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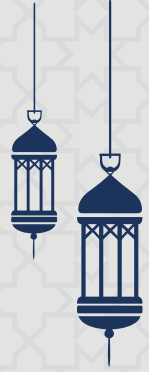
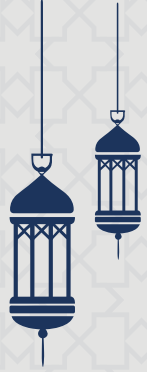
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# TRENDY RECIPE BOOK

Celebrate the month of delicious blessings



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# STARTERS



TRENDY RECIPE BOOK







# TOMATO SOUP



Course of Meal  
Starter



Trends  
Vegetarian



Total time  
35 mins



Servings  
2

## INGREDIENTS

- |   |              |                                      |       |
|---|--------------|--------------------------------------|-------|
| 1. Tomatoes                                       | 500 gm       | 8. Cream                             | 40 gm |
| 2. Basil  | 20 gm        | 9. Garlic                            | 5 gm  |
| 3. <b>Knorr Professional Chicken Stock Powder</b> | 10 gm        | 10. Onion                            | 5 gm  |
| 4. Flour  | 20 gm        | 11. Cottage Cheese                   | 30 gm |
| 5. Butter   | 20 gm        | 12. <b>Knorr Italian Tomato Base</b> | 40 ml |
| 6. Salt   | As per taste |                                      |       |
| 7. White Pepper                                   | 10 gm        |                                      |       |

## PREPARATION

1. Pre-heat oven at 180 °C, cut tomatoes in to half and roast them for 10 -12 minutes, blend them well with the help of a blender.
2. In a pot add oil, chopped garlic, onions and sauté them for 2 minutes then add blended tomatoes and **Knorr Italian Tomato Base**, cook for 5 - 8 minutes.
3. Add **Knorr Professional Chicken Stock Powder**, white pepper, salt and basil leaves, further cook it for 4-5 minutes. In the end add cooking cream and mix it well together, top it with cottage cheese cubes.
4. Serve in a soup bowl with garlic bread.





# POPCORN PRAWNS



Course of Meal  
Starter



Trends  
Seafood



Total time  
10 mins



Servings  
1-2

## INGREDIENTS

- |   |          |
|---|----------|
| 1. Tiger Prawns                             | 500 gm   |
| 2. <b>Knorr Professional Batter Mix</b>     | 50 gm    |
| 3. <b>Knorr Professional Spicy Marinade</b> | 30 gm    |
| 4. <b>Knorr Professional Lime Seasoning</b> | 10 gm    |
| 5. Popcorns                                 | 1 packet |
| 6. Flour                                    | 70 gm    |

## PREPARATION

1. Take prawns and marinate them with **Knorr Professional Spicy Marinade** and **Knorr Professional Lime Seasoning**.
2. In another bowl add **Knorr Professional Batter Mix**, flour, chopped popcorns and mix them with water to make a batter.
3. Put prawns in this batter for 30 minutes.
4. In a cooking pot heat oil to deep fry prawns for 4-5 minutes.
5. Serve it with popcorns and spicy dip.





# PIZZA SAMOSA



Course of Meal  
Starter



Trends  
Fried Food



Total time  
15 mins



Servings  
2

## INGREDIENTS

- |   |        |
|---|--------|
| 1. Samosa Pastry                            | 100 gm |
| 2. <b>Knorr Italian Tomato Base</b>         | 50 gm  |
| 3. Mozzarella Cheese                        | 80 gm  |
| 4. Chicken (cut into cubes)                 | 100 gm |
| 5. <b>Knorr Professional Spicy Marinade</b> | 20 gm  |
| 6. Oil                                      | 20 ml  |
| 7. Onion Diced                              | 20 gm  |
| 8. Capsicum Diced                           | 20 gm  |
| 9. <b>Knorr Professional Lime Seasoning</b> | 20 gm  |
| 10. Flour and Water Mixture                 | 10 gm  |

## PREPARATION

1. In a pan add oil, chicken, **Knorr Professional Spicy Marinade**, **Knorr Lime Seasoning** and cook for 10 minutes.
2. Once the chicken is cooked add **Knorr Italian Tomato Base**, diced capsicum and onion with mozzarella cheese.
3. Fill the samosa pastry with the filling and fold it in the shape of samosa with the help of flour and water mixture.
4. In a deep pan heat oil and fry until golden brown.
5. Serve with a dip.





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# LOLLIPOP CHICKEN



Course of Meal  
Starter



Trends  
Local Favourite Twists



Total time  
15 mins



Servings  
1-2

## INGREDIENTS

- |   |              |
|---|--------------|
| 1. Chicken Lollipops                              | 300 gm       |
| 2. <b>Knorr Professional Crispy Coating Mix</b>   | 80 gm        |
| 3. <b>Knorr Professional Spicy Marinade</b>       | 30 gm        |
| 4. <b>Knorr Professional Lime Seasoning</b>       | 10 gm        |
| 5. <b>Knorr Tomato Ketchup</b>                    | for dip      |
| 6. Oil  | for frying   |
| 7. Water  | 500 ml       |
| 8. <b>Knorr Professional Chicken Stock Powder</b> | 5 gm         |
| 9. Salt   | As per taste |

## PREPARATION

1. In a bowl add oil, **Knorr Spicy Professional Marinade**, **Knorr Professional Chicken Stock Powder**, salt, **Knorr Professional Lime Seasoning** and mix it well.
2. Dip lollipops in a mixture and rest for 30 mins.
3. In a bowl add **Knorr Professional Crispy Coating Mix** and water, mix it well.
4. Dip the marinated lollipops into the batter then fry it for 10-12 mins.
5. Toss chicken with some **Knorr Professional Spicy Marinade** and **Knorr Professional Lime Seasoning**.
6. Serve with fries and **Knorr Tomato Ketchup**.



