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*The Ultimate Ramadan  
Recipe Guide*

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# PLANNING TIPS FOR AN *Unforgettable* RAMADAN

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## *Utilize Ingredients Well*

Control what happens behind the scenes to the best of your ability. This includes strictly implementing labeling all ingredients as they come in so you have a good idea of how long they have been there, and utilize first-bought products first. For ingredients that may be left over, adjust them as part of other dishes or create new dishes to utilize them and avoid waste.

2



## *Perfect Techniques*

Oil temperature is such an important factor when frying food items. The key to frying perfect food is to maintain oil at the temperature where items are deeply fried on the outside, and fully cooked on the inside. Do choose the right oil for frying; use oils with a high smoke point. Keep a record of the temperature, and if you don't have a thermometer, test the oil's heat with a small cube of white bread - if the cube turns golden in 60 seconds, the oil is ready for frying.

3



## *Follow Trends*

Remember: trends begin with you! Always try to create something new, and don't be afraid of experiments in the kitchen. While working on trending recipes, don't make things too complicated - try to keep it simple and develop an understanding and appreciation of the merging of flavors.

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# Menu

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# Appetizers

# BBQ Chicken Pizza Fries

Great recipe for a side dish or a sharing platter.

## Ingredients

Estimate Cost Price Per Serving: **RS 62.98**  
Prep Time: 25 Mins

2kg	French Fries
10g	Knorr Professional Chicken Stock Powder
1kg	Chicken, Cooked & Shredded
100g	Capsicum, Diced
100g	Black Olives, Sliced
100g	Mushroom, Sliced
400ml	Knorr Professional Barbecue Sauce
250g	Best Foods Real Mayonnaise
100g	Cheddar Cheese, Shredded
100g	Mozzarella Cheese, Shredded
3g	Cumin Powder
5g	Parsley Chopped, For Garnishing

## Preparation

### TO COOK:

1. Coat the chicken with half of the **Knorr Professional Barbecue Sauce** and season with cumin powder.
2. Fry the fries in deep fryer until cooked. Remove from the fryer season with **Knorr Professional Chicken Stock Powder**, transfer into the oven tray/plate topped with chicken, capsicum, mushrooms, olives and cheese.
3. Bake for 5 minutes or until cheese is melted or golden brown.

### TO SERVE:

1. Either top with **Best Foods Real Mayonnaise**, or serve as a dip on the side.

# Classic Chicken Strip with Fresca Sauce

Super versatile sauce that works well with any fried item as a topping or dipping sauce.  
Pair up with our Classic Chicken Strips for a double wow factor!

## Ingredients 10

Estimate Cost Price Per Serving 75ml: **RS 22.85**  
Prep Time: 10 Mins

### CHICKEN STRIPS

1.5kg	Chicken Breast, Strips
120g	Knorr Professional Batter Mix
5g	Knorr Professional Lime Seasoning
5g	Salt
30g	Ginger, Paste
30g	Garlic, Paste

### FRESCA SAUCE

500g	Best Foods Classic Mayonnaise
250g	Knorr Tomato Ketchup
5g	Knorr Professional Spicy Marinade
5g	Black Pepper, Crushed
30ml	Vinegar
6g	Salt

## Preparation

### CHICKEN STRIPS

1. Whisk Knorr Professional Batter Mix, salt, ginger, garlic, Knorr Professional Lime Seasoning and 100ml water together to make batter.
2. Then add Chicken into the batter, marinate for 30 minutes at least.
3. To cook fry until golden brown.

### FRESCA SAUCE

1. In a bowl, combine Best Foods Classic Mayonnaise, Knorr Tomato Ketchup, Knorr Professional Spicy Marinade, black pepper salt, vinegar and mix well.

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# Kashmiri Fried Chicken Strips with Tally Sauce

If you are looking for a spicy and tasty fried chicken recipe then look no further. Kashmiri fried chicken is easy to prepare and tastes great!

## Ingredients 10

Estimated Cost Price Per Serving: **RS 65.98**  
Prep Time: 45 Mins

### FOR CHICKEN:

1.5kg Chicken Breast, Strips  
120g Knorr Professional Batter Mix  
5g Knorr Professional Lime Seasoning  
5g Salt  
30g Ginger, Paste  
30g Garlic, Paste  
2pc Egg  
50ml Vinegar  
180g Yoghurt

### For Sauce:

400g Best Foods Real Mayonnaise  
25g Mustard Seeds, Crushed  
7g Garlic Powder  
7g Knorr Professional Spicy Marinade

## Preparation

### FOR CHICKEN:

1. Whisk Knorr Professional Batter Mix, salt, ginger, garlic, egg, vinegar, mustard seeds, yoghurt, Knorr Professional Lime Seasoning and 100ml water together to make batter.
2. Then add Chicken into the batter, marinate for 30 minutes at least.
3. Fry until golden brown.

