



Asian Fusion

Hot & Trending Recipes

Asian Cuisine

Past & Present

Asia, home to the highest peaks and the oldest civilization. With such rich history, comes a legacy of diverse cultures. Each with its own vibrant cuisines.

Asian cuisine emphasizes on unparalleled blend of various flavors and ingredients in a single dish. Various combinations of these in the form of sauces and pastes have been developed over the years which gives an unmatched taste to our dishes.

These days, traditional Asian Cuisine is transforming with an emphasis on fusing elements from diverse Asian cultures and its widespread popularity, specifically in Pakistan, has been due to the adaptation of various Asian dishes according to the spice-loving palates of the Pakistani masses. The popularity of this fusion of spicy with sweet, sour, and salty has spread like **wildfire**.

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Chicken Katsu Sandwich with Ranch Sauce



01



DIFFICULTY

TREND

Procedure

1. Katsu Chicken

Coat the chicken in flour, egg (beaten with Knorr Professional Chicken Stock Powder) then breadcrumbs.

Fry at 160 degree Celsius until cooked through and golden.

2. Ranch Sauce

Combine Hellman's Real Mayonnaise, mixed herbs, fresh dill and Knorr Lime Seasoning together and lightly fold. Set aside for use.

3. Katsu Sauce

Combine Knorr Tomato Ketchup, Knorr Barbecue Sauce and Oyster Sauce in a bowl and set aside.

4. Slaw

Shred the carrot, cabbage and onions, and combine together. Add sugar and rice vinegar.

5. To Serve

Cut and grill the buns and assemble the sandwich in the following order – bun base, ranch sauce, slaw, chicken, sauce and top bun.

Katsu inspired burger, with panko breaded chicken & ginger slaw.

Ingredients:

Chicken Thigh Fillet.....	1500 g
Plain flour.....	200 g
Eggs.....	5 pcs
Panko Breadcrumbs.....	400 g
Salt.....	5 g
Red onions.....	100 g
White cabbage.....	450 g
Carrots.....	100 g
Knorr Professional Chicken Stock Powder.....	25 g
Knorr Professional Lime Seasoning.....	5 g
Hellmann's Real Mayonnaise.....	100ml
Mix Herbs.....	10 g
Knorr Professional Barbecue Sauce.....	200 g
Fresh Dill.....	10 g
Oyster Sauce.....	25 g
Burger Buns.....	10 pcs
Rice Vinegar.....	75 ml
Sugar.....	50 g
Cooking Oil	For Frying



Knorr Professional Lime Seasoning



Knorr Professional Chicken Stock Powder



Knorr Professional Barbecue Sauce



Cheese Burger Bao



DIFFICULTY

TREND

Procedure

1. Season mince and form into patties. Grill and place cheese on each patty and melt.
2. Combine Knorr Italian Tomato Base and Knorr American Barbecue Sauce.
3. Steam bao buns.
4. Assemble the burger as follows - bao bun, Hellmann's Real Mayonnaise, lettuce, cooked patty, sauce mix, mustard, onions, and pickles.
5. Serve burgers with angel hair fries.

Served in a delicious bao bun, it is perfect to hold in one hand!

Ingredients

Chuck Mince.....	1.10 kg
Slices American Cheese.....	10 x
Knorr Italian Tomato Base	
Knorr Professional.....	150 g
Barbecue Sauce.....	100 g
Bao Buns.....	10 x
Hellmann's Real	200 g
Mayonnaise	
Lettuce.....	100 g
Mustard Paste.....	100 ml
Onion, chopped.....	100 g
Dill Pickles, sliced.....	150 g



**Knorr Italian
Tomato Base**



**Hellmann's
Real Mayonnaise**



**Knorr Professional
Barbecue Sauce**



Crispy Asian Burger



Preparation

1. Patty

Marinate the chicken thigh with Knorr Professional Lime Seasoning, salt, pepper, ginger, garlic, and spring onions.

Mix Knorr Crispy Coating with flour and sift.

Coat chicken in crispy coating mix, dip in chilled water and coat again. Deep fry at 160 degrees till golden.

2. Coleslaw

Beat the mayonnaise and add cabbage and cucumber to make a slaw.

3. Asian Spicy Mayo

Combine Hellmann's Real Mayonnaise, Sriracha Sauce and Lime seasoning.

