

The Knorr logo is positioned in the top left corner, featuring the brand name in a red, cursive font with a green and yellow swoosh above it.

The
MASTER
of
SEASONING



MASTER THE ART OF CHICKEN.

The Unilever Food Solutions logo is located in the bottom right corner, featuring a stylized 'U' icon and the text 'Unilever Food Solutions'.

UPLIFT YOUR DISHES WITH THE REAL FLAVOUR OF CHICKEN, WITHOUT LOSING AUTHENTICITY.

Explore the Knorr range of Chicken Seasonings.

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MASTER THE FLAVOURS

At Knorr, we understand that a top-class dish demands marinades and seasoning that take chicken dishes to a higher level of perfection.

This is exactly why we offer a range of chicken seasoning products that can be used at every stage of cooking, elevating the aroma and taste to a level of superiority that only befits a Master.



KNORR Chicken Soup Stock has high yield and effective portion control.

Made with real chicken for intense meaty taste.

NASI BIRYANI



KNORR Chicken Stock Powder



Made with real chicken meat, boosting the aroma of the chicken.



1 Key ingredients for Nasi Biryani: Pandan leaves, lemongrass, evaporated milk, ginger, garlic, spices and Knorr Chicken Stock Powder.



2 Sauté the base flavour ingredients, caramelizing it to bring out natural aromas.



3 Marinate chicken with Knorr Chicken Stock Powder, yoghurt, Knorr Lime Seasoning Powder, ginger and garlic for 6-12 hours.



4 Create depth of flavour by adding saffron and evaporated milk to sautéed vegetables and spices.



5 Complete the Biryani with nuts, raisins, herbs and lime for garnish.

GRILLED CHICKEN AND SAFFRON RICE



Chicken thighs are the juiciest portions of a chicken, and our chefs created this unique marinade that does them justice. The Chicken is marinated with Knorr Chicken Stock Powder. The saffron rice flavour is boosted with Knorr Chicken Soup Stock served with creamy garlic sauce.



Knorr Lime Seasoning Powder

Knorr Lime Seasoning Powder has no seasonality and is stored in a dry place, freeing up chiller space as well as helping you to control cost.



Knorr Chicken Stock Powder

Best in class, taste, and is made with real chicken meat, providing the roasted chicken, strong aroma.



Knorr Chicken Soup Stock

Knorr Chicken Soup Stock are ideal for cost and portion control. As a guide, use 2 cubes per 1 kg of uncooked rice.

CHEF'S TIPS



Rinse your rice to remove loose starch, making the rice less sticky.



Soaking is also traditional for basmati rice, as it helps the rice expand to maximum length.



Use the right amount of water and gentle heat when cooking.



Rest the rice after cooking, as the rice sits off the heat, the moisture in the rice redistributes itself for a more uniform texture throughout.



Brown rice requires more water, while shorter-grain rice requires less.



CHICKEN CURRY RAVIOLI WITH CORIANDER PESTO







Raviolis are extremely versatile as you can use almost any filling inside. We add a stroke of genius in the recipe of this pasta dough: Knorr Chicken Stock Powder. The raviolis have a chicken curry filling accentuated by the chicken flavoured pasta dough, contrasting well with a creamy Hollandaise-like sauce and coriander pesto.



Knorr Chicken Stock Powder

Knorr Chicken Stock Powder is made with real chicken meat, boosting the aroma of the chicken.

CHEF'S TIPS

-  Make the pasta sheets as thin as possible.
-  Over season the filling slightly.
-  Seal the Ravioli without air bubbles.
-  Cook Ravioli very briefly- for about 1-2 minutes.



CHICKEN WITH NUTS AND DRIED FRUITS



Add a healthy twist to your favourite classic chicken dish, by adding a generous amount of nuts, seeds and dried fruits. With this recipe, we have marinated the chicken with Knorr Chicken Stock Powder, but seasoned the rice with the classic Knorr Chicken Soup Stock. The flavours meld together to create a tasteful symphony, try it for yourself!