### FOR SAUCE:

1. Combine all the ingredients together and serve in a bowl or ramekin.

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# Masala Chicken Cheese Kachori

This kachori is simple, crispy and full of flavors! Check the exciting recipe below!

## Ingredients

Estimate Cost Price Per Serving: **RS 93.35**

Prep Time: 40 Mins

### FOR FILLING

- 150ml Oil
- 1.5kg Chicken, Small cubes
- 15g Knorr Professional Chicken Stock Powder
- 150g Knorr Chilli Garlic Sauce
- 300g Onion, Chopped
- 30g Garlic, Chopped
- 15g Coriander Seeds
- 15g Fennel Seeds
- 15g Cumin Powder
- 25g Knorr Professional Spicy Marinade
- 6g Black Salt
- 450g Cheddar Cheese, Grated
- 30g Coriander, Chopped

### FOR KACHORI DOUGH

- 1kg Flour
- 10g Knorr Professional Chicken Stock Powder
- 10g Soda Bicarbonate
- 200ml Oil

## Preparation

### TO MAKE THE STUFFING

1. Heat oil in a pan.
2. Add onion and ginger and sauté for two minutes.
3. Crush coriander seeds and fennel seeds and add to the onions.
4. Add chicken, cumin powder, Knorr Professional Spicy Marinade, garam masala powder, black salt and Knorr Professional Chicken Stock Powder mix well.
5. Continue to sauté till chicken is cooked.
6. Add Knorr Chilli Garlic Sauce.
7. Transfer the mixture into a dish and set aside to cool.
8. When it is cooled down, add coriander leaves, cheese and mix.

### TO MAKE THE DOUGH

1. Add Knorr Professional Chicken Stock Powder and soda bicarbonate to refined flour and mix.
2. Add oil and mix.
3. Knead into a stiff dough using enough water.
4. Divide the dough into even sized parts.
5. Use your fingers to spread each dough into a small puri keeping the edges thinner than the center.

### TO MAKE THE KACHORI

1. Place a portion of the stuffing in the center and gather the edges and roll into a ball again.
2. Press lightly.
3. Leave for five to seven minutes, then roll them out lightly.
4. Heat sufficient oil in a pan and deep-fry the kachoris on medium heat till light golden.
5. Drain and place them on an absorbent paper.
6. Serve hot with a dipping sauce on the side.



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# Main Course



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# Darbari Malai Handi

This delightful recipe of Chicken Malai Handi originated from Mughlai cuisine. We take the flavor to the next level with **Knorr Chicken Cubes** and **Best Foods Classic Mayonnaise**, to achieve a velvety texture that is much more delicious. Depending on how you choose to serve it, it will work both in a buffet and a set menu.

## Ingredients 10

Estimate Cost Price Per Serving: **RS 97.65**  
Prep Time: 30 Mins

1.8kg	Chicken Breast, Cubes
60g	Sesame Seeds
30g	Poppy Seeds
120g	Cashew Nuts
200g	Yoghurt
4Pcs	<b>Knorr Professional Chicken Stock Cube</b>
25g	Salt
5g	White Pepper
5g	Black Pepper
100g	Ginger and Garlic, Paste
150g	Cream
150g	<b>Best Foods Classic Mayonnaise</b>
100g	Butter
50ml	<b>Rafhan Corn Oil</b>

## Preparation

### TO MARINADE:

1. Grind together very finely sesame seeds, poppy seeds and cashew nuts, mix with yogurt, salt, white pepper, black pepper, ginger, garlic and cream.
2. Pour the marinade over the chicken and leave for two hours.

### TO COOK:

1. Heat butter and 50 ml of **Rafhan Corn Oil** in a handi.
2. Add marinated chicken and **Knorr Professional Chicken Stock Cube** leave it on low flame for 20 minutes or until chicken is cooked.
3. Finally add cream and **Bestfood Classic Mayonnaise**.

### TO SERVE:

Garnish with coriander leaves and green chillies.

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# Chicken Devilled Noodles

This Singaporean based recipe takes on a delicious twist with the use of **Knorr Barbecue Sauce**. It will lend itself well for both the buffet as well as à la carte menus!