4. Assembly

Add sauce to the bun, top with chicken patty and cole slaw.

A crispy chicken burger loaded with coleslaw and sauces!

Ingredients

Boneless chicken thigh.....	1200 g
Knorr Professional Lime Seasoning.....	50 g
Knorr Professional Crispy Coating Mix.....	50 g
Wheat Flour.....	700 g
White Cabbage.....	200 g
Red Cabbage.....	100 g
Fresh Cucumbers.....	100 g
Burger Bun.....	10 Pcs
Ginger.....	10 g
Garlic.....	10 g
Salt.....	15 g
Black Pepper Powder.....	10 g
Spring Onion.....	10 g
Hellmann's Real Mayonnaise.....	200 g
Knorr Professional Lime Seasoning.....	15g
Sriracha Sauce.....	100 g



Knorr Professional Crispy Coating Mix



HELLMANN'S Real Mayonnaise



Knorr Professional Lime Seasoning

07



**Korean
Fried Chicken
Wings**



DIFFICULTY



TREND

Preparation

1. Wings

Marinate the wings with ginger, black pepper powder, garlic powder, and Knorr Professional Chicken Stock Powder.

Mix Knorr Professional Crispy Coating Mix with flour and coat wings in it. Dip in chilled water and coat again. Deep fry till golden.

2. Sauce

Heat Korean chili paste and sesame oil, add water, Knorr Professional Chicken Stock Powder, brown sugar, soy sauce, Oyster sauce and cook till it thickens. Toss the fried chicken wings into the sauce until all wings are evenly coated.

Serve these Korean Fried Chicken Wings while it's hot!

A modern day's fusion of sweet and spicy crispy fried chicken coated with korea sauce.

Ingredients

Chicken Wings.....	1 kg
Ginger, fresh, grated.....	20 g
Black Pepper Powder.....	2 g
Knorr Professional	
Chicken Stock Powder.....	5 g
Korean Chili Paste.....	100 g
Sesame Oil.....	30 g
Water, filtered.....	70 ml
Garlic Powder.....	5 g
Knorr Professional Crispy	
Coating Mix.....	45 g
Flour (Maida).....	1.5 kg
Brown Sugar.....	40 g
Soy Sauce.....	80 ml
Oyster Sauce.....	80 g



Knorr Professional Crispy Coating Mix



Knorr Professional Chicken Stock Powder

Hi-Seoul Fried Chicken





DIFFICULTY

TREND

Preparation

1. How to Prepare

Clean the chicken wings thoroughly. Then mix Knorr Professional Batter Mix with cold water and coat the chicken completely with the batter. Deep fry the chicken until it is crispy and golden brown. Drain on paper towels.

2. Hi-Seoul Korean Sauce

Mix sugar, salt, vinegar, Knorr Tomato Ketchup, water, Knorr Professional Chicken Stock Powder, Knorr Professional Lime Seasoning Powder, and stir well. Add teriyaki sauce, Korean cayenne pepper, oyster sauce, and chili paste oil. Stir well to make a sauce.

3. Assembly

Pour the Hi-Seoul Korean sauce into a heated pan and add the fried chicken. Stir fry until they are thoroughly mixed. Sprinkle sliced spring onions and sesame seeds before serving.

Our favorite crispy Chicken with the infamous Korean spices.

Ingredients

Chicken Wings.....	250 g
Knorr Professional Batter Mix	100 g
Cold Water.....	30 ml
Green Onion, sliced.....	10 g
Teriyaki Sauce.....	10 ml
Korean Cayenne Pepper.....	10 g
Oyster Sauce.....	10 g
Chili Paste Oil.....	20 g
Sugar.....	15 g
Salt.....	1 g
Vinegar.....	5 g
Knorr Tomato Ketchup.....	15 g
Water.....	5 ml
Knorr Professional Lime Seasoning Powder.....	1 g
Knorr Professional Chicken Powder	2 g
Sesame Seeds.....	10 g



Knorr Tomato Ketchup



Knorr Professional Chicken Stock Powder



Knorr Professional Batter Mix

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**Crispy
Fried Chicken
with Soy
Garlic**



DIFFICULTY

TREND

Procedure

1. Glaze

In a pot, mix soy sauce, Knorr Professional Chicken Stock Powder, white vinegar, white sugar, garlic, dark soy sauce, and water together and bring to a boil.