# BUTTER MILK FRIED CHICKEN



Course of Meal  
Starter



Trends  
Fried food



Total time  
15 mins



Servings  
2

## INGREDIENTS

- |   |       |  |         |
|---|-------|--|---------|
| 1. Skinned Chicken Drumsticks                     | ½ kg  | 9. Milk  | 150 ml  |
| 2. <b>Knorr Professional Lime Seasoning</b>       | 20 gm | 10. Flour  | 2 kg    |
| 3. White Pepper                                   | 20 gm | 11. <b>Knorr Professional Crispy Coating Mix</b> | 50 gm   |
| 4. <b>Knorr Professional Chicken Stock Powder</b> | 10 gm | 12. <b>Knorr Professional Spicy Marinade</b>     | 30 gm   |
| 5. Dried Basil                                    | 10 gm | 13. <b>Knorr Chilli Garlic Sauce</b>             | for dip |
| 6. Garlic Powder                                  | 20 gm |  |         |
| 7. Red Pepper Powder                              | 30 gm |  |         |
| 8. Yogurt   | 80 gm |  |         |

## PREPARATION

- In a bowl add milk, yogurt, **Knorr Professional Lime Seasoning**, **Knorr Professional Chicken Stock Powder**, white pepper, **Knorr Professional Spicy Marinade**, red pepper powder, garlic powder and dried basil. Mix it and add skinned chicken drumsticks.
- Marinate the chicken for at least 30 minutes.
- For coating take flour and **Knorr Professional Crispy Coating Mix** together in a bowl.
- Coat the marinated chicken in the flour mixture and deep fry it.
- Serve it with fries, **Knorr Chilli Garlic Sauce** and coleslaw.





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# MALAI SAMOSA



Course of Meal  
Starter



Trends  
Local Favourite Twists



Total time  
15 mins



Servings  
2

## INGREDIENTS

- |   |              |
|---|--------------|
| 1. Samosa Pastry                                  | 100 gm       |
| 2. Chicken  | 150 gm       |
| 3. Cream  | 100 ml       |
| 4. Oil  | 20 ml        |
| 5. <b>Knorr Professional Spicy Marinade</b>       | 30 gm        |
| 6. <b>Knorr Professional Lime Seasoning</b>       | 10 gm        |
| 7. Flour and Water Mixture                        | 10 gm        |
| 8. <b>Knorr Professional Chicken Stock Powder</b> | 10 gm        |
| 9. Salt   | As per Taste |

## PREPARATION

1. In a pan add oil, cubed chicken, **Knorr Professional Chicken Stock Powder**, salt, **Knorr Professional Lime Seasoning**, **Knorr Professional Spicy Marinade** and cook it for 10 minutes.
2. When the chicken is cooked add cream into it.
3. Now fill the samosa pastry with the filling and fold it in the shape of samosa with the help of flour and water mixture.
4. In a deep pan heat oil and fry until golden brown.
5. Serve with a dip.



# CHICKEN BREAD ROLLS



Course of Meal  
Starter



Trends  
Love for cheese



Total time  
15 mins



Servings  
1-2

## INGREDIENTS

- |   |         |
|---|---------|
| 1. Oil                                      | 20 ml   |
| 2. Chicken                                  | 200 gm  |
| 3. <b>Knorr Professional Spicy Marinade</b> | 20 gm   |
| 4. White Pepper                             | 30 gm   |
| 5. Mozzarella Cheese                        | 100 gm  |
| 6. <b>Hellmann's Cheese Mayonnaise</b>      | 80 ml   |
| 7. Bread Slice                              | 7-8 pcs |
| 8. <b>Knorr Professional Lime Seasoning</b> | 20 gm   |
| 9. Onion                                    | 10 gm   |
| 10. Garlic                                  | 10 gm   |

## PREPARATION

1. Heat a pan, add oil, garlic, cubed chicken then **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning**, white pepper & onion.
2. Cook for 10 to 15 mins.
3. Now take a large slice of bread cut the edges then flat it with the rolling pin and Add cooked chicken batter with mozzarella cheese and **Hellmann's Cheese Mayonnaise** then make rolls.
4. For coating, coat with flour, egg and bread crumbs.
5. Now heat oil for frying and deep fry until golden brown.
6. Serve with **Hellmann's Cheese Mayonnaise**.





# ZA'ATAR FISH & CHIPS



Course of Meal  
Starter



Trends  
World Cuisine



Total time  
15 mins



Servings  
2-3

## INGREDIENTS

- |   |        |           |              |
|---|--------|-----------|--------------|
| 1. Fish Fillet                              | 500 gm | 9. Lemon  | 10 ml        |
| 2. Za'atar Spice                            | 30 gm  | 10. Oil   | 2 liter      |
| 3. <b>Knorr Professional Batter Mix</b>     | 50 gm  | 11. Salt  | As per Taste |
| 4. Yogurt                                   | 30 gm  | 12. Flour | 70 gm        |
| 5. <b>Knorr Professional Spicy Marinade</b> | 10 gm  |           |              |
| 6. Tahina Sauce                             | 50 ml  |           |              |
| 7. French Fries                             | 50 gm  |           |              |
| 8. Dill                                     | 5 gm   |           |              |

## PREPARATION

1. Take a fish fillet and cut it into fingers, now marinate it with **Knorr Professional Spicy Marinade** for 5-10 minutes.
2. In another bowl add flour, **Knorr Professional Batter Mix** and water to make a thick batter.
3. Rest finger fish into the batter for 30 minutes.
4. To make a dip, in a small bowl add tahina sauce, yogurt, lemon juice and mix well.
5. In a fryer heat oil and deep fry the coated fish fingers for 5-6 minutes then sprinkle with za'atar spice.
6. Serve with french fries and tahini dip.



