



## RECIPES WITH **LIMITLESS FLAVOUR**

11 Delicious Recipes Developed by the Unilever Food Solutions Chef Team



# LIMITLESS FLAVOUR

Clean label, more possibilities

Trust Knorr® sauces and bases for superior taste, performance and convenience with the clean label guests are looking for.

- Gluten-free
- No artificial colours/flavours\*
- No artificial preservatives
- No added MSG\*
- Meet our highest nutritional standards for sodium

Enjoy these inspiring recipes that highlight ingredients you can feel good about and flavours that will keep guests coming back.

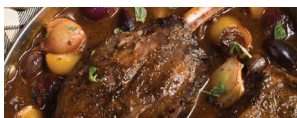
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# CRISPY AVOCADO AND CRAB SALAD WITH HOLLANDAISE

Yield: 10 Servings

Crunchy golden brown fried avocado halves are filled with citrus crab salad and buttery hollandaise sauce.

<b>AMT</b>	<b>INGREDIENT</b>	<b>PREPARATION</b>
<b>CRAB SALAD</b>		<b>PREPARE THE CRAB SALAD</b>
750 g	Crab meat	• Toss together the crab, bell pepper, celery, and green onion.
150 g	Red bell pepper, small dice	• In a separate bowl mix the Knorr® Intense Flavours Citrus Fresh with the lime juice and the chopped cilantro. Add it to the crab mixture and carefully toss together. Season with salt to taste. Keep refrigerated.
85 g	Celery, small dice	
85 g	Green onion, small dice	<b>PREPARE THE FRIED AVOCADOS</b>
50 ml	Knorr® Intense Flavours Citrus Fresh	• Dip the avocados in the egg, then in the panko, pressing gently to adhere. Fry the avocados at 180°C until golden brown (about 1 minute). Remove and drain on a rack.
2 each	Lime, juiced	
5 g	Chopped cilantro	<b>FINISH THE DISH</b>
To taste	Salt	• Transfer the Knorr® Hollandaise into a squeeze bottle and place dots on the plate.
<b>FRIED AVOCADOS</b>		• Place 1 avocado half on the plate and fill with 30 ml of the Hollandaise and 85 g of the crab salad.
5 each	Avocados, cut in half	• Garnish with the paprika, cilantro leaves and a lime wedge.
4 each	Eggs, beaten	
300 g	Panko bread crumbs	
As needed	Oil for frying	
<b>FINISH</b>		
<b>1 L</b>	<b>Knorr® Hollandaise Sauce, prepared</b>	
5 g	Paprika	
As needed	Cilantro leaves, fresh, for garnish	
2 each	Limes, cut into wedges	



# MEDITERRANEAN BRAISED LAMB SHANK

Yield: 10 Servings

Seasoned lamb is braised with shallots, garlic and red wine, then cooked with onions, peppercorns and Mediterranean seasoning.

## AMT INGREDIENT

### MEDITERRANEAN DEMI-GLACE

35 g	Shallots, diced
6 g	Garlic, minced
30 ml	Butter
3 g	Oregano, fresh, chopped
250 ml	Red wine

**3 L** Knorr® Demi Glace Sauce, prepared

### LAMB

5 g	Black Pepper, freshly cracked
55 g	Salt, kosher
10 each	Lamb Shank, 900 g each
As needed	Olive oil
120 g	Shallots, minced
60 g	Garlic, minced
280 g	Tomato paste
3 L	Mediterranean Demi-Glace, prepared

### FINISH

450 g	Pearl onions, peeled
450 g	Tomato, pear, sliced in half
9 g	Oregano, fresh, chopped
720 g	Kalamata olives, halved

## PREPARATION

### PREPARE THE MEDITERRANEAN DEMI-GLACE

- Sauté the shallots and garlic in butter until aromatic. Add oregano and peppercorns.
- Deglaze with red wine and reduce by half. Add to hot demi-glace and set aside.

### BRAISE THE LAMB

- Season lamb with salt and pepper. Heat the olive oil in a heavy pan and sear the lamb on all sides. Remove the lamb from the pan and set aside.
- Add the shallots and garlic to the pan. Cook until aromatic, then add the tomato paste and continue cooking until beginning to caramelize.
- De-glaze with red wine and add prepared Mediterranean Demi-Glace.
- Return the lamb to the pan and braise in a 150°C oven (covered) and cook until the meat is tender (1 ½ - 2 hours).
- Remove the lamb carefully and degrease the sauce.

