc Egg yolks
- 5g Dried oregano
- 70g Parmesan cheese, grated
- 200g **Knorr Tomato Ketchup**

[Get the full recipe](#)



Knorr Chilli Garlic Sauce is made with 100% natural tomatoes and delivers a unique balance of sweet and spicy flavours.



# CHICKEN PARATHA TURNOVER

Paratha turnovers have all the potential to be the next comfort food sensation. Served with just the right dip or sauce and you have the perfect appetiser. Play around with the filling, be creative, and don't forget to add **Knorr Chicken Stock Powder** to boost the real chicken aromas.

SERVES 10

## INGREDIENTS

### Filling

- 1.25kg Chicken, minced
- 50ml **Rafhan Corn Oil**
- 80g Onion, chopped
- 80g Capsicum, chopped
- 20g Green chilli, chopped
- 3g White pepper powder
- 10g **Knorr Chicken Stock Powder**
- 10ml Soy sauce
- 200g **Knorr Chilli Garlic Sauce**
- 80g **Best Foods Real Mayonnaise**
- 20g Coriander, chopped
- 300g Cheddar cheese, grated

### Paratha

- 10pc Paratha, frozen
- 50g Butter (for smearing on paratha)

### Green Chilli Dip

- 200g **Best Foods Real Mayonnaise**
- 200g Yogurt
- 20g Ginger, juiced
- 40g Green chilli paste

[Get the full recipe](#)



Best Foods Real Mayonnaise is the world's no.1 mayonnaise. Made with quality ingredients, it helps to create the best tasting dishes.





# CHICKEN TIKKA QUICHE

A simple recipe that makes great tasting Chicken Tikka Quiche. The chicken is marinated in **Best Foods Real Mayonnaise** and spices.

SERVES 10

## INGREDIENTS

### Filling

1kg Boneless chicken breasts  
100g Tikka masala  
**150g Knorr Tomato Puree**  
**40ml Rafhan Corn Oil**  
**200g Best Foods Real Mayonnaise**

### Quiche

300g Spring onion, chopped  
14pc Eggs  
500ml Cream  
500g Cheddar cheese  
2pc Short crust pastry,  
9-inch crust, prebaked

[Get the full recipe](#)

### Chefs' tip

Making a quiche is a fantastic way to use up leftovers and reduce waste.

Rafhan Corn Oil is high in polyunsaturated fats making it a healthy choice for all your dishes. It has good sensory qualities, making it ideal for use in salads or as a cooking oil.



# KACHAY QEEMAY KAY KABAB

Here's an excellent minced Beef Kabab recipe featuring a honey butter and tomato glaze. The marinade is simple with ingredients available all year round. This has the potential to be a favourite on your appetiser menus.

SERVES 10

## INGREDIENTS

### Patties

**500ml Rafhan Corn Oil**  
1.25kg Beef mince  
300g Onion, chopped  
15g Garlic, chopped  
15g Ginger, chopped  
15g Green chilli  
20g Mustard paste  
**10g Knorr Lime Seasoning**  
3g White pepper  
15g Garam masala  
20g Coriander, chopped  
3pc Egg yolk  
**10g Knorr Chicken Stock Powder**

[Get the full recipe](#)

### Sauce

**100g Knorr Tomato Puree**  
50g Honey  
60g Butter  
7g Cracked black pepper  
**500ml Rafhan Corn Oil**



Enhance the meatiness of this dish with Knorr Chicken Stock Powder. Made from real chicken it delivers an intense yet balanced flavour hit.







## MAINS

For mains, diners want dishes that are satisfying without being filling. That's a challenge by itself. But as the priciest course on your menu, mains also need to be cost-effective to produce. And that's exactly what our main dishes are: budget-friendly, hearty not heavy and simply delicious. Time to add them to your menu...



Lahori Charga Biryani Page 27



# CHICKEN MALAY SKEWERS

Chicken Malay Skewers are the kind of light snack you need on your Iftar menu. With these skewers, their deliciousness is all down to the marinade. There's also a simple dip recipe to serve with the skewers.