## Ingredients 10

Estimate Cost Price Per Serving : **RS 106.03**

Prep Time: 25 Mins

160ml	Groundnut Oil (Peanut Oil)
45g	Ginger, Grated
20g	Green Chilli, Deseeded Finley Chopped
150g	Mushrooms, Sliced
25g	Turmeric, Ground
150g	Capsicum, Julienne
1kg	Chicken Breast, Cooked Shredded
1.5kg	Vermecilli Rice Noodles, Cooked
5g	Crushed Dried Chili
1pc	<b>Knorr Professional Chicken Stock Cube</b>
150g	Light Soy Sauce
150g	Oyster Sauce
150g	<b>Knorr Professional Barbecue Sauce</b>
50g	Vinegar
6pc	Egg, Beaten
50ml	Sesame Oil
50g	Spring Onion, Sliced

## Preparation

### TO COOK:

1. Heat the groundnut oil in a wok, and when hot, stir-fry the ginger, chillies, mushrooms and turmeric for a few seconds. cook for less than 1 minute. Add the red bell pepper, carrots, and bean sprouts and cook for another minute, then add the cooked chicken, and stir well to combine.
2. Add the noodles, and stir-fry well, for 2 minutes, then season with the chillies, **Knorr Professional Chicken Stock Cube**, soy sauce, **Knorr Professional Barbecue Sauce**, oyster sauce and vinegar. Stir to combine.
3. Add in the beaten egg, stirring gently until the egg is cooked through, less than 1 minute. Then, season with the sesame oil. Sprinkle over the spring onions, and serve immediately.



# Chunky and Spicy Prawn Fried Rice

Chinese cuisine lends itself to buffets well. Try out our version of fried rice with spicy prawns that will leave your diners gushing for more.

## Ingredients 10

Estimate Cost Price Per Serving : **RS 137.91**

Prep Time: 25 Mins

1kg	Prawns, Deveined
6pc	Eggs, Beaten
75ml	Sesame Oil
50g	Spring Onion, Sliced
20g	Garlic, Crushed
40g	Green Chilli, Halved
200g	Knorr Chilli Garlic Sauce
40g	Knorr Professional Chicken Stock Powder
45ml	Dark Soy Sauce
35ml	Fish Sauce (optional)
5g	Knorr Professional Lime Seasoning
1.5kg	Rice, Cooked
200g	Green Peas, Cooked
100g	Beans Sprouts

## Preparation

### TO COOK:

1. Pour the beaten eggs into a hot, lightly greased frying pan and cook for 1-2 minutes until eggs are set.
2. Place omelette onto a chopping board, cool, roll up and slice thinly.
3. Pat prawns dry with paper towels. Heat sesame oil in a wok or open deep frying pan. Add prawns and cook until they turn pink. Set aside and keep warm.
4. Add spring onions, garlic green chillies and stir-fry over medium heat for 1 minute. Add **Knorr Chili Garlic Sauce**, **Knorr Professional Chicken Stock Powder** dark soy sauce, fish sauce and **Knorr Professional Lime Seasoning**.
5. Return the prawns to the wok, add the cooked rice, green peas and beans sprouts and toss together in the sauce. Continue stir-frying until the rice and prawns are hot.
6. Carefully stir through the sliced omelette.

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# Shahi Lachcha Pulao

This rice dish has a slight sweetish tingle to it because of the raisins and the mixed dried fruits. It works very well on both the buffet and set menus.

## Ingredients 10

Estimate Cost Price Per Serving: **RS 56.76**

Prep Time: 40 Mins

400g	Basmati Rice
500g	Vermicilli
180g	Onion, Finely Chopped
30g	Green Chilli, Finely Chopped
200g	Mix Dry Fruit
200g	Raisins
20g	Mint Leaves, Chopped
20g	Coriander Leaves, Chopped
50g	Ghee Or Clarified Butter
30g	Ginger And Garlic Paste
4pcs	<b>Knorr Professional Chicken Stock Cube</b>
30g	Cumin, Crushed
1g	Saffron, Soaked In Warm Milk

## Preparation

### TO COOK:

1. Take a pot and heat with ghee or oil. Then add black cumin.
2. When they start to crackle add sliced onions. Saute till they become transparent.
3. Then add ginger garlic paste, sliced green chillies and salt. Saute till the raw smell disappears.
4. Now add chopped coriander and mint leaves and mix well. Now add basmati rice, vermicelli and 2 cups of water. Combine well and add **Knorr Professional Chicken Stock Cube** and adjust the salt.
5. Now cover the pot with lid and cook on low flame for 20-25 mins. Finally add soaked saffron and mix gently.
6. Stir in the dry fruit and raisins. Now your simple and delicious yummy shahi pulao is ready to eat.

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# Ghilafi Kebabs

Using **Best Foods Real Mayonnaise** with the Kebab Mix is a real gamechanger.  
Always make extra to keep your diners satisfied with second helpings.

