

## MASTER THE ART OF CHICKEN.



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

Explore the Knorr range of Chicken Seasonings.

### CONTENT

Master the flavours

Nasi Biryani

Grilled Chicken and Saffron Rice

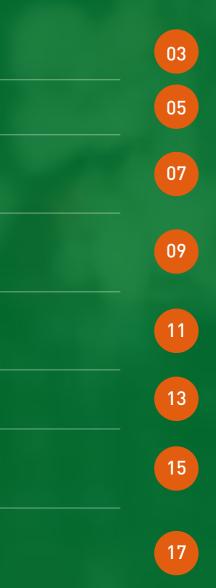
Chicken Curry Ravioli with Coriander Pesto

Chicken with Nuts and Dried Fruits

Crispy Chilli Chicken Wrap

Golden Chicken Panne with Three Bean salad

You can be the Master of Seasoning!



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

# 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.







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.

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

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

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

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

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

## 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.

### CHEF'S TIPS

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- 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.



#### 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.

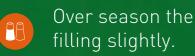
## **CHICKEN CURRY RAVIOLI WITH CORIANDER PESTO**

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.

### CHEF'S TIPS



Make the pasta sheets as thin as possible.

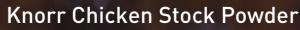




Seal the Ravioli without air bubbles.

Cook Ravioli very brieflyfor about 1-2 minutes.





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

## 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!

# nor Chicken Stock Powder

### **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.

### **CHEF'S TIPS**

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### **Knorr** Italian Tomato Base

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

## **CRISPY CHILLI CHICKEN WRAP**



### **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.

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!

### **CHEF'S TIPS**

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





#### **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.

## **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.

### **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!





#### Knorr Chicken Soup Stock

By using Knorr Chicken Soup

## YOU CAN BE THE MASTER OF SEASONING!

### How should you enter?



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.** 



To find out more, visit www.ufs.com



**Chef Paul Hage** Director of Culinary Al Habtoor Group, United Arab Emirates **Chef Falak Gohar** Sous Chef Gourmet Catering, Pak

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