## Lime Garlic Mayo

- 400g Best Foods Real Mayonnaise
- 20g Knorr Lime Seasoning
- 200g Knorr Chilli Garlic Sauce

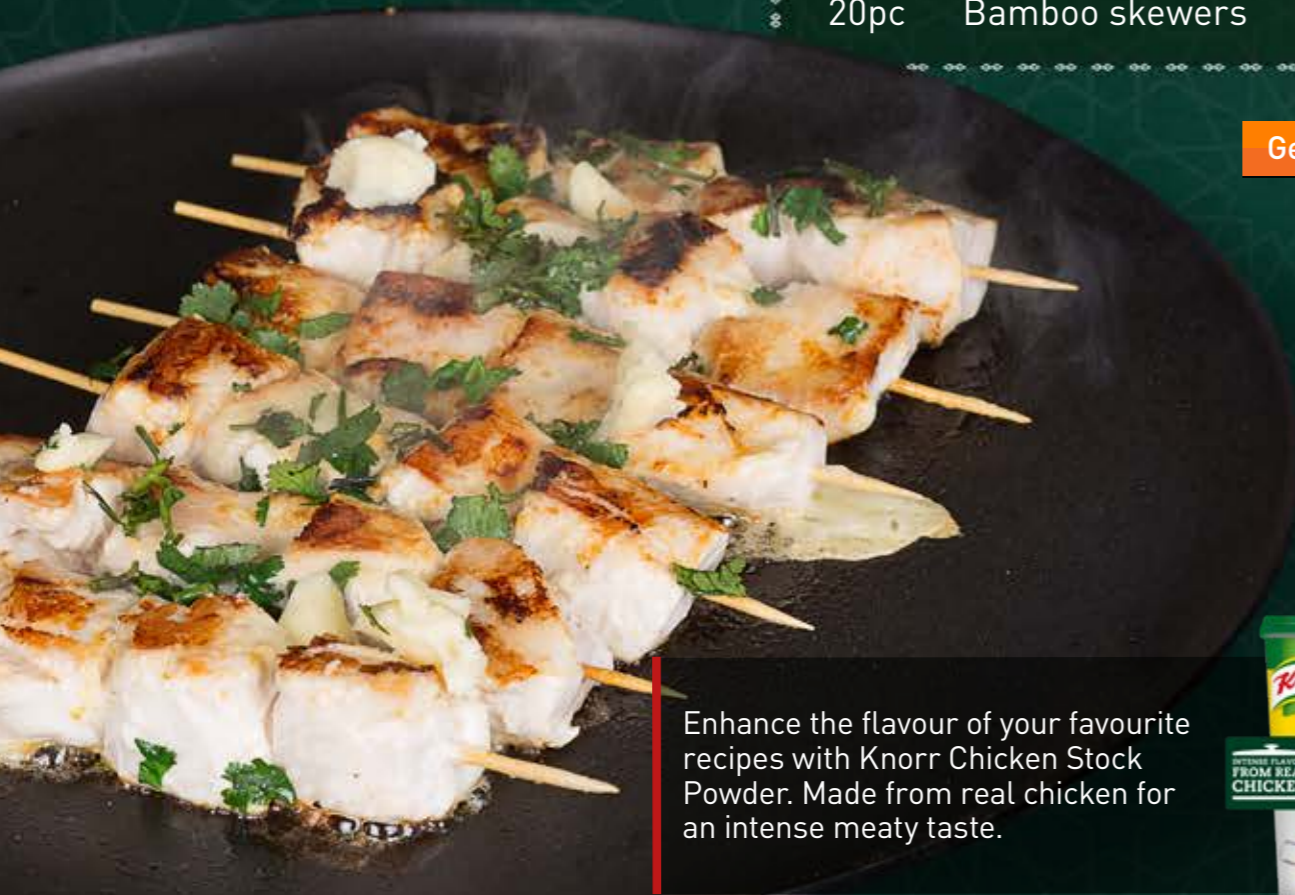
SERVES 10

## INGREDIENTS

### Marinade

- 1.25kg Boneless chicken breasts, cubed
- 5g Knorr Lime Seasoning
- 5g Knorr Chicken Stock Powder
- 3g Cardamom powder
- 20g Ginger, juiced
- 3g Mustard powder
- 20g Coriander, chopped
- 40g Yogurt
- 30g Green chilli paste
- 20pc Bamboo skewers

Get the full recipe



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



# CHICKEN JALAPENO CHAPATI WRAP

This Chicken Jalapeno Chapati Wrap is the perfect fix for your spice-loving guests. The marinated chicken is full of perfectly harmonised spicy, tangy and sweet BBQ flavours, and topped off with a spicy hit of Jalapenos.

SERVES 10

## INGREDIENTS

### Chicken Marinade

- 1kg Boneless chicken breasts
- 20g Knorr Chicken Stock Powder
- 50g Garlic paste
- 50g Knorr Tomato Puree
- 15g Chilli, crushed
- 50ml Rafhan Corn Oil
- 5ml Worcestershire sauce
- 60g Knorr Barbecue Sauce

Get the full recipe

### Dressing

- 200g Best Foods Real Mayonnaise
- 100g Jalapeno peppers
- 40g Mustard paste

### Tortillas

- 200g Iceberg lettuce, sliced
- 10pc Chapati
- 10pc Butter paper, to wrap





# LAHORI CHARGA BIRYANI

Anyone who has had Lahori Charga will not think twice before digging into this dish! Lahori style spices and a colourful biryani rice complete the dish. Try this out on your menu this Ramadan!