Toast the sesame seeds in a different pan and set aside.

Cool the mixture down.

2. Chicken

Cut the chicken in to a spatchcock. Make batter by mixing Batter Mix in water, coat chicken in Batter mix and fry till golden brown. Drain excess oil from chicken. Drizzle the glaze on top and serve with toasted sesame seeds and finely sliced spring onions.

Taste the flavour of Korea in your own home!

Ingredients

Chicken.....	1 kg
Knorr Professional Chicken Stock Powder	20 g
Sesame Seeds.....	50 g
Water, filtered.....	240 ml
Soy Sauce.....	100 ml
White Vinegar.....	20 ml
White Sugar.....	200 g
Garlic, minced.....	40 g
Dark Soy Sauce.....	10 g
Water.....	100 ml
Spring Onions.....	100 g
Knorr Professional Batter Mix.....	180 g



Knorr Professional Chicken Stock Powder



Knorr Professional Batter Mix

Thai Basil Beef Pizza





DIFFICULTY

TREND

Preparation

1. Topping

To make Thai Basil Beef pizza, let's get started on the beef chili topping. In a bowl add beef, water, cornstarch and soy sauce & marinate.

Next, heat the oil in a large skillet on high flame. Add garlic and sear the beef till the meat turns golden brown. Continue to add the sauces, chilies and water. Now cook till the sauces are reduced.

Add the prepared beef chili sauce to the Knorr Professional Italian Tomato Base and set aside.

2. Assembly

Cover the pizza base with Italian tomato mix, top with beef chili & bell peppers.

Top generously with mozzarella bake for 15 minutes at 400F.

Before serving the pizza, top with basil leaves. Enjoy!

Thai cuisine's popularity is growing continuously. This fusion recipe captures authentic Thai flavors and combines it with the most popular dish.