## Ingredients 10

Estimate Cost Price Per Serving : **RS 86.56**

Prep Time: 35 Mins

1.8kg	Minced Chicken
240g	Capsicum, Chopped
240g	Onion, Chopped
120g	Tomato Concasse
45g	Green Chili, Chopped
120g	Garlic Ginger Paste
30g	<b>Knorr Professional Lime Seasoning</b>
60g	<b>Knorr Professional Chicken Stock Powder</b>
30g	Garam Masala
120g	Cashew Nuts
120ml	Cream
180g	<b>Best Foods Real Mayonnaise</b>
6slice	Bread, White
1ltr	Oil, For Frying
10g	Coriander, For Garnishing

## Preparation

### TO MARINADE:

1. Mix all the chopped vegetables with coriander leaves, ginger garlic paste, salt, **Knorr Professional Lime Seasoning**, **Best Foods Real Mayonnaise**, **Knorr Professional Chicken Stock Powder**, cashews, cream, bread and mince.

### TO COOK:

1. Mold the paste in the form of kebabs and refrigerate them.

### TO SERVE:

1. Deep fry the chilled kebabs in oil and serve hot.

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# Lasagna Roll Ups

Break from the traditional layered lasagna and give this creative, yet simple alternative a try.  
We guarantee your diners will be left feeling full and happy.