SERVES 10

## INGREDIENTS

### Chicken

- 1.25kg Chicken - full bird
- 50g **Knorr Tomato Puree**
- 50g Garlic paste
- 50ml **Rafhan Corn Oil**
- 40g Tikka masala
- 120g Yogurt
- 50g **Knorr Tomato Ketchup**
- 5g **Knorr Lime Seasoning**

### Frying the Chicken

- 2L **Rafhan Corn Oil**

### Biryani

- 100ml **Rafhan Corn Oil**
- 1.25kg Rice (90% boiled)
- 120g Brown onion, fried
- 20g Ginger, chopped
- 50g Yogurt
- 3g Mace powder
- 12pc Cardamom pods
- 2pc Cinnamon sticks
- 2pc **Knorr Chicken Stock Cubes**
- 5ml Yellow colour
- 10g Mint, chopped
- 100g Tomato, julienned

[Get the full recipe](#)

Knorr Tomato Puree is made with 100% natural tomatoes and is ideal for use as a gravy or sauce base.





# PALAK PANEER CASSEROLE

Palak Paneer Casserole is a mighty innovation. We took two excellent curries and layered them to make a casserole. There is a Palak curry and a tomato curry, layered with rice and cheese. Definitely something different for your Ramadan menus!

SERVES 10

## INGREDIENTS

### Palak Curry

- 50ml** Rafhan Corn Oil
- 20g Garlic, chopped
- 250g Onion, chopped
- 500g Spinach, blanched
- 10g** Knorr Chicken Stock Powder
- 3g White pepper
- 200g** Best Foods Real Mayonnaise
- 50ml Cream

### Tomato Chicken

- 50g** Rafhan Corn Oil
- 30g Ginger, chopped
- 30g Garlic, chopped
- 100g Onion, chopped
- 700g Boneless chicken breasts, cubed
- 10g** Knorr Chicken Stock Powder
- 20g Red chilli powder
- 5g Turmeric powder
- 20g Cumin powder
- 50g** Knorr Tomato Puree
- 50ml Cream

### Finishing the Dish

- 950g Rice basmati, boiled
- 250g Cheddar cheese
- 250g Mozzarella cheese
- 20g Coriander, chopped



[Get the full recipe](#)

Best Foods Real Mayonnaise is the world's no.1 mayonnaise. In this dish, it brings a refreshing creaminess to balance out the savoury and spicy flavours.





# MUTTON QORMA

This Mutton Qorma is rich and creamy. The mutton is cooked to tender in **Knorr Chicken Stock Powder** and the dish is finished with spices and cream.

SERVES 10

## INGREDIENTS

### Mutton

- 1L Water
- 20g Knorr Chicken Stock Powder**
- 1.25kg Mutton, cubed

### Qorma

- 100ml Rafhan Corn Oil**
- 30g Garlic, chopped
- 30g Ginger, chopped
- 12pc Cardamom
- 10g Red chilli powder
- 20g Garam masala
- 10g Nutmeg powder
- 200g Brown onion, paste
- 150g Yogurt
- 150g Knorr Tomato Ketchup**
- 100g Cashew nut, paste

### Garnish

- 50g Ginger, julienned
- 30g Fresh coriander

[Get the full recipe](#)



Knorr Chicken Stock Powder gives this dish a meaty depth of flavour that diners will find satisfying and enjoyable.



# KHATTI DAAL

Khatti (sour) Daal can easily go wrong if you don't use the correct ratios. Try the balance of this Khatti Daal recipe below and see if you can get it just right the first time!

SERVES 10

## INGREDIENTS

### Daal

- 500g Red lentil
- 500g Split green lentil
- 2L Water
- 4pc Knorr Chicken Stock Cubes**
- 30g Garlic
- 10g Turmeric
- 20g Red chilli powder
- 20g Garam masala powder
- 150g Knorr Tomato Puree**
- 60ml Cream
- 10g Knorr Lime Seasoning**

### Tempering

- 12pc Curry leaves
- 130ml Rafhan Corn Oil**
- 5g Cumin seeds
- 5pc Garlic cloves, sliced
- 12pc Red peppercorns

[Get the full recipe](#)



Knorr Chicken Stock Cubes are made with real chicken meat and provide you with effective portion control and high yield.

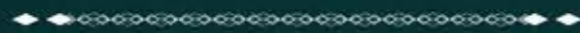






## DESSERTS

Desserts offer a great platform for creativity. Experiment with presentation, take classic sweets and give them a cool twist, or fuse together different styles of cuisine to create a seriously delightful dessert line-up. Our delicious desserts should give you just the inspiration you need to get started...