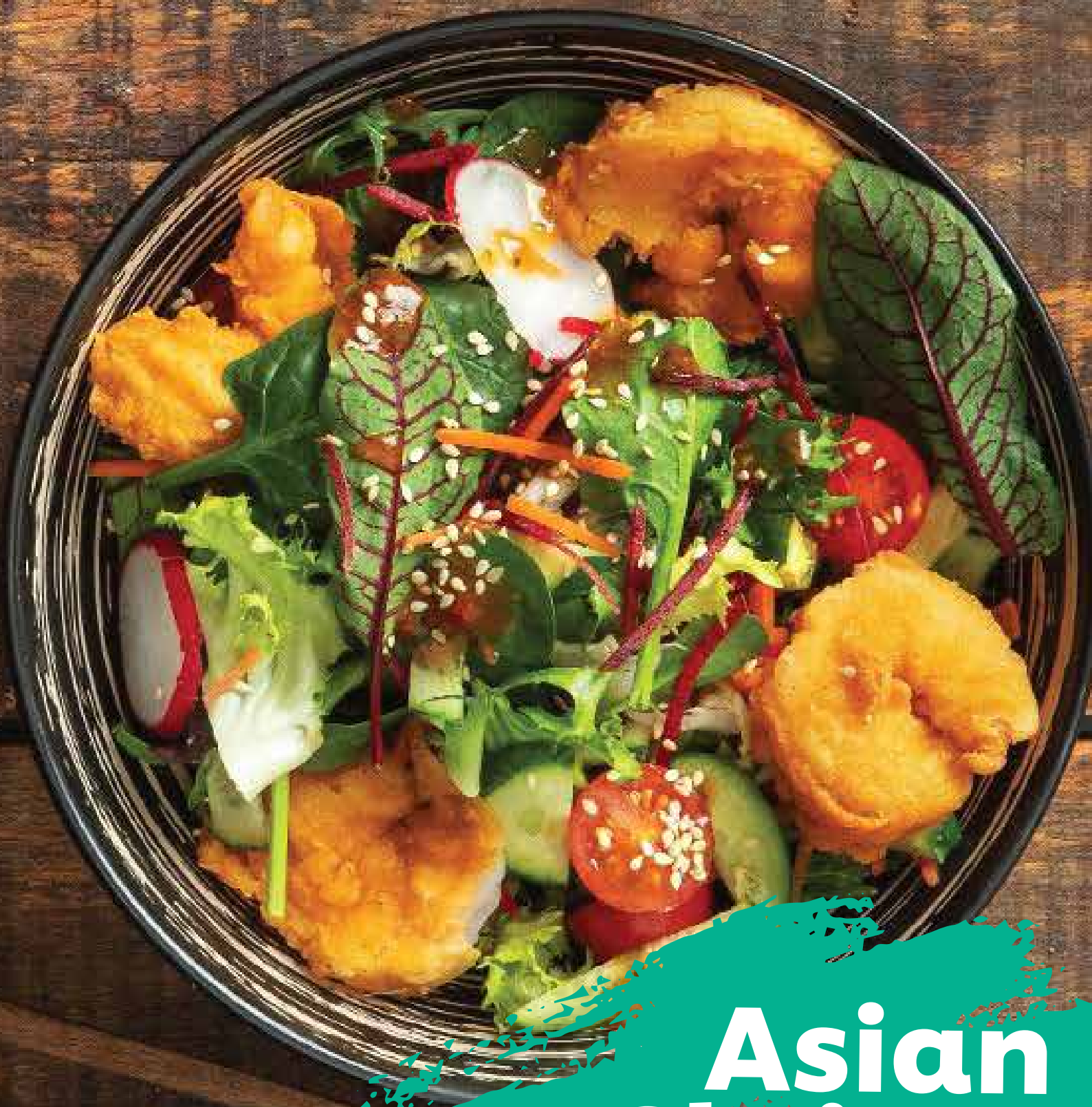
Ingredients

Flour.....	2 cups
Yeast	1 teaspoon
Salt.....	1/2 teaspoon
Sugar.....	1/4 teaspoon
Oil	5 tablespoon
Water.....	3/4 cup
Knorr Italian Tomato base.....	1/2 cup
Beef.....	250 g
Rafhan Cornflour.....	1 teaspoon
Soy Sauce.....	3 tablespoon
Oyster Sauce.....	1 tablespoon
Garlic.....	10 g
Green Chili.....	50 g
Red Bell Peppers.....	100 g
Basil Leaves.....	10-12 leaves
Cheese.....	150 g



**Knorr Italian
Tomato Base**

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Asian Shrimp Salad



DIFFICULTY

TREND

Procedure

1. Salad dressing

Mix Knorr Chili Garlic Sauce, Soy sauce, Oyster sauce, BBQ Sauce, vinegar, vegetable oil, Knorr Professional Spicy Marinade and water. Whisk well to make a dressing. Chill.

2. Shrimps

Mix Knorr Professional Batter Mix and water to make a paste. Coat the shrimps in the batter and deep fry at 170 degrees for 3-4 minutes.

3. Assembly

Mix the salad with vegetables and assemble in on a plate.
Lay the fried crispy shrimp on top, pour the Asian salad dressing on top and sprinkle with roasted sesame seeds.

A fresh salad with an Asian twist topped with crunchy shrimp

Ingredients

Knorr Chili Garlic Sauce	250 g
Teriyaki Sauce.....	100 g
Vinegar.....	200 ml
Vegetable Oil.....	400 g
Knorr Professional Spicy Marinade	200 g
Water.....	500 ml
Shrimps.....	500 g
Knorr Professional Batter Mix	50 g
Water.....	100 ml
Lettuce.....	600 g
Beetroot.....	100 g
Carrot.....	100 g
Cherry Tomatoes.....	150 g
Fresh Cucumbers.....	250 g
Radish.....	150 g
Sesame Seeds.....	10 g
Soy Sauce.....	100 ml
Oyster Sauce.....	200 g



Knorr Chili Garlic Sauce



Knorr Professional Batter Mix



Knorr Professional Spicy Marinade

Nasi Goreng Pattaya





DIFFICULTY

TREND

Procedure

Fried Rice for Nasi Pattaya

Stir fry the chopped garlic together with chilli paste in preheated oil.

Add in chicken breast, prawns, and squid and stir until cooked.

Mix in egg.

Pour in rice along with light soy sauce, fish sauce, white pepper and Knorr Professional Chicken Stock powder

Egg Wrap for Nasi Pattaya

Mix the eggs with Knorr Professional Chicken Stock Powder

Pour the egg mixture in a hot wok, and turn off the stove.