## Ingredients 10

Estimate Cost Price Per Serving: **RS 92.77**

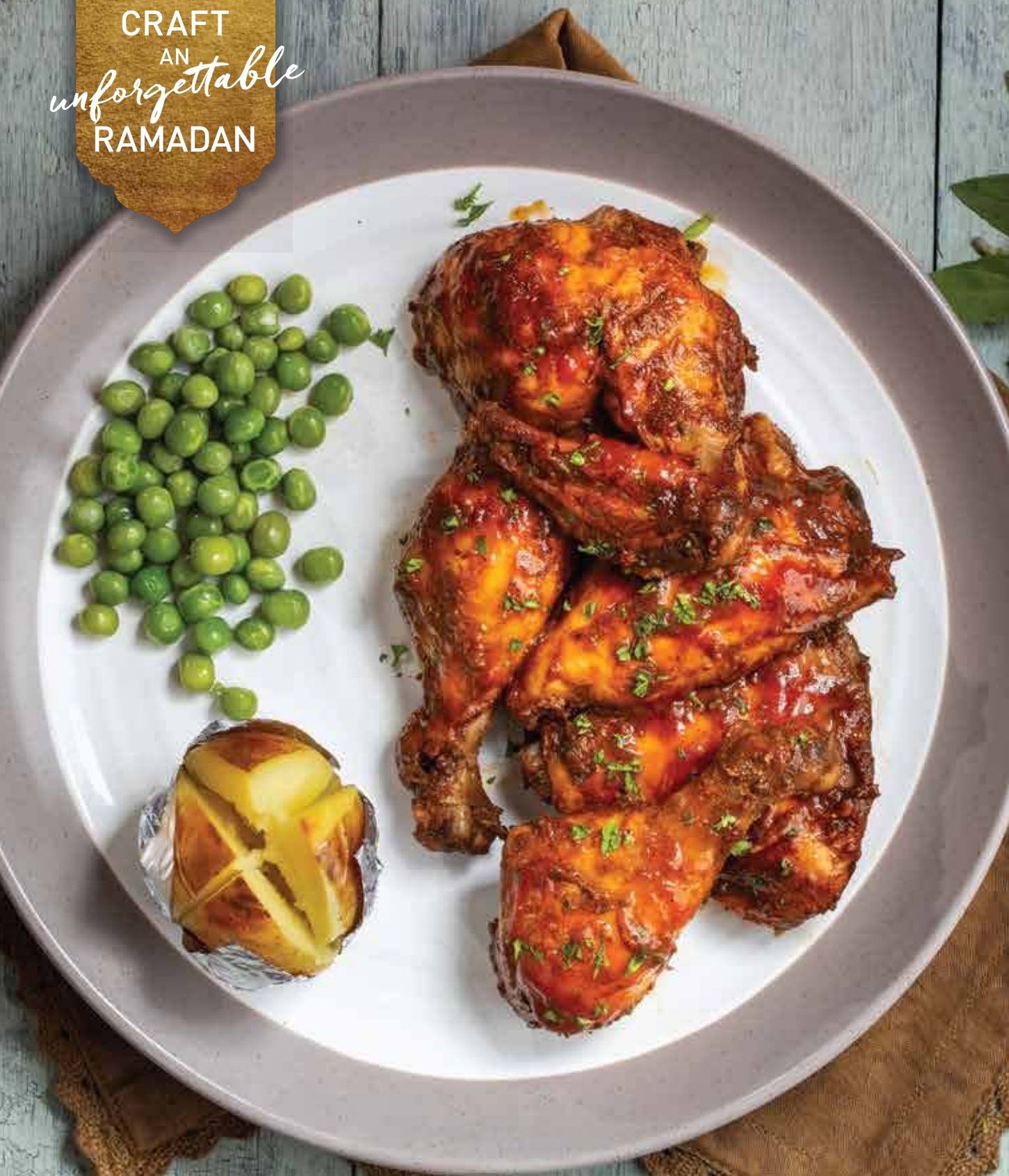
Prep Time: 40 Mins

200g	Onion, Chopped
15g	Garlic, Crushed
60ml	Oil
1.2kg	Minced Chicken
180g	Mushroom, Sliced
200g	<b>Knorr Italian Tomato Base</b>
3pcs	<b>Knorr Professional Chicken Stock Cube</b>
5g	Basil, Dried
5g	Oregano
5g	Red Chilli Powder
120g	Butter
150g	Flour
560ml	Milk
160g	Cheddar Cheese
20pc	Lasagna Sheets, Boiled In Salt Water For 10-12 Minutes

## Preparation

### TO COOK:

1. Fry onion and garlic in oil for 5 minutes until soft, Add minced chicken and cook until it changes colour.
2. Add the mushrooms, **Knorr Italian Tomato Base**, **Knorr Professional Stock Cube**, basil, oregano, salt, pepper and red chillies and cook for 5 minutes.
3. Melt butter in a saucepan, add flour and cook for 2 minutes.
4. Remove from heat add milk, little by little and stir to remove any lumps. Put back on heat, add seasonings and stir until thick.
5. Add cheese and remove from heat.
6. Spread a thin layer of white sauce on the bottom of the baking dish.
7. Spread a layer of meat mixture on pasta sheet and roll it up.
8. Place the roll ups in the baking dish, top it with remaining white sauce and cheddar cheese. Bake in a moderately hot oven (200 C) until golden brown.



# Jamaican Style Roasted Chicken

This mouth-watering Jamaican dish will stand out in any buffet.

## Ingredients 10

Estimate Cost Price Per Serving 200g : **RS 63.65**

Prep Time: 02 Hours

2kg	Chicken, Whole (Cut Into 8 Pieces)
30g	Paprika
30g	Knorr Professional Chicken Stock Powder
15g	Knorr Professional Lime Seasoning
25g	Garam Masala
20g	Cumin Powder
20g	Coriander Powder
100ml	Knorr Professional Barbecue Sauce
100ml	Soy Sauce
50ml	Olive Oil
60ml	Rafhan Corn Oil
50g	Dijon Mustard
200g	Onion, Cubed
40g	Ginger, Cubed
30g	Coriander, Chopped

## Preparation

### TO MARINADE:

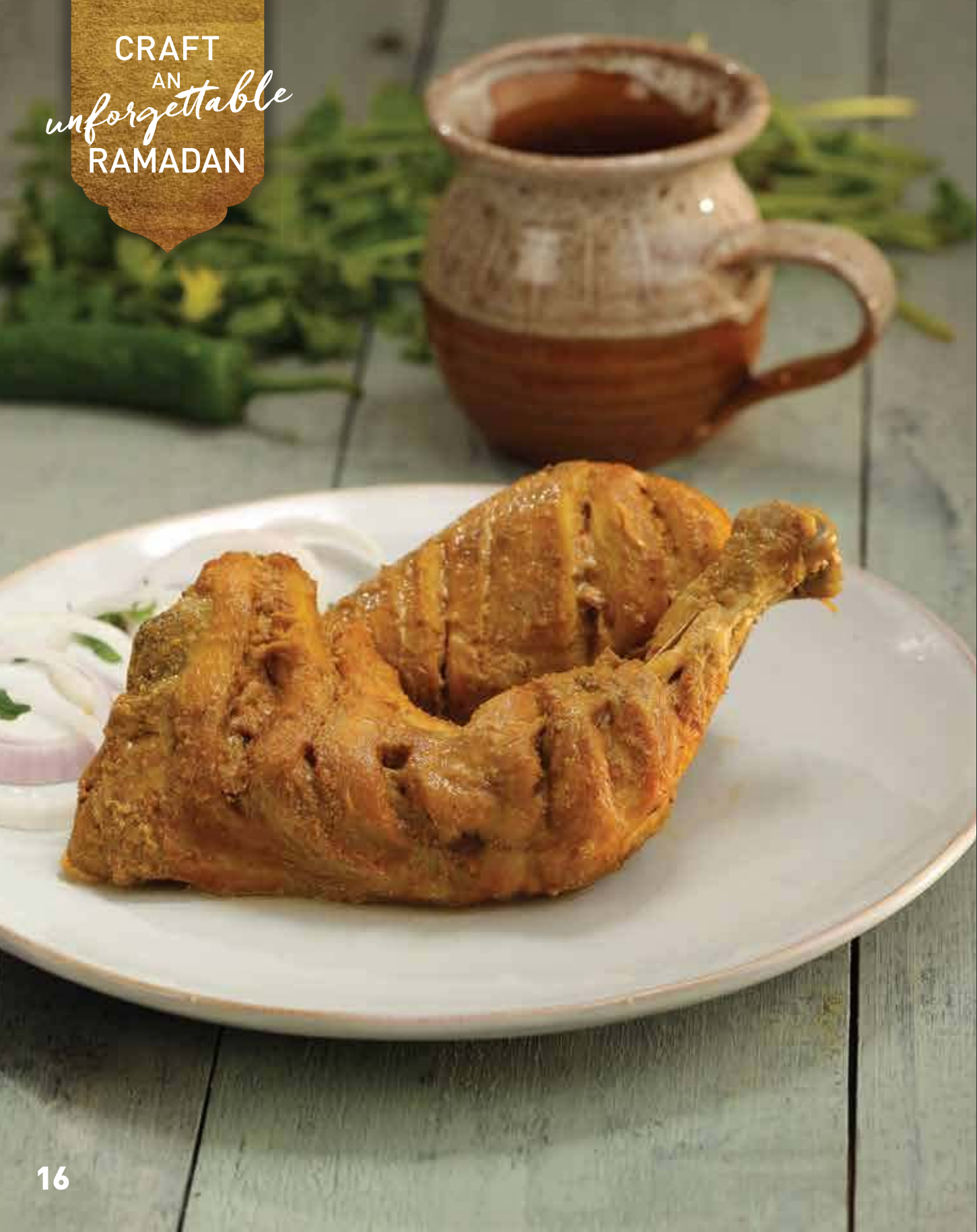
1. Combine all ingredients, including the chicken and marinade for about 1-2 hours.

