

# Gettin' Creamy With It

RECIPES



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# GRILLED LOBSTER WITH SALTED EGG CRAB MEAT

FULL RECIPE



## INGREDIENTS

### LOBSTER (MARINADE)

Lobster (cleaned) 2 kg +/-	1 pc
<b>Knorr Chicken Stock</b>	<b>10 gm</b>
Black Pepper, Coarse	5 gm
Corn Oil	50 gm

### SALTED EGG CRAB MEAT PASTE

<b>Knorr Golden Salted Egg</b>	<b>100gm</b>
Carrot (chopped)	100gm
Dried Shrimp (blend until paste)	10gm
Red Onion (chopped)	30gm
Crab Meat (cleaned)	50gm
Margerine	200gm

### SALTED EGG CRAB MEAT SAUCE

Salted Egg Crab Meat Paste (prepared)	400 gm
Chicken Stock (prepared)	500 gm
Fine Sugar	10 gm
<b>Knorr Chicken Stock</b>	<b>10 gm</b>

### SIDE VEGETABLES

Brocoli	100 gm
Carrots	100 gm
<b>Knorr Pasti Sedap</b>	<b>7 gm</b>



## METHOD

### LOBSTER

1. Place all ingredient for "Lobster Marinade" into a bowl.
2. Let it marinade for 10-15 minutes. Set aside.
3. Place marinated lobster into preheat hot pan and slightly pan fry untli light golden color.
4. Place into preheat oven with 175 with 15 minutes or till cook.

### SALTED EGG CRAB MEAT PASTE

1. In a sauce pan, saute all ingredients till fragrant.
2. Add in Knorr Golden Salted Egg Powder and continue to saute till starting to bubble.

### SALTED EGG CRAB MEAT SAUCE

1. In a pot, combine all ingredient.
2. Bring it to a bowl and simmer for 5 minutes. Set Aside

### SIDE VEGETABLES

1. In a pot, bring water and **Knorr Pasti Sedap** to a boil.
2. Blanch vegetables and set aside before use.

### FINAL PLATING

1. On a plate, served baked lobster along with the vegetables and pour over prepared "Salted Egg Crab Meat Sauce". Serve.
2. Pour over sauce or serve on the side.





## INGREDIENTS

### FRIED CHICKEN THIGH

Chicken Thigh, Boneless	2 nos
Corn Flour	60 gm
Whole Chicken Eggs, Beaten	2 nos
Salt	To Taste
Black Pepper, Coarse	To Taste

### GOLDEN SALTED EGG SAUCE

<b>Knorr Golden Salted Egg Powder</b>	<b>100 gm</b>
<b>Knorr Chicken Stock</b>	<b>15 gm</b>
Salt	5 gm
Red Chili Padi, Chopped	5 gm
Sugar	40 gm
Margerine	50 gm
Evaporated Milk	200 ml
Curry Powder	4 gm

### BURGER SALAD

Gem Lettuce	100 gm
Beefsteak Tomatoes	100 gm
Daun Kesum, Chiffonade	5 gm
Young Mango, Julienne	30 gm
Red Shallot, Sliced	10 gm

### GARNISH

Brioche Bun	2 pcs
Gouda Cheese	100 gm



## METHOD

### FRIED CHICKEN THIGH

1. In a bowl, season chicken thigh with salt and pepper.
2. Coat chicken with corn flour, followed by egg and corn flour once again.
3. Deep fry at 175c till golden brown. Set aside.

### GOLDEN SALTED EGG SAUCE

1. Melt Margerine in pan, saute curry leaf and curry powder till fragrant.
2. Add in sugar and chicken powder and allow to dissolve.