Knorr Chicken Stock Powder

Use Knorr Chicken Stock Powder to create tasty chicken, rice, curry or stir-fry dishes.



Knorr Chicken Soup Stock





Knorr Chicken Soup Stock is made with dried chicken meat, spices like cinnamon, turmeric, ginger, cloves, black pepper and garlic.



Knorr Italian Tomato Base

A uniquely made product for the Pakistani taste. It has real tomato, spices and herbs.

CHEF'S TIPS

-  Rinse your rice to remove loose starch, making the rice less sticky.
-  Soaking is also traditional for basmati rice, as it helps the rice expand to maximum length.
-  Use the right amount of water and gentle heat when cooking.
-  Brown rice requires more water, while shorter-grain rice require less.



CRISPY CHILLI CHICKEN WRAP



Texture and flavour are the key ingredients to a truly great chicken wrap. We have used Knorr Coating Mix to boost taste, while the texture is garnered from fresh rocket and sautéed vegetables. Finally, no wrap is complete without a magic dressing of garlic, mayo and Knorr Chilli Garlic Sauce. A true classic with a contemporary do-over!



Knorr Chicken Stock Powder

Instead of plain salt, add Knorr Chicken Stock Powder to the tortilla flour for extensive flavour.



Knorr Coating Mix

Knorr Coating Mix provides the crispy golden coating along with the right blend of spices, quickly and easily, every day.



Knorr Chilli Garlic Sauce

Knorr Chilli Garlic Sauce has a famous flavour that so many Pakistani chefs and guests love. A must to have in all kitchens.



Best Foods Real Mayonnaise

This classic mayonnaise is made by Best Foods, which is the World's No.1 Mayonnaise Brand. With its natural colour, this mayonnaise is ideal for creating dressings as you start with a clean canvas. Highly recommended for making coleslaw and potato salads.

CHEF'S TIPS



For truly authentic texture & flavour, try making home-made tortillas. Visit www.ufs.com for the recipe.



GOLDEN CHICKEN PANNE WITH THREE BEAN SALAD



Serving a crispy yet juicy chicken panne is a challenge, don't over fry the chicken and follow the correct panne method. Remember: marination is the key to delicious breaded fried chicken. Seasoning the flour with Knorr Chicken Stock Powder locks in the flavour. Our choice of side is a healthy three bean salad.



Knorr Lime Seasoning Powder

Squeezing fresh limes for marinades or salad dressings can create unnecessary waste, up to 75%. Knorr Lime Seasoning Powder eliminates wastage while providing real, natural and balanced citrus flavour.



Knorr Chicken Stock Powder

Unilever is currently working towards using 100% sustainable sourced ingredients and halving our environmental impact by 2020. Go to www.growingforthe future.com



Knorr Coating Mix

A professional breading and coating solution, delivering the perfect coating every day. Contains Knorr Coating Base & Knorr Spice Marinade.



Knorr Chicken Soup Stock

By using Knorr Chicken Soup Stock you can better control dosages and food cost.

CHEF'S TIPS



Frying Fridge-Cold Chicken?

Stop! Don't start breading that chicken straight from the fridge—if you fry it now, the temperature of the oil will drop and your chicken won't cook evenly (plus, you can forget about crispy skin). Instead, let the meat sit at room temperature for 30 minutes. Now you may proceed!



YOU CAN BE THE MASTER OF SEASONING!

How should you enter?

-  **STEP 1** Cook up your best chicken dish using Knorr Chicken Products.*
-  **STEP 2** Log on to www.ufs.com & submit your recipe between February 10th - April 10th, 2017.
-  **STEP 3** Fill in the online form explaining how Knorr helped enhance the flavour of your chicken dish!
-  **STEP 4** You stand a chance to become the 'Master of Seasoning' and win our grand prize!

Top voted recipes will be invited to Dubai for a week-long master class accredited by the City & Guilds, London.

City & Guilds

To find out more, visit www.ufs.com



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