### TO COOK:

2. Preheat the oven 180 centigrade .
3. Grease oven tray with oil and place a chicken into oven tray, bake for about 20 minutes.
4. Save remaing marinade mix.
5. After 20 minutes spread the remaining marinade mixture onto chicken pieces and again bake for 10 minutes and serve hot.



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# Balochi Steam Chicken Tikka

Tickle your diners' taste buds by steam-cooking the chicken to perfection after frying it. This helps seal all the juices inside the crispy crust, leaving the meat tender and juicy. Add this recipe to your Ramadan menu today.

## Ingredients 10

Estimate Food Cost Per Serving: **RS 92.65**

Prep Time: 40 Mins

3pc	Whole Chicken, Cut Into 4 Pcs Tikka Cut
150g	Yoghurt
150g	Plum, Dried Boiled Into 100 ML Water And Strained To Get Pulp.
50g	Papaya, Paste
30g	Garam Masala, Powder
30g	Cumin Powder
50g	Mustard, Powder
20g	Knorr Professional Lime Seasoning
30g	Knorr Professional Chicken Stock Powder
50g	Green Chilli, Paste
10g	Black Pepper
500g	Mint Chutney
25g	Coriander, Chopped For Garnish

## Preparation

1. Season chicken pieces with salt.
2. Heat oil in deep fryer or a large skillet.
3. Fry seasoned chicken pieces in hot oil until golden brown, once golden brown, transfer chicken into a pot.
5. Mix remaining ingredients in a bowl and spread on chicken and steam for about 10-12 minutes.
6. Serve with mint Chutney.

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# Chicken and Cheese Taquitos

Everyone loves Taquitos! Try the recipe below with a cheesy twist, so delicious and filling!

## Ingredients 10

Estimate Cost Per Serving: **RS 51.20**  
Prep Time: 25 Mins

100ml	Vegetable Oil
200g	Onion, Finley Chopped
45g	Ginger, Paste
45g	Garlic, Paste
30g	Green Chilli, Chopped
1kg	Chicken, Minced
120g	Knorr Italian Tomato Base
15g	Knorr Professional Chicken Stock Powder
30g	Knorr Professional Spicy Marinade
5g	Salt
3g	Black Pepper
20pcs	Filo Pastry (Roll paty)
200g	Cheddar Cheese, Grated

## Preparation

1. Heat the oil in a large skillet over medium heat. Add the ginger and garlic and cook them for 3 minutes, stirring often.
2. Add the minced chicken, onions and green chillies and use a wooden spoon or a spatula to break it up while it cooks, cook about 3 minutes.
3. Stir in 1/2 cup of the Knorr Italian Tomato Base, Knorr Professional Spicy Marinade, Knorr Professional Chicken Stock Powder, salt and pepper. Cook the mixture over low heat, stirring occasionally, for 10 minutes.
4. Place the roll patti on a flat surface. Top each roll patti with 2 tablespoons of the chicken mixture, spreading it to an inch from the edges. Sprinkle cheese evenly over the chicken.
5. Roll up the roll patti and fry in hot oil until golden brown; serve with the Tex Mex sauce.