# TRIO SLIDERS



Course of Meal  
Starter



Trends  
Love for cheese



Total time  
30 mins



Servings  
1

## INGREDIENTS

1. Slider Buns	3 pieces	12. Mozzarella Cheese	10 gm
2. Beef Minced + Kidney Fat	60 gm	13. Dried Parmesan Cheese	10 gm
3. Potatoes	30 gm	14. Oregano	5 gm
4. Chicken	30 gm	15. Sliced Tomatoes	10 gm
5. Gerkins	6-7 pcs	16. Sliced Onion	10 gm
6. Jalapenos	6-7 pcs	17. Lettuce Leaves	4-5
7. Flour	30 gm	18. <b>Knorr Professional Barbecue Sauce</b>	30 ml
8. Egg	2	19. <b>Hellmann's Cheese Mayonnaise</b>	30 ml
9. Bread Crumbs	30 gm	20. <b>Knorr Italian Tomato Base</b>	20 ml
10. Salt	As per taste	21. Fresh Coriander	10 gm
11. <b>Knorr Professional Chicken Stock Powder</b>	10 gm	22. <b>Knorr Professional Spicy Marinade</b>	30 gm
		23. Cream	15 ml
		24. <b>Knorr Professional Lime Seasoning</b>	5 gm

## PREPARATION

**For Beef Patty:** Marinate Beef mince with black pepper, salt and **Knorr Professional Spicy Marinade**. Take marinated beef minced and make small patties then fry it for 2 mins each side once cooked remove it from the pan.

**For Chicken Fillet:** Marinate chicken with **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning**, black pepper crushed. Now take a chicken fillet coat it with flour, dip in egg, coat it with seasoned bread crumbs with dried parmesan cheese and oregano, and fry it for 3 to 4 mins.

**For Potato Patty:** Mash boiled potatoes and add salt, fresh coriander, green chillies, **Knorr Professional Chicken Stock Powder**, **Knorr Professional Spicy Marinade**. Now add cream and put mozzarella cheese in the center and to make a patty coat it with flour, egg and bread crumbs. Then fry it for 3 mins and remove once golden brown.

**Beef Slider:** Take a slider bun for beef patty pour **Knorr Professional Barbecue Sauce** on both sides add lettuce leaves, beef patty, onion rings, sliced tomatoes, jerkins and jalapenos.

**Chicken Slider:** Take a slider bun for parmesan chicken slider and pour **Knorr Italian Tomato Base** on both sides add lettuce leaves, chicken fillet and jalapenos.

**Potato Slider:** Take a slider bun pour some **Hellmann's Cheese Mayonnaise** on both sides, add lettuce leaves, potato patty and jalapenos.

Serve all the sliders with fries.



# CHIMICHANGA



Course of Meal  
Starter



Trends  
World Cuisine



Total time  
8 mins



Servings  
2

## INGREDIENTS

- |   |        |   |          |
|---|--------|---|----------|
| 1. Chicken                                  | 200 gm | 8. <b>Knorr Professional Lime Seasoning</b> | 5 gm     |
| 2. <b>Knorr Professional Spicy Marinade</b> | 30 gm  | 9. Tortilla Bread                           | 4 pieces |
| 3. Red Bell Pepper                          | 20 gm  | 10. Flour                                   | 2 tsp    |
| 4. Capsicum                                 | 20 gm  | 11. Water                                   | 10 ml    |
| 5. Mozzarella Cheese                        | 80 gm  | 12. White Pepper                            | 20gm     |
| 6. <b>Hellmann's Cheese Mayonnaise</b>      | 80 ml  | 13. Black Pepper                            | 20gm     |
| 7. Oil                                      | 20 ml  | 14. Green Chillies                          | 2-3 pcs  |

## PREPARATION

- In a pan heat oil, add garlic, chicken, **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning**, bell peppers, white pepper, black pepper and green chillies
- Cook it for 10-12 minutes.
- Take tortilla and make a roll by adding chicken filling, **Hellmann's Cheese Mayonnaise** and mozzarella cheese.
- Close the corners with the help of flour and water mixture.
- In a fryer add oil to fry until golden brown.
- Serve with a dip.





# B.B.Q CHICKEN CHEESE PUFFS



Course of Meal  
Starter



Trends  
Local Favourite Twists



Total time  
30 mins



Servings  
1

## INGREDIENTS

1. Puff Pastry	1 block	9. Soy Sauce	10 ml
2. <b>Knorr Professional Barbecue Sauce</b>	20 ml	10. Worcestershire Sauce	10 ml
3. Chicken	100 gm	11. Mozzarella Cheese	50 gm
4. <b>Knorr Professional Chicken Stock Powder</b>	20 gm	12. Egg Yolks	2
5. Crushed Red Pepper	30 gm	13. Dried Parmesan Cheese	20 gm
6. White Pepper	10 gm	14. Dried Oregano	10 gm
7. <b>Knorr Professional Lime Seasoning</b>	10 gm	15. Oil	20 ml
8. <b>Knorr Tomato Ketchup</b>	30 ml		

## PREPARATION

1. In a pan heat oil then add chicken, **Knorr Professional Lime Seasoning**, crushed red pepper, white pepper, **Knorr Professional Chicken Stock Powder**, soy sauce, worcestershire sauce, **Knorr Tomato Ketchup** and **Knorr Professional Barbecue Sauce**.
2. Cook it for 8-10 minutes and top it with mozzarella cheese.
3. Cut flattened puff pastry into a D shape, add filling and close it.
4. Brush it with egg yolk, sprinkle over some dried parmesan cheese and oregano.
5. Bake it for 15-18 minutes into pre-heated oven at 180 -200 °C or until golden brown.