Date Caramel &  
Custard Parfait [Page 35](#)



# DATE CARAMEL & CUSTARD PARFAIT

Working on a dessert menu for Ramadan? Here is an easy-to-prepare dessert that provides great value-for-money.



• SERVES 10 •

## INGREDIENTS

### Date Caramel

- 2pc** Lipton Yellow Label Teabags
- 500ml Boiling water
- 30g Brown sugar
- 650g Iranian dates, pitted & pureed
- 50g Salted butter
- 100ml Cream
- 250ml Milk

### Vanilla Custard

- 60g** Rafhan Vanilla Custard
- 200ml Milk
- 120g Sugar
- 800ml Milk

### Parfait

- 20pc Cake rusk
- 100ml Brewed tea
- 5ml Vanilla extract
- 200ml Cream
- 20g Icing sugar
- 150g Pistachios, crushed
- 100ml** Carte D'or Chocolate Topping

Get the full recipe

Rafhan Vanilla Custard is a vanilla-flavoured custard powder prepared with milk and sugar that's ideal for use in making a wide variety of desserts.











## DRINKS

Diners love choice – for their food and their drinks! Be sure to have a tantalising and revitalising selection of beverages to excite your guests. Stay away from anything too sugary sweet and instead make light, palate-cleansing drinks that complement the dishes you are serving. Start by adding these ultra-refreshing beverages to your menu...



Strawberry Mint  
Spritzer [Page 42](#)





# GREEN CHILLI PINEAPPLE SLUSH

Here's a great welcome drink that's cost effective to make for Ramadan. Pineapple is refreshing, and the chilli adds another level to the flavour.

SERVES 10

## INGREDIENTS

- 700g Pineapple, cubed, frozen
- 5pc Green chilli, chopped
- 20g Knorr Lime Seasoning**
- 250g Sugar
- 1.2L Water

### Method:

- Bring sugar, water and Knorr Lime Seasoning to a simmer. Dissolve sugar to create a sugar syrup.
- Allow to cool down.
- Put the pineapple chunks and chilli in a blender, top up with the sugar syrup and blend, then serve.

[Get the full recipe](#)

Knorr Lime Seasoning Powder is a versatile seasoning that will bring a refreshing taste of lime to this drink.



# STRAWBERRY MINT SPRITZER

Strawberries and mint work exceptionally well together, especially for drinks. Add **Knorr Lime Seasoning** for a depth of flavour. Serve this refreshing drink for Iftar this Ramadan season.

SERVES 10

## INGREDIENTS

- 150ml Carte D'or Strawberry Topping**
- 30pc Fresh strawberries
- 20g Knorr Lime Seasoning**
- 250g Sugar
- 1kg Ice, crushed
- 5pc Soda water (cans)

### Method:

- Blend Carte D'or Strawberry Topping, strawberries, sugar, Knorr Lime Seasoning and ice in a blender.
- Top off with soda water.
- Garnish and serve.

[Get the full recipe](#)

This fruity and highly versatile Carte D'or Strawberry Topping is ideal for using in your beverages.





# OUR RAMADAN RANGE

With our product range we have a huge variety of products that can make life easier for you in the kitchen this Ramadan. Our extensive range is designed to help you make savings - be they time, labour, cost or waste - while elevating the natural flavours and aromas of your chosen ingredients.



**Knorr Tomato Ketchup**  
Made with 100% natural tomatoes for authentic taste and texture.



**Knorr Chilli Garlic Sauce**  
Brings a unique balance of sweet and spicy flavours to any dish.



**Best Foods Real Mayonnaise**  
The world's no. 1 mayonnaise! Ideal base for all kinds of dips.



**Knorr Coating Mix**  
Gives a consistent flavour and thick crispy coating to chicken.



**Knorr Tomato Puree**  
With 100% real and natural tomatoes, its ideal as a gravy base.



**Knorr Barbecue Sauce**  
Delicious smoky aroma and flavour, ideal as a dip for fried, grilled or barbecued food.



**Rafhan Corn Oil**  
High in polyunsaturated fats, making it a healthier choice for your dishes.



**Knorr Batter Mix**  
Great tasting and convenient spicy coating for chicken, fish and vegetables.



**Knorr Chicken Stock Powder**  
Made with real chicken, delivers an authentic, taste, colour and aroma.



**Knorr Chicken Stock Cubes**  
Make rich and authentic meaty flavoured stocks.



**Knorr Lime Seasoning**  
Made from real limes for consistent zesty flavour and aroma.



**Carte D'or Strawberry Topping**  
Versatile fruity topping that is ideal for use in desserts and drinks.



**Rafhan Vanilla Custard**  
Convenient and easy to portion, makes a deliciously thick and smooth custard.