# Desserts

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# Orange Custard Cheese cake

If you are searching for a different and unique dessert which will look as fantastic on your buffet as it tastes, our Orange Custard Cheesecake is your answer! The classic flavor of vanilla custard, paired with the sugary flavor of orange marmalade will be a sure win with your diners. Try it out today!

## Ingredients 10

Estimate Cost Price Per Serving: **RS 79.88**  
Prep Time: 01 Hour

1kg	Digestive Biscuits, Crushed
400g	Butter Unsalted, Melted
1.5ltr	Milk
300g	Sugar
50g	Orange Marmalade
500g	Cream Cheese
50g	Rafhan Vanilla Custard

## Preparation

1. Combine crushed digestive biscuits with melted butter and mix well.
2. Use two 9-inch square cake mold or any glass tray/individual molds; line with aluminum foil/cling film. Press the crumbs evenly on the base, using the back of a spoon to level, and refrigerate for 15 minutes.
3. Boil the milk; add sugar, Rafhan Vanilla Custard, orange marmalade, and cream cheese.
4. Cook for a few minutes, whisking to a smooth consistency.
5. Pour over the biscuit base. Allow it to cool slightly, then refrigerate for 40 minutes or until firm

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# Mocha Java Custard

Mocha Java Custard is a party for your diners sweet tooth and only takes 10 minutes to make. We have played with the flavors a little by adding some ground coffee to the mix. You can alternate with white chocolate or even cinammon chips for that extra tang. This dessert works amazing in buffets!

## Ingredients 10

Estimate Cost Price Per Serving: **RS 36.76**

Prep Time: 35 Mins

450g	Teacake
1ltr	Milk
125g	Sugar
25g	Rafhan Vanilla Custard
125g	Chocolate Chips
25g	Coffee
450ml	Cream, Whipped
15g	Cocoa Powder, For Garnishing
100ml	Carte D'or Chocolate Topping

## Preparation

1. Cut the teacake 1/4 inch thick slices and place in a deep serving dish.
2. Bring milk to boil and add sugar. Allow to simmer for few minutes.
3. Mix Rafhan Vanilla Custard with 1/4 cup of water and add to simmering milk along with chocolate chips & coffee.
4. Cook for few minutes untill it starts to thicken. Pour over cake and let it cool on room temperature.
5. Using a piping bag cover the custard with whip cream.
6. Refrigerate for 3-4 hours before serving.
7. When ready to serve, sprinkle cocoa powder using a fine strainer and top with Carte D'or Chocolate Topping.

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# Custard Kunafa

Custard Kunafa is our new take on this Arabic Classic. A bit of saffron in the sugar syrup will give an extremely satisfying aroma to the dish. Depending on how you choose to plate it up, works well in both buffets and individual portions.

## Ingredients

Estimate Cost Price Per Serving: **RS 62.26**  
Prep Time: 25 Mins

500g	Vermicelli
250g	Clarified Butter
500ml	Milk
100g	Sugar
50g	Rafhan Vanilla Custard
450ml	Sugar Syrup
125g	Khoya
50g	Pistachio
25g	Almonds

## Preparation

1. Place Vermicelli in a large bowl and pour over enough boiling hot water to cover it. Let it sit for 2-3 minutes till it softens. Avoid over-soaking, as it will make vermicelli mushy. Strain well.
2. In a small frying pan, add 3-4 tbsp ghee. Evenly spread a generous amount of soft vermicelli, which covers the entire surface. Cook vermicelli until golden brown on each side. This may take around 8-10 minutes. Repeat this process until you have enough circles to assemble. Each Kunafa uses two Vermicelli rounds/circles.
3. In a saucepan, bring milk to a boil; add sugar and simmer for a few minutes.
4. Mix Rafhan vanilla Custard with 4 tbsp of water; pour in the milk while stirring to avoid any lumps. Cook on medium heat till it thickens. Turn the heat off and cool it.
5. Pour a generous amount of custard in between two layers of the fried vermicelli circles.
6. Abundantly pour lukewarm sugar syrup on top; let it sit for 10 minutes then press a few times to help it absorb the syrup properly.
7. Garnish with khoya, pistachios, and almonds.

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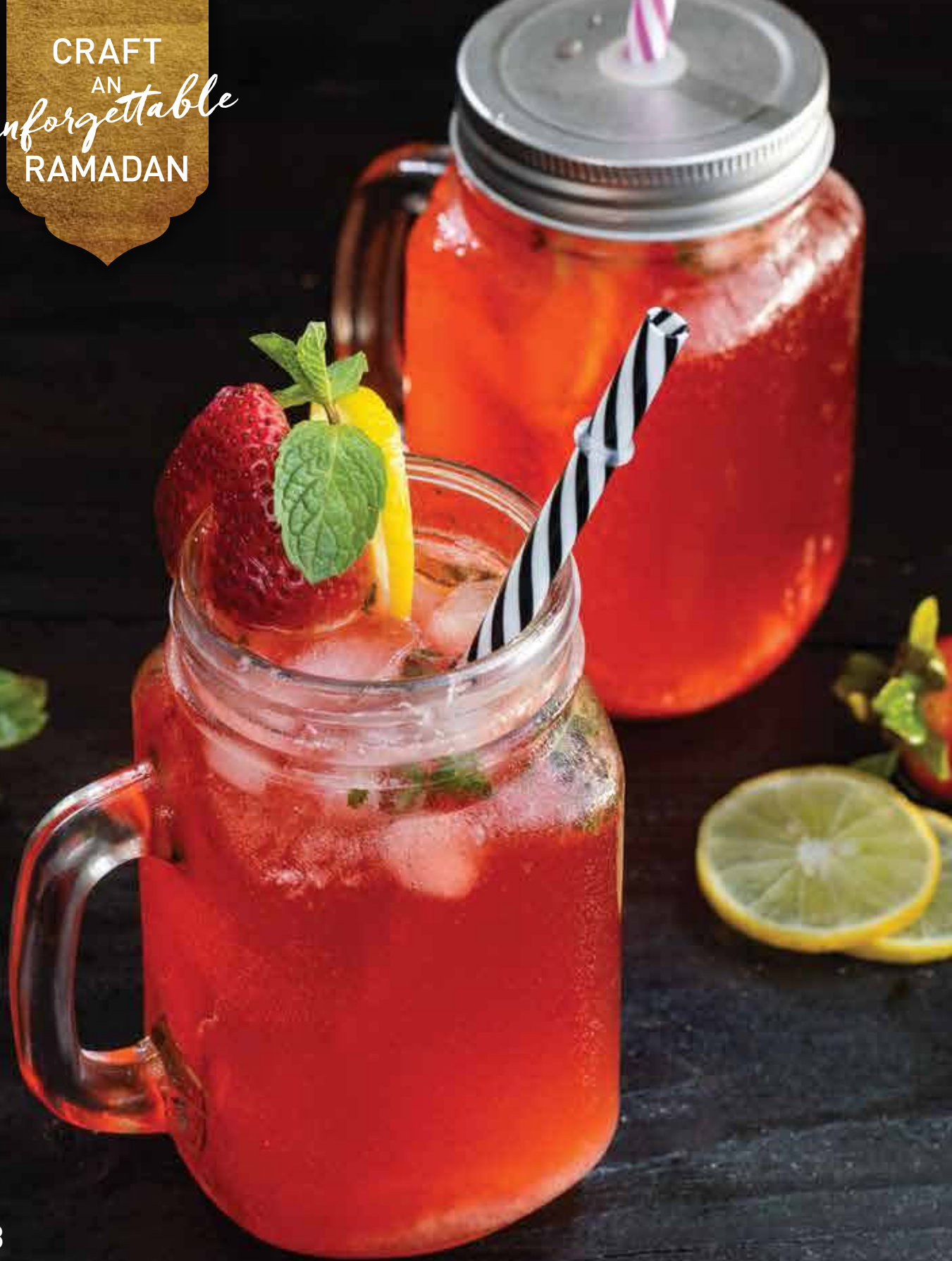
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# Drinks



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# Mojito Perfecto

Nothing better than a refreshing beverage after a day of fasting – refresh your diners by offering this Mojito twist as part of your Ramadan meal.

## Ingredients

Prep Time: 10 Mins

6 Pc	Mint Leaves
100g	White Sugar
1pc	Lime, Cut Into 6 Wedges
50ml	Carte D'or Strawberry Topping
20g	Knorr Professional Lime Seasoning
200g	Ice Cubes
120ml	Carbonated Water

## Preparation

1. Put 3 mint leaves, 2 teaspoons sugar and Knorr Professional Lime Seasoning into each of 2 glass tumblers; vigorously stir sugar, mint and Knorr Professional Lime Seasoning together, crushing mint with the back of a spoon to release oils.
2. Add 3 lime wedges to each glass; again stir vigorously to release some lime juice.
3. Pour Carte d'or Strawberry Topping into each glass.
4. Fill glasses with ice cubes and top with carbonated water and stir.

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