# NAANZZA



Course of Meal  
Starter



Trends  
Love for cheese



Total time  
20 mins



Servings  
2

## INGREDIENTS

1. Naan Dough	2 pieces	8. Garlic	10 gm
2. Chicken	100 gm	9. Onion	20 gm
3. <b>Hellmann's Cheese Mayonnaise</b>	80 ml	10. <b>Knorr Italian Tomato Base</b>	20 ml
4. <b>Knorr Professional Spicy Marinade</b>	25 gm	11. Capsicum	20 gm
5. Mozzarella Cheese	80 gm		
6. Oil	20 ml		
7. <b>Knorr Professional Lime Seasoning</b>	5 gm		

## PREPARATION

1. In a heated pan add oil, garlic, chicken, **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning**, Capsicum and onion.
2. Take naan dough, make 2 small dough rolls and fill one with the prepared mixture, mozzarella cheese and **Knorr Italian Tomato Base**. Now put the other dough on top of it and seal the corners.
3. Gently brush with oil and bake it for 30 minutes in a pre-heated oven at 200 °C.
4. Cut into 4 pieces and serve.







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# CHICKEN PAKORA WITH HONEY CHILLI SAUCE



Course of Meal  
Starter



Trends  
Fried food



Total time  
20 mins



Servings  
2

## INGREDIENTS

- |   |          |   |          |
|---|----------|---|----------|
| 1. Cubed Chicken                            | 200 gm   | 9. <b>Knorr Professional Lime Seasoning</b> | 20 gm    |
| 2. <b>Knorr Professional Batter Mix</b>     | 100 gm   | 10. Water                                   | Half cup |
| 3. <b>Knorr Professional Spicy Marinade</b> | 80 gm    | 11. Oregano                                 | 5gm      |
| 4. Oil                                      | 2 liters |   |          |
| 5. <b>Knorr Chilli Garlic Sauce</b>         | 50 ml    |   |          |
| 6. Green Chillies                           | 5-6 pcs  |   |          |
| 7. Fresh Coriander                          | 20 gm    |   |          |
| 8. Honey                                    | 20 ml    |   |          |

## PREPARATION

1. In a bowl add chicken, **Knorr Professional Spicy Marinade** and keep it aside for marination.
2. In another bowl add **Knorr Professional Batter Mix**, oregano and make a batter by mixing it with water.
3. Now dip marinated chicken into the batter and deep fry in heated oil.
4. For Honey Chili Sauce: In a pan add **Knorr Chili Garlic Sauce**, honey, **Knorr Professional Lime Seasoning**, **Knorr Professional Spicy Marinade**, chopped green chillies and chopped fresh coriander. Cook for 2 minutes until done.
5. Now serve chicken pakoras with honey chilli sauce.

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# MAIN COURSE



TRENDY RECIPE BOOK







# BEEF PINEAPPLE THAI STYLE

  
Course of Meal  
Main Course

  
Trends  
World Cuisine

  
Total time  
20 mins

  
Servings  
1

## INGREDIENTS

- |                               |        |  |       |
|-------------------------------|--------|--|-------|
| 1. Beef Boneless (Tenderloin) | 250 gm | 9. <b>Knorr Professional Demi Glace Base</b> | 20 gm |
| 2. Pineapples                 | 50 gm  | 10. <b>Knorr Professional Spicy Marinade</b> | 15 gm |
| 3. Coconut Milk Powder        | 30 gm  | 11. Lime Leaves                              | 8-10  |
| 4. Thai Chillies              | 7-8    | 12. Capsicum                                 | 1 pc  |
| 5. Garlic                     | 10 gm  | 13. Oil                                      | 15 ml |
| 6. Fish Sauce                 | 10 ml  | 14. Onion                                    | 10 gm |
| 7. Ginger                     | 10 gm  |  |       |
| 8. Sesame Oil                 | 20 ml  |  |       |

## PREPARATION

- In a pan heat oil, add lime leaves, ginger, garlic, onion, cubed beef, thai chillies, pineapple chunks, coconut milk Powder, fish sauce, **Knorr Professional Demi Glace Base** and **Knorr Professional Spicy Marinade**.
- Sauté it for 5 minutes.
- Now add capsicum, sesame oil and soy sauce.
- Cook it for another 6-8 minutes until it's ready.
- Serve it with boiled rice.



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# NAMKEEN MUTTON



Course of Meal  
Main Course



Trends  
Local Favourite Twists



Total time  
50 mins



Servings  
2

## INGREDIENTS

1. Mutton	250 gm	9. Salt	As per taste
2. Ginger (Julienne)	20 gm	10. Fresh Coriander	10 gm
3. Yogurt	50 gm		
4. Chopped Garlic	20 gm		
5. Green Chillies	5-6		
6. <b>Knorr Professional Lime Seasoning</b>	15 gm		
7. Black Pepper Crushed	15 gm		
8. Oil	40 ml		

## PREPARATION

1. In a cooking pot boil mutton for 30 minutes.
2. In another cooking pot add oil, chopped garlic, boiled mutton, **Knorr Professional Lime Seasoning**, black pepper crushed, salt and cook for 10-15 minutes.
3. Now add yogurt and cook it until the water gets dry.
4. In the end add julienne cut ginger, fresh coriander green chillies and simmer it for another 5 minutes until it's ready.
5. Serve it with chapati, raita and salad.