Spread out the egg mixture around the inner wall of wok.

Put in your fried rice in the middle of the thinned out omelette and fold the egg.

Sprinkle the garnish on the Nasi Goreng Pattaya.

Flavourful Nasi Goreng Pattaya is ready to serve.

With appetising fried rice that's enveloped in a layer of egg, this Nasi Goreng Pattaya is set to become your diners' new favourite go-to dish.

Ingredients

Rice, white.....	300 g
Oil, vegetable.....	20 g
Garlic, chopped.....	10 g
Chilli Paste.....	10 g
Egg.....	1 pc
Chicken Breast, cubed.....	60 g
Prawns, Shelled.....	3 pc
Fresh Squid, medium.....	100 g
Light Soy Sauce.....	10 g
Fish Sauce.....	5 g
White Pepper Powder.....	1 g
Knorr Professional Chicken Stock Powder.....	15 g
Eggs (beaten).....	2 pc
Oil, vegetable.....	20 g
Chilli Sauce.....	40 g
Scallion.....	5 g
Fried Shallots.....	15 g



**Knorr Professional
Chicken Stock Powder**

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Japanese style fried rice



DIFFICULTY

TREND

Procedure

Rice Preparation

In a dry steel bowl, season the rice with Knorr Professional Chicken Stock Powder. Toss well to even out the seasoning.

Heat wok over medium heat, add the oil.

Add the rice, toss well heat through the rice. Taste and adjust seasoning.

Transfer the rice to another bowl. Using the same wok, sweat the onions and garlic. Cook until fragrant.

Add the shrimp and Chicken. Season with soy sauce and oyster sauce.

Return the rice to the wok. Toss with the rest of the ingredients. Add the corn and the butter. Toss once again. Taste and adjust seasoning.

Presentation

Transfer cooked fried rice onto a serving bowl and garnish with finely chopped spring onions.

Serve immediately.

Rich aromatic fried rice with a strong hint of Umami and infused with perfectly cooked shrimp and chicken flavors.

Ingredients

Japanese Rice, cooked.....	240 g
Knorr Professional Chicken Stock Powder	5 g
Canola Oil.....	20 ml
White Onions, brunoised.....	10 g
Garlic, minced.....	5 g
Shrimp, peeled and cut into large dice.....	100 g
Chicken, cut into small dice.....	15 g
Oyster Sauce.....	10 ml
Soy Sauce.....	10 ml
Sweet Corn.....	15 g
Unsalted Butter.....	15 g
Spring Onions, finely chopped.....	10 g



Knorr Professional Chicken Stock Powder

Green Chili Chicken Hotpot





DIFFICULTY



TREND

Procedure

1. Preparation

Sauté the chicken with garlic for 10 minutes or till golden. Arrange chicken, vegetables and mushrooms on a plate.

2. Making

Heat oil in a pan, sweat onions, add ginger, pepper, green chili and goji berries and sauté. Add water and simmer on a low heat. Add Knorr Professional Chicken Stock Powder, salt, sugar and fish sauce and boil for 15-20 minutes till the broth is ready.

3. Food Presentation

Serve with the chicken, mushrooms and vegetables, along with egg noodles. Keep chili flakes, fish sauce or sweet and sour chili sauce as a condiment.

Tips:

Other toppings that can be included are cabbage, dumplings, meat balls, prawns, fish, Cauliflower, tofu, and bean sprouts.

An extremely attractive dish, with balanced spices and interestingly mixed with rich hot pot, suitable for the changing seasons.

Ingredients

Chicken.....	500 g
Rocket Leaves.....	50 g
Spinach.....	50 g
Mushrooms	100 g
Carrot.....	50 g
Ginger Root, Grilled.....	20 g
Purple Onion, Grilled.....	30 g
Pepper.....	5 g
Green Chili	30 g
Goji Berry.....	10 g
Knorr Professional Chicken Stock Powder.....	30 g
Salt.....	6 g
Sugar.....	20 g
Fish Sauce.....	5 g
Water.....	2 liters
Noodles.....	200 g
Cooking Oil.....	10 ml



**Knorr Professional
Chicken Stock Powder**