### FINISH THE DISH

- Add the pearl onions, tomatoes, and oregano to the sauce.
- Simmer until the onions are tender and add the olives.
- Ladle the sauce over the lamb shank and serve immediately.

**Note:** Suggested sides include couscous or creamy polenta.



# FONDUE BURGER

Yield: 10 Servings

A rich, indulgent fondue and caramelized shallots top a seasoned all-beef patty on a toasted pretzel bun.

## AMT

## INGREDIENT

### SMOKED CHEESE FONDUE

1 each	Shallot, minced
To taste	Salt and Pepper
15 ml	Olive oil
225 g	Fresh mushrooms, sliced
22 g	Garlic, minced

**715 g** Knorr® Culinary Cream, prepared

55 g	Smoked provolone, grated
55 g	Smoked mozzarella, grated
50 g	Smoked cheddar, grated

### DIJONNAISE

To taste	Pepper
810 ml	Hellmann's® Real Mayonnaise
60 ml	Dijon mustard

### BURGER

10 each	Pretzel Bun, toasted
3 each	Shallots, sliced, caramelized
To taste	Salt and Pepper
300 ml	Dijonnaise, prepared
1.70 kg	Beef, ground, 80/20, formed into 170 g. patties
600 g	Smoked Cheese Fondue, prepared
To taste	Pepper

## PREPARATION

### PREPARE THE SMOKED CHEESE FONDUE

- Lightly sauté mushrooms, garlic, and shallots in olive oil, add in the prepared Knorr Culinary cream and cook until cream thickens slightly.
- Finish the fondue by adding in the smoked cheeses. Season to taste and hold hot for service.

### PREPARE THE DIJONNAISE

- Combine Hellmann's® Real Mayonnaise with Dijon mustard. Hold refrigerated for service.

### PREPARE THE BURGER

- Grill the patties to desired doneness.
- To assemble, spread 15 ml Dijonnaise on each side of the bun. Add grilled beef patty then top with 60 g Smoked Cheese Fondue and 15 g caramelized shallots.



# SEARED LAMB CHOPS WITH GREEN CAULIFLOWER PUREE AND POMEGRANATE SAUCE

Yield: 10 Servings

Seared lamb chops over creamy green cauliflower puree, citrus-sautéed baby carrots and peas, topped with velvety pomegranate sauce.

## AMT INGREDIENT

### GREEN CAULIFLOWER PUREE

14 g	Butter
10 g	Shallots, sliced
450 g	Green cauliflower, cut into rough florets
350 ml	Heavy cream
4.5 ml	Knorr® Intense Flavours Miso Umami

### CITRUS PEAS AND CARROTS

2 bunches	Baby carrots, cleaned, blanched
14 g	Butter
25 g	Shallots, diced small
3 g	Garlic, minced
3 g	Ginger, minced
150 g	Peas
15 ml	Knorr® Intense Flavours Citrus Fresh

### POMEGRANATE SAUCE AND LAMB

500 ml	Pomegranate Juice
<b>85 g</b>	<b>Knorr® Beef Gravy mix</b>
1.60 kg	Lamb chops, frenched
To taste	Salt and pepper
12 g	Butter

## PREPARATION

### PREPARE THE GREEN CAULIFLOWER PUREE

- In a small sauce pan melt the butter and sweat the onions.
- Add the green cauliflower and cream. Bring to a simmer and cook for about 20 minutes until the cauliflower is soft.
- Add the Knorr® Intense Flavours Miso Umami and toss together.
- Remove with a slotted spoon to a blender and puree until smooth. Keep warm and set aside.

### PREPARE THE CITRUS PEAS AND CARROTS

- Blanch the carrots in simmering water for 2 minutes.
- Melt the butter in a large sauté pan and cook the shallot, garlic, and ginger for a minute.
- Toss in the carrots and peas. Add Knorr® Intense Flavours Citrus Fresh and toss together. Adjust seasoning and hold for plating.

### PREPARE THE POMEGRANATE SAUCE AND LAMB

- To make the sauce, warm the pomegranate juice over medium high heat. Add Knorr® Beef Gravy powder, whisk, and bring to quick boil. Keep warm.
- Assaisonner l'agneau de sel et poivre.
- Saisir avec du beurre dans un poêlon chaud, environ 2 minutes de chaque côté ou jusqu'à la cuisson désirée.

### TERMINER LE PLAT

- Spread 115 g of the green cauliflower puree onto the plate.
- Arrange 3 lamb chops per plate with the peas and carrots.
- Spoon over the pomegranate sauce and serve.



# SMASHED POTATOES AND CHORIZO WITH FIRE-ROASTED GRAVY

Yield: 10 Servings



Yukon Gold potatoes are blended with spicy chorizo and mild queso fresco and then smothered with a fire-roasted gravy. Garnished with cilantro.

AMT	INGREDIENT
<b>FIRE ROASTED GRAVY</b>	
<b>1 L</b>	<b>Knorr® Brown Gravy, prepared</b>
70 g	Poblano pepper, roasted, diced
100 g	Caramelized Onions
To taste	Salt and Pepper
<b>SMASHED POTATOES</b>	
3 kg	Potatoes, Yukon gold, quartered
625 ml	Half and Half, warmed
375 ml	Butter, melted
To taste	Salt and Pepper
<b>FINISH</b>	
1.90 kg	Yukon Gold smashed potatoes, prepared
1.30 L	Fire-roasted gravy, prepared
300 g	Spanish chorizo, diced
150 g	Queso fresco, crumbled
For garnish	Cilantro, chopped

- PREPARATION**
- PREPARE FIRE ROASTED GRAVY**
- Combine prepared Knorr® Brown Gravy with remaining ingredients and season to taste with salt and pepper.
  - Simmer 5 minutes and reserve warm.
- PREPARE SMASHED POTATOES**
- Boil potatoes in water until tender; drain.
  - Combine cooked potatoes with remaining ingredients and mash by hand until mostly smooth.
- FINISH THE DISH**
- Top (190 g) Yukon Gold smashed potatoes with (130 ml) fire-roasted gravy, (30 g) diced chorizo and (15 g) queso fresco.
  - Garnish with cilantro.





# CRISPY CHICKEN RANCH POUTINE

Yield: 10 Servings

This is a fun twist on a classic Poutine topped with a crispy chicken filet and drizzled with a tangy Ranch white BBQ Sauce.

AMT	INGREDIENT
<b>RANCH WHITE BBQ SAUCE</b>	
500 ml	Hellmann's® Classics Ranch Salad Dressing
60 ml	Lemon juice
2 each	Garlic cloves, peeled and chopped
60 ml	Olive oil
60 ml	Cider vinegar
15 ml	Black pepper, ground
<b>CHICKEN</b>	
1 L	All-purpose flour
15 ml	Seasoned salt
15 ml	Poultry spice
15 ml	Paprika or cajun spice
As needed	Oil, for (deep)frying
	Chicken tenders or breast, raw
<b>POUTINE</b>	
1.50 kg	Thick cut fries, pre-blanchéd or frozen
1.20 kg	Cheese Curds, white, fresh
125 ml	Green onions, sliced thin
<b>1.50 L</b>	<b>Knorr® Poutine Gravy, prepared</b>

- PREPARATION**
- PREPARE THE SAUCE AND CHICKEN**
- In a bowl combine the Hellmann's® Creamy Ranch Dressing, lemon juice, garlic, olive oil, cider vinegar and black pepper.
  - Whisk until all the ingredients are blended, keep refrigerated.
  - If you have chicken tenders, remove the tendon using a paring knife.
  - If you have chicken breasts, cut each breast into strips.
  - Take half of the marinade and combine in a bowl with the chicken. Refrigerate for 2 to 6 hrs.
- FRY THE CHICKEN**
- In a medium bowl combine the flour, seasoned salt, poultry seasoning and paprika.
  - Drain the chicken slightly and dredge in the seasoned flour.
  - Fry in oil at 180°C for 6-8 minutes until golden brown.
- ASSEMBLE THE POUTINE**
- Deep fry a portion of fries.
  - In a bowl place a portion (140 g) of fries on the bottom and top with a portion of cheese curds (114 g).
  - Ladle 125 ml of the prepared Knorr® Poutine Gravy on top of the fries and cheese curds.
  - Add 115 g portion of chicken filets on top and drizzle with 40 ml of the Ranch sauce.
  - Garnish with the green onions.



# HOME-FOR-THE-HOLIDAYS BURGER

Yield: 10 Servings

Ground turkey sliders served on classic dinner rolls with a brown gravy mayonnaise, and topped with creamy mashed potatoes and an herb-roasted parsnip and onion medley.

AMT	INGREDIENT
<b>TURKEY GRAVY MAYONNAISE</b>	
500 ml	Hellmann's® Real Mayonnaise
<b>500 ml</b>	<b>Knorr® Turkey Gravy, prepared</b>
<b>BLISTERED VEGETABLES</b>	
To taste	Salt and pepper
To taste	Herbs de Provence
450 g	Red onion, small dice
450 g	Parsnip, small dice
<b>SEASONED TURKEY PATTIES</b>	
To taste	Salt and pepper
To taste	Herbs de Provence
113 kg	Turkey, ground
45 g	Panko bread crumbs
60 ml	Hellmann's® Extra Heavy Mayonnaise
<b>BURGER</b>	
10 each	Dinner roll
10 each	Seasoned turkey patties, prepared
310 ml	Turkey gravy mayonnaise, prepared
800 g	Blistered vegetables, prepared
800 g	Mashed potatoes, prepared

- PREPARATION**
- PREPARE THE TURKEY GRAVY MAYONNAISE**
- Combine ingredients and whisk until well combined. Hold refrigerated until service.
- PREPARE THE BLISTERED VEGETABLES**
- Sauté the parsnip and red onion with herbs and season to taste. Hold hot for service.
- PREPARE THE SEASONED TURKEY PATTIES**
- Mix all ingredients until combined and form into 10 patties. Chill until service.
- PREPARE THE BURGER**
- Grill turkey burger to a minimum internal temperature of 75°C.
  - To assemble, spread 15 ml prepared turkey gravy mayonnaise on each side of the roll.
  - Build burger with 80 g mashed potatoes and 80 g blistered vegetables.



# SMOKY LOADED CHICKEN POTATO CHIPS

Yield: 10 Servings



Crispy kettle chips loaded with diced, smoked chicken and shredded smoked Gouda. Served with a drizzle of smoky gravy and a sprinkle of fresh-cut chives.

AMT	INGREDIENT
<b>SMOKY GRAVY</b>	
<b>1 L</b>	<b>Knorr® Chicken Gravy, prepared</b>
To taste	Smoked salt
To taste	Cracked black pepper
As needed	Smoked paprika
<b>CHICKEN POTATO CHIPS</b>	
900 g	Potato chips, kettle-style, prepared
340 g	Gouda cheese, smoked, shredded
675 g	Chicken, smoked, sliced or shredded
	Smoky gravy, prepared
As needed	Chives, chopped for garnish

- PREPARATION**
- PREPARE THE SMOKY GRAVY**
- Season the prepared Knorr® chicken gravy to taste with salt, black pepper and paprika; reserve warm.
- PREPARE THE CHICKEN POTATO CHIPS**
- Top chips with cheese and place under salamander or in hot oven until melted.
  - Add warm chicken and smoky gravy.
  - Garnish with chives and serve immediately.



# ROASTED BUTTERNUT SQUASH SOUP

Yield: 10 Servings

A spicy and creamy harvest celebration.

AMT	INGREDIENT
<b>BUTTERNUT SQUASH</b>	
1 each	Butternut squash (about 3 pounds), halved vertically and seeded
25 ml	Olive oil
To taste	Salt and Pepper
<b>SOUP</b>	
As needed	Olive oil
125 g	Carrots, rough chop
80 g	Onions, rough chop
50 g	Celery, rough chop
5 g	Salt
4 cloves	Garlic
<b>240 ml</b>	<b>Knorr® Liquid Concentrated Base Chicken, prepared</b>
950 ml	Tazo® Chai Classic Latte Concentrate, prepared
	Chai Latte, prepared
8 g	Garam Masala
60 ml	Heavy cream

## PREPARATION

### PREPARE THE BUTTERNUT SQUASH

- Place the butternut squash on a sheetpan and drizzle each half with just enough olive oil to lightly coat the squash on the inside (about 1 teaspoon each). Rub the oil over the inside of the squash and sprinkle it with salt and pepper.
- Turn the squash face down and roast at 220°C until it is tender and completely cooked through, about 45 to 50 minutes.
- Set the squash aside until it's cool enough to handle, about 10 minutes. Then use a large spoon to scoop the butternut squash flesh into a bowl and discard the tough skin.

### PREPARE THE SOUP

- Warm 15 ml olive oil over medium heat until shimmering in 2 quart minimum stock pot.
- Add the chopped carrots, onions and celery, add 5 g salt. Cook, stirring often, until the vegetables have softened and are starting to turn golden on the edges, about 3 to 4 minutes.
- Add the garlic and cook until fragrant, about 1 minute, stirring frequently.
- Add prepared Knorr® Liquid Concentrated Base Chicken, Tazo® Chai Classic Latte Concentrate, garam masala and butternut squash to pot. Bring to a simmer.
- Transfer the soup to blender or use immersion wand. Blend until creamy.
- Stir in cream to taste and blend in more salt and pepper, if necessary.



# WILD MUSHROOM WITH WILD RICE AND BRAISED BEEF SOUP

Yield: 10 Servings

Wild mushrooms, fresh veggies and wild rice come together with tender braised beef for a thick, satisfying soup.

AMT	INGREDIENT	PREPARATION
<b>SOUP</b>		<b>PREPARE THE SOUP</b>
2 each	Yellow Onions, small dice	• Sweat onions and garlic in small amount of oil until translucent.
3 each	Garlic Clove, chopped	• Add carrots and sauté 3 minutes.
1 g	Wild mushrooms, sliced	• Add wild mushrooms and sauté for 2-3 minutes.
1 g	Braised beef, large dice or shredded	• Add prepared Knorr® Liquid Concentrated Beef Flavour Base and bring to a simmer.
240 ml	Wild rice, uncooked	• Add braised beef and wild rice – simmer 45 minutes or until rice is tender.
2 each	Thyme, fresh, chopped	• Add thyme and green onions (reserve some for garnish).
1 each	Green Onions, bunch, sliced thin	
As needed	Oil	
<b>4 L</b>	<b>Knorr® Liquid Concentrated Base Beef, prepared</b>	
4 each	Carrots, julienned	
<b>SERVE</b>		<b>TO SERVE</b>
As needed	Croutons, plain	• Garnish with additional green onions and croutons.



# VEGGIE MOJO DELIGHT

Yield: 10 Servings

Vegetarian mini burgers made with a sweet potato patty on a warmed pretzel bun make a nice addition to your veggie menu.

AMT	INGREDIENT	PREPARATION
<b>VEGGIE PATTIES</b>		
120 g	Flour, plain	<ul style="list-style-type: none"> <li>• Combine the sweet potato, flour, egg, cumin and Knorr® Professional Liquid Concentrated Base (unprepared).</li> <li>• Shape mixture into 10 even sized patties.</li> <li>• Shallow fry until golden.</li> </ul>
3 each	Eggs	
<b>60 ml</b>	<b>Knorr® Liquid Concentrated Base Vegetable</b>	
1.5 kg	Sweet potato, peeled, grated	
15 ml	Cumin, ground	
<b>MOJO AIOLI</b>		
1 each	Orange, juiced	<ul style="list-style-type: none"> <li>• Mix the orange juice, zest and cilantro with Hellmann's® Real Mayonnaise.</li> </ul>
As needed	Orange, zest	
1 bunch	Cilantro leaves	
475 ml	Hellmann's® Real Mayonnaise	
<b>CORN SALSA</b>		
1 each	Jalapeno, diced	<ul style="list-style-type: none"> <li>• Combine the corn, jalapenos and tomatoes.</li> </ul>
1 each	Tomatoes, medium diced	
475 ml	Corn kernels	
<b>PREPARE THE BURGER</b>		
10 each	Pretzel buns, warmed	<ul style="list-style-type: none"> <li>• Construct in the following order: bun, shredded lettuce, veggie patty, corn salsa, mojo aioli and top bun.</li> </ul>
0.5 head	Iceberg lettuce	
10 each	Veggie Patties, prepared	
475 ml	Corn salsa, prepared	
475 ml	Mojo Aioli, prepared	



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