

ACCOMPLISH MORE WITH LESS

Thinking outside the (pizza) box

Exciting menu offerings that add variety and flexibility without added complexity.



What are the current trends in the industry?



Variety is the second most important thing diners are looking for*



Limited/reduced menu options is #1 most inconvenient aspect of ordering*



Operators are turning to **longer lasting & low prep** items to reduce food waste*



Convenience products are more popular in order to simplify prep and reduce labor*

How Unilever Food Solutions can help:

- **Versatile ingredients:** Give your customers more variety without reducing menu offerings
- **Shelf stable & reduced prep:** Save on labor costs by simplifying prep and reducing food waste
- **High quality products:** Consistent quality and taste every time



TAZO

fair kitchens



Unilever
Food
Solutions

Support. Inspire. Progress.

Your new favourite pizza ingredient.

Introducing a more convenient white sauce to save you time & money.



Knorr Culinary Cream is quicker, easier, less expensive and more consistent than scratch. Its great stability withstands high heat and reduces the chance of scorching. It also allows for maximum versatility, working great in cold applications prior to heating.

It's made with instant thickening starch for simpler prep and quick results.

Knorr Culinary Cream offers easy-prep directions along with the rich flavour and clean ingredients customers love.

Features and benefits:

- Vegetarian
- Gluten-free
- No added MSG
- No artificial flavours or preservatives
- Made with colors from natural sources

BONUS! It travels great for delivery and take-out.

RECIPE IDEAS

Roasted garlic cream sauce

1 Litre Knorr Culinary Cream (prepared)
1 ea Garlic head, whole, roasted
Salt and pepper, to taste



1. Using the heat up period for your oven, split head of garlic, drizzle with oil and wrap in foil. Remove when oven reaches temperature (550 - 600°F) but no longer than 20 minutes.
2. Cool and squeeze the cloves out of the bulb. Mash into paste.
3. Whisk roasted garlic into prepared soup base; add salt and pepper to taste. Bring to 165°F for 1 minute. Cool and use as needed.

FEATURED PIZZA: *Sweet Fennel Sausage, Broccoli Rabe, Shaved Parmesan, Roasted Garlic Sauce*



Pink sauce

1 Litre Knorr Culinary Cream (prepared)
2 c Pizza sauce
Salt and pepper, to taste



Combine both sauces; add salt and pepper to taste. Bring to 165°F for 1 minute. Cool and use as needed.

FEATURED PIZZA: *Fresh Mozzarella, Pancetta, Pink Sauce*



Basil cream sauce

1 Litre Knorr Culinary Cream (prepared)

1 c Fresh basil leaves, packed
Salt and pepper, to taste



1. Add basil into prepared soup base and bring to 165°F and hold for 1 minute; add salt and pepper to taste. Let cool and hold until needed.
2. Remove basil leaves prior to preparing pizza.

[Confit tomato recipe on next page](#)

FEATURED PIZZA: Ricotta, Confit Tomato, Basil Pesto, Basil Cream Sauce

Caramelized onion sauce

1 Litre Knorr Culinary Cream (prepared)

1 c Vidalia onions, sliced
2 T Olive oil
Salt and pepper, to taste



[Hatch Chili Chicken recipe on next page](#)

1. Start onions off in cold oil in saucepan. Bring to medium low heat. Cook for 10 - 15 minutes or until onions are completely browned and softened.
2. Add prepared soup base and bring to 165°F for 1 minute.
3. Using immersion blender, puree mixture to desired consistency. Add salt and pepper to taste. Cool and hold until needed.

FEATURED PIZZA: Hatch Chili Chicken, Bell Pepper, Scallion, Ancho Chipotle Crema, Caramelized Onion Sauce



Four cheese sauce

1 Litre Knorr Culinary Cream (prepared)

1/2 c Parmesan Reggiano cheese, grated
1/2 c Pecorino Romano cheese, grated
1/2 c Asiago cheese, shredded
1/2 c Fontina cheese, shredded



Bring all ingredients to 165°F for 1 minute. Stir until combined. Cool and hold.

FEATURED PIZZA: Funghi, Arugula, Quattro Formaggi

Great for baked pasta applications!

Utilize Knorr Culinary Cream in your favourite mac-and-cheese, baked ziti or lasagna dishes for consistency and stability.



Perfect for catering tray dishes!

Knorr Culinary Cream is made to be re-heated, hold well over time. It'll look and taste as good as when it leaves your operation!





The flavours customers are asking for.

Innovative salad dressings inspired by top trends & exciting ingredients

Many unique applications beyond salads!

- No artificial flavours
- Made with colors from natural sources
- Gluten-free
- No added MSG or high fructose corn syrup



Hatch chili chicken marinade

- 1 c** Hellmann's Spicy Hatch Chili Vinaigrette
- 1 lb** Chicken tenders

1. Combine chicken and vinaigrette in nonreactive container. Cover and refrigerate for a minimum of 1 hour and as long as 4 hours.
2. Pat dry and cook using prepared cooking method. If roasting or grilling, reserve marinade for basting.

Confit tomato

- 1 c** Hellmann's Charred Tomato & Garlic Vinaigrette
- 1 lb** Roma tomatoes, halved lengthwise, seeded & peeled

1. Toss tomatoes in dressing.
2. Place tomatoes cut side down on lightly oiled parchment lined rimmed baking sheet. Pour remaining dressing over the tomatoes.
3. Place in convection oven overnight with fan on low or in 250°F oven for 4 - 6 hours. Store refrigerated.

Smoked Peach Vinaigrette

Black and red pepper flakes, balanced sweet and savory flavor lingering smoke.



- + sliced peaches
- + shredded cabbage

Spicy Hatch Chili Vinaigrette

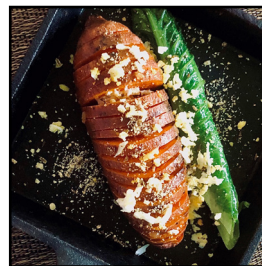
Hatch chile and tomatillos for light heat that builds, with chopped cilantro.



- + grilled corn
- + roasted red pepper
- + black beans
- + cotija
- + cilantro

Lemon Za'atar Vinaigrette

Bright lemon flavor balanced with slight sweetness, layered with za'atar spice.



- + Hasselback sweet potato
- + romaine
- + boiled egg
- + Dukkah

Charred Tomato & Garlic Vinaigrette

Charred tomato, garlic, and sherry vinegar flavor, with tomato pieces.



- + watermelon
- + heirloom tomatoes
- + bread
- + basil