# CREAMY TOMATO PASTA



Course of Meal  
Main Course



Trends  
World Cuisine



Total time  
25 mins



Servings  
2

## INGREDIENTS

1. Chicken	250 gm	8. Salt	As per taste
2. Onion	15 gm	9. Pepper	10 gm
3. Garlic	15 gm	10. <b>Knorr Professional Chicken Stock Powder</b>	20 gm
4. Milk	40 ml	11. Fettuccine Pasta	1 packet
5. Cream	30 ml	12. Mozzarella Cheese	30 gm
6. <b>Knorr Italian Tomato Base</b>	40 ml		
7. Butter	15 gm		

## PREPARATION

1. In a cooking pot add water, oil and salt. Bring it to a boil and add pasta in it, cook it for 10 minutes.
3. In another pan add butter, chopped garlic and onion. Sauté for 2-3 minutes.
4. Now add chicken strips and **Knorr Professional Chicken Stock Powder**.
5. Cook it for another 7-8 minutes then add **Knorr Italian Tomato Base**, cream and milk.
7. Now add boiled pasta into the creamy sauce and top it with mozzarella cheese.
8. Serve with garlic bread.

# GOLDEN THAI CHICKEN

  
Course of Meal  
Main Course

  
Trends  
World Cuisine

  
Total time  
20 mins

  
Servings  
1

## INGREDIENTS

- |   |        |  |       |
|---|--------|--|-------|
| 1. Chicken Boneless Thigh Fillet                | 200 gm | 9. Vinegar                                   | 10 ml |
| 2. <b>Knorr Professional Crispy Coating Mix</b> | 30 gm  | 10. Brown Sugar                              | 10 gm |
| 3. Thai Chillies                                | 7-8    | 11. <b>Knorr Professional Lime Seasoning</b> | 10 gm |
| 4. <b>Knorr Chili Garlic Sauce</b>              | 50 ml  | 12. Carrot                                   | 30 gm |
| 5. Thai Fish Sauce                              | 10 ml  | 13. Soy Sauce                                | 10 ml |
| 6. Fresh Coriander                              | 20 gm  | 14. Garlic                                   | 20 gm |
| 7. Spring Onion                                 | 20 gm  | 15. <b>Knorr Professional Spicy Marinade</b> | 30 gm |
| 8. Onion  | 10 gm  | 16. Oil                                      | 10 ml |

## PREPARATION

1. Marinate chicken boneless thigh fillets with **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning** and oil.
2. In another bowl add **Knorr Professional Crispy Coating Mix** with water and dip marinated chicken then deep fry it.
3. Heat oil in another pan and add onion, chopped garlic, **Knorr Chili Garlic Sauce**, thai fish sauce, vinegar, soy sauce, **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning**, brown sugar, julienne cut carrots, spring onions, thai chillies and fresh coriander. Cook until it's mixed.
4. Pour the sauce under and over the fried chicken before serving.





# B.B.Q GLAZED FISH

  
Course of Meal  
Main Course

  
Trends  
Seafood

  
Total time  
15 mins

  
Servings  
1



## INGREDIENTS

- |   |              |
|---|--------------|
| 1. Fish Fillet                              | 300 gm       |
| 2. <b>Knorr Professional Barbecue Sauce</b> | 150 ml       |
| 3. Onion                                    | 10 gm        |
| 4. Garlic                                   | 10 gm        |
| 5. <b>Knorr Professional Spicy Marinade</b> | 50 gm        |
| 6. Soy Sauce                                | 30 ml        |
| 7. Oil                                      | 20 ml        |
| 8. Salt                                     | As per Taste |
| 9. <b>Knorr Professional Lime Seasoning</b> | 10 gm        |

## PREPARATION

1. Marinate fish fillet with **Knorr Professional Spicy Marinade** and **Knorr Professional Lime Seasoning**.
2. Pan sear the fish for 2 minutes and remove it from the pan.
3. In a pan heat oil, sauté garlic then add soy sauce and **Knorr Professional Barbecue Sauce**. Cook for 2 minutes.
4. Now brush the cooked sauce over the fish fillet.
6. Serve it with the remaining sauce.



# MASKA PANEER BUNS



Course of Meal  
Main Course



Trends  
Love for cheese



Total time  
45-60 min



Servings  
6

## INGREDIENTS

- |   |          |
|---|----------|
| 1. Butter                                   | 150 gm   |
| 2. Chicken                                  | 250 gm   |
| 3. <b>Knorr Professional Spicy Marinade</b> | 40 gm    |
| 4. <b>Knorr Professional Lime Seasoning</b> | 5 gm     |
| 5. Sliced Onions                            | 15 gm    |
| 6. Sliced Tomatoes                          | 15 gm    |
| 7. Lettuce Leaves                           | 3 leaves |
| 8. <b>Hellmann's Cheese Mayonnaise</b>      | 50 ml    |
| 9. Oil                                      | 20 ml    |
| 10. Pao Buns                                | 3 Pcs    |
| 11. Coriander Leaves                        | 40 gm    |
| 12. <b>Knorr Tomato Ketchup</b>             | Dip      |

## PREPARATION

1. Marinate chicken with **Knorr Professional Spicy Marinade**, **Knorr Professional Lime Seasoning** and oil.
2. In a pan add butter and chicken then cook it for 5-6 minutes.
3. Now cut the onion and tomatoes in julienne style and cooked chicken fillets into julienne style.
4. For the assembling take a pao bun, add lettuce leaves, julienne style chicken, coriander leaves, onions, tomatoes and **Hellmann's Cheese Mayonnaise**.
5. Serve it with french fries and **Knorr Tomato Ketchup**.







# LAAL MAAS

  
Course of Meal  
Main Course

  
Trends  
Local Favourite Twists

  
Total time  
40 mins

  
Servings  
2

## INGREDIENTS

1. Dried Red Pepper (Kashmiri)	2 pieces	12. Cinnamon Sticks	3-4 pieces
2. Mutton	500 gm	13. Cloves	8-10 pieces
3. Yogurt	250 gm	14. Bay Leaves	3-4 pieces
4. Cumin Powder	20 gm	15. Onion	2
5. Coriander Powder	20 gm	16. All Spice Powder	15 gm
6. Turmeric Powder	10 gm	17. Salt	As per taste
7. Ginger Garlic Paste	20 gm	18. <b>Knorr Professional Demi Glace Base</b>	20 gm
8. Clarified Butter	40 ml	19. <b>Knorr Italian Tomato Base</b>	40 ml
9. Green Cardamom	5-6 pieces	20. Black Pepper whole	8-10
10. Tomatoes	2	21. <b>Knorr Professional Chicken Stock Powder</b>	5 gm
11. <b>Knorr Professional Spicy Marinade</b>	As required		

## PREPARATION

1. Dust mutton with **Knorr Professional Spicy Marinade** & separate meat from chops.
2. In a pot add water, mutton and boil it for 45 minutes.
3. For curry add dried red pepper (kashmiri), onion, **Knorr Professional Spicy Marinade** and yogurt in a blender to make a fine paste.
4. In a cooking pot heat clarified butter and sauté cinnamon sticks, black pepper, green cardamom, cloves and bay leaves, for 2-3 minutes.
5. Now add ginger garlic paste, mutton, blended mixture, **Knorr Professional Demi Glace Base**, cumin powder, turmeric powder, coriander powder and all spice powder.
6. Now add **Knorr Italian Tomato Base**, **Knorr Professional Chicken Stock Powder** and salt.
7. Cook for 5-10 minutes until the oil separates.
8. Serve it with garlic naan.

# DAHI BHINDI

  
Course of Meal  
Main Course

  
Trends  
Vegetarian

  
Total time  
20 mins

  
Servings  
2-3

## INGREDIENTS

- |                      |          |  |              |
|----------------------|----------|--|--------------|
| 1. Okra              | 250 gm   | 9. Oil                                       | 1 liter      |
| 2. Yogurt            | 250 gm   | 10. Salt                                     | As per taste |
| 3. Mustard Seeds     | 10 gm    | 11. <b>Knorr Italian Tomato Base</b>         | 8 ml         |
| 4. Curry Leaves      | 8-10 pcs | 12. <b>Knorr Professional Spicy Marinade</b> | 15 gm        |
| 5. Turmeric Powder   | 15 gm    |  |              |
| 6. Red Pepper Powder | 20 gm    |  |              |
| 7. Coriander Powder  | 15 gm    |  |              |
| 8. Cumin Powder      | 15 gm    |  |              |

## PREPARATION

- In a bowl marinate okra with **Knorr Professional Spicy Marinade** for 10-12 minutes.
- Now deep fry the marinated okra.
- In another pot add oil, mustard seeds, curry leaves, turmeric powder, red pepper powder, **Knorr Professional Spicy Marinade**, cumin powder, coriander powder, yogurt and salt.
- Cook it until mixed well together.
- Now add **Knorr Italian Tomato Base** and mix well. Then add fried okra into it.
- Cook until oil separates.
- Serve it with boiled rice.





# KAALI MIRCH CHICKEN



Course of Meal  
Main Course



Trends  
Local Favourite Twists



Total time  
50 mins



Servings  
2

## INGREDIENTS

- |   |              |
|---|--------------|
| 1. Whole Skinned Chicken                    | 1            |
| 2. Chopped Garlic                           | 30 gm        |
| 3. <b>Knorr Professional Lime Seasoning</b> | 20 gm        |
| 4. Black Pepper Crushed                     | 50 gm        |
| 5. Oil                                      | 30 ml        |
| 6. Salt                                     | As per taste |
| 7. <b>Knorr Chilli Garlic Sauce</b>         | Dip          |

## PREPARATION

1. Take whole chicken with skin, marinate it with oil, salt, chopped garlic, crushed black pepper and **Knorr Professional Lime Seasoning** for 20-30 minutes.
2. In a deep pot heat oil then add chicken and cook it on slow flame for 45 to 60 minutes until the chicken is tender.
3. Serve it with **Knorr Chilli Garlic Sauce**.



# DAAL MOONG MAKHNI



Course of Meal  
Main Course



Trends  
Vegetarian



Total time  
40 mins



Servings  
2-3

## INGREDIENTS

- |                      |        |                              |              |
|----------------------|--------|------------------------------|--------------|
| 1. Moong Daal        | 500 gm | 9. <b>Knorr Professional</b> |              |
| 2. Cumin Powder      | 2 tbsp | <b>Chicken Soup Stock</b>    | 2 cubes      |
| 3. Coriander Powder  | 2 tbsp | 10. Green Chilli Chopped     | 30 gm        |
| 4. Red Pepper Powder | 2 tbsp | 11. Fresh Coriander Chopped  | Half bunch   |
| 5. Turmeric Powder   | 1 tbsp | 12. Salt                     | As per taste |
| 6. Garlic Chopped    | 2 tbsp |                              |              |
| 7. Butter            | 150 gm |                              |              |
| 8. Cream             | 80 gm  |                              |              |

## PREPARATION

1. Soak daal in water for 15 minutes, drain the water and put daal with 500 ml water on stove in a pot and simmer it for 30 minutes.
2. Now add cumin powder, coriander powder, turmeric powder, red pepper powder and **Knorr Professional Chicken Soup Stock** and let it cook for 10 minutes.
3. In another pan add oil and butter, once the oil and butter heats up add garlic and sauté until golden brown then add fresh green chillies and chopped coriander.
4. Now add cream, mix it well and blend the daal after adding butter, garlic, green chillies, fresh coriander and salt.
5. Garnish with ginger, cream, butter and fresh coriander. Serve with Naan.





# ACHARI PULAO



Course of Meal  
Main Course



Trends  
Local Favourite Twists



Total time  
30 mins



Servings  
4

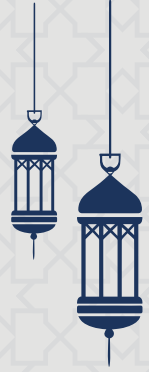
## INGREDIENTS

- |   |         |                         |              |
|---|---------|-------------------------|--------------|
| 1. Rice   | 250 gm  | 7. Turmeric Powder      | 10 gm        |
| 2. Mixed Pickle                                 | 80 gm   | 8. Red Pepper Powder    | 15 gm        |
| 3. <b>Knorr Professional Spicy Marinade</b>     | 30 gm   | 9. Coriander Powder     | 10 gm        |
| 4. Chicken                                      | 150 gm  | 10. Cumin Powder        | 10 gm        |
| 5. <b>Knorr Professional Chicken Soup Stock</b> | 2 cubes | 11. Onion               | 30 gm        |
| 6. Tomatoes                                     | 30 gm   | 12. Green Chillies      | 5-6 pcs      |
|   |         | 13. Ginger Garlic Paste | 15 gm        |
|   |         | 14. Salt                | As per taste |
|   |         | 15. Vinegar             | 30 ml        |

## PREPARATION

- In a pot heat oil sauté chicken with ginger garlic paste.
- Add onion, tomatoes, mixed pickle, cumin powder, coriander powder, salt, turmeric powder, red pepper powder, **Knorr Professional Spicy Marinade**, **Knorr Professional Chicken Soup Stock** and sauté it for 7-8 minutes.
- Boil soaked rice only 75% .
- Now put boiled rice over chicken achari mixture and add food color.
- Steam it for 10 minutes on low flame.
- Take medium green chillies and fill them with **Knorr Professional Spicy Marinade**. fry them in a pan and put over the rice.
- Serve with raita and salad.

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# DESSERTS



TRENDY RECIPE BOOK







# CHOCOLATE FIRNI



Course of Meal  
Dessert



Trends  
Creamy Bites



Total time  
60-90 min



Servings  
6

## INGREDIENTS

- |  |             |
|--|-------------|
| 1. Soaked Rice                         | 100 gm      |
| 2. Milk                                | 1 litre     |
| 3. Sugar                               | 150 gm      |
| 4. Cardamom                            | 4-5 pcs     |
| 5. <b>Carte D'Or Chocolate Topping</b> | 70-90 gm    |
| 6. Pistachio                           | As required |
| 7. Almond                              | As required |

## PREPARATION

1. Put milk in a sauce pan add rice and cook until the rice is fully cooked
2. Blend the mixture, now add sugar and cardamom then cook until the mixture thicken.
3. Add **Carte D'Or Chocolate Topping** and dry nuts and cook until thick.
4. Pour into a serving dish.
5. Garnish with nuts, serve cold.

# CHOCOLATE SUNDAE

  
Course of Meal  
Dessert

  
Trends  
Creamy Bites

  
Total time  
60-90 min

  
Servings  
6

## INGREDIENTS

- |   |            |
|---|------------|
| 1. Walnut Chopped                       | 2 tbsp     |
| 2. Brownie                              | 5 cubes    |
| 3. <b>Carte D'Or Strawberry Topping</b> | 2 tbsp     |
| 4. <b>Carte D'Or Chocolate Topping</b>  | 2 tbsp     |
| 5. <b>Rafhan Vanilla Custard</b>        | 3 tbsp     |
| 6. Whipped Cream                        | 50 gm      |
| 7. <b>Rafhan Strawberry Jelly</b>       | 1 tbsp     |
| 8. Fresh Strawberry                     | 5 pcs      |
| 9. Mint                                 | To garnish |

### For Chocolate Ice Cream

- |   |        |
|---|--------|
| 1. <b>Rafhan Vanilla Ice Cream Powder</b> | 60 gm  |
| 2. Milk                                   | 1 ltr  |
| 3. Sugar                                  | 150 gm |
| 4. Cocoa Powder                           | 80 gm  |

### For Vanilla Ice Cream

- |   |        |
|---|--------|
| 1. <b>Rafhan Vanilla Ice Cream Powder</b> | 60 gm  |
| 2. Milk                                   | 1 ltr  |
| 3. Sugar                                  | 150 gm |

## PREPARATION

### Vanilla Ice Cream:

1. Mix **Rafhan Vanilla Ice Cream Powder** and 200 ml milk into a paste.
2. In a separate saucepan, add sugar to remaining milk and bring it to a boil over low flame.
3. Now add the ice cream paste to the mixture and stir for 2-3 minutes till liquid thickens.
4. Place the ice cream mix in fridge until cold. Then pour the cold ice cream mixture into machine and churn as per the machine instruction.

### Chocolate Ice Cream:

1. Mix **Rafhan Vanilla Ice Cream Powder**, cocoa powder and 200 ml milk into a paste. Repeat the same process as Vanilla Ice Cream.

### For Assembling:

1. In a tall glass place few scoops of chocolate icecream add 1 tbsp of walnut and few cubes of brownies , scoop vanilla ice cream and repeat the process.
2. Pipe whipped cream pour **Carte D'Or Strawberry Topping**, **Carte D'Or Chocolate Topping**. Drizzle custard sauce and put a cube of brownie, sliced strawberries and garnish with mint.







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# CHURROS POPPERS

  
Course of Meal  
Dessert

  
Trends  
Creamy Bites

  
Total time  
60-90 min

  
Servings  
6

## INGREDIENTS

### BAKING & SPICES:

1. All-purpose flour 1/2
2. Cinnamon, ground 1 tsp
3. Granulated sugar 1/4 cup
4. Salt 1/2 tsp
5. Sugar 2 1/2 tbsp
6. Vanilla Essence Few drops

### OILS & VINEGARS:

1. Oil To fry
2. Vegetable oil 2 tbsp

### LIQUIDS:

1. Water 1 cup
2. Butter 1/2 cup

**Carte D'Or Chocolate Topping** as required

## PREPARATION

1. In a sauce pan put water, butter, sugar, vanilla and bring it to a boil then add all-purpose flour and cook for 2 minutes then take it out in a bowl and let the steam pass.
2. Mix eggs gradually until the mixture is smooth and shiny.
3. Put the mixture in piping bag attached with a star tip. Heat oil to 180 degrees and pipe small drops of the mixture into hot oil using a scissor.
4. Once golden brown take out into a plate with tissue.
5. In a separate bowl mix caster sugar with cinnamon powder and dredge the churros into sugar so that the coating is completely covered.
6. In a bowl mix whipped cream and **Carte D'Or Chocolate Topping** then add into a piping bag and inject the mixture into each churro and serve.

# STRAWBERRY BAR



Course of Meal  
Dessert



Trends  
Creamy Bites



Total time  
60-90 min



Servings  
6

## INGREDIENTS

- |                             |         |
|-----------------------------|---------|
| 1. Cookies                  | 200 gm  |
| 2. Salted butter,<br>melted | 1/2 cup |

## TOPPING

- |                                       |            |
|---------------------------------------|------------|
| 1. <b>Rafhan Strawberry<br/>Jelly</b> | 1/2 packet |
| 2. Water                              | 1/2 cup    |

## FILLING

- |  |         |
|--|---------|
| Whipping cream                           | 200 gm  |
| <b>Rafhan Strawberry Jelly</b>           | 4 tbsp  |
| Cream cheese                             | 200 gm  |
| <b>Carte D'Or Strawberry<br/>Topping</b> | 1/4 cup |

## PREPARATION

- In a food processor put biscuit along with melted butter and crumb them until mixed. Now take an 8 inches loose bottom pan and put a layer of biscuit and let it chill until the mixture is ready.
- Filling Method:** Beat cream cheese , **Rafhan Strawberry Jelly** and **Carte D'Or Strawberry Topping** until smooth.
- Fold with whipped cream and pour over biscuit layer and let it set for 2 hours in the freezer.
- Topping Method:** Make jelly by mixing jelly powder with hot water and pour over frozen strawberry layer.
- Decorate with fresh stawberry and whipped cream.





# BANANA PUDDING



Course of Meal  
Dessert



Trends  
Creamy Bites



Total time  
60-90 min



Servings  
6

## INGREDIENTS

- |                                  |        |
|----------------------------------|--------|
| 1. <b>Rafhan Banana Jelly</b>    | 1 pkt  |
| 2. Banana                        | 6 pcs  |
| 3. Egg Biscuits                  | 250 gm |
| 4. <b>Rafhan Vanilla Custard</b> | 3 tbsp |
| 5. Sugar                         | 3 tbsp |
| 6. Milk                          | 250 ml |
| 7. Whipping Cream                | 150 gm |
| 8. Condensed Milk                | 2 tbsp |
| 9. Cream Cheese                  | 100 gm |

## PREPARATION

1. In a sauce pan pour milk and sugar and bring to a boil. In a separate bowl mix **Rafhan Vanilla Custard** with 2 tbsp milk and pour over milk.
2. Cook until the custard is thick.
3. Let the custard chill for a few hours.
4. In a bowl beat cream cheese, condensed milk, add 2 tbsp of chilled custard, then add whipping cream and **Rafhan Banana Jelly**.
5. Beat until thick.

### For Assembling:

Take 6 glasses layer them with custard at the base, add biscuit then add banana flavoured mousse then add banana slices top with custard then add biscuit and custard layer using the same layer topping with biscuit crumbs, let it chill for few hours and serve cold.

# STRAWBERRY TRES LECHES

 Course of Meal  
Dessert

 Trends  
Creamy Bites

 Total time  
60-90 min

 Servings  
6

## INGREDIENTS

### SPONGE:

- |            |       |
|------------|-------|
| 1. Eggs    | 2     |
| 2. Sugar   | 65 gm |
| 3. Flour   | 65 gm |
| 4. Vanilla | 1 tsp |

### FILLING:

- |                           |        |
|---------------------------|--------|
| 1. <b>Carte D'Or</b>      |        |
| <b>Strawberry Topping</b> | 60 ml  |
| 2. Evaporated Milk        | 120 ml |
| 3. Cream                  | 65 gm  |
| 4. Milk                   | 125 ml |

### TOPPING:

- |                                   |         |
|-----------------------------------|---------|
| 1. Whipping Cream                 | 100gm   |
| 2. <b>Rafhan Strawberry Jelly</b> | 1/2 pkt |

## PREPARATION

### 1.SPONGE:

Beat eggs and vanilla keep adding sugar gradually, beat until the egg is foamy and forms ribbon, fold in with flour and pour over an 7 inches greased square pan and bake at 180 degrees for 20-25 min or until toothpick comes out clean.

### 2.FILLING:

Mix all the ingredients together until the mixture is smooth.

### 3.TOPPING:

Beat cream and **Rafhan Strawberry Jelly** until forms stiff peaks.

### 4.ASSEMBLING:

Place the chilled sponge on a serving tray pour the milk mixture over the sponge and let it absorb all the liquids, let it chill for few hours and top it with **Carte D'Or Strawberry Topping**, cream and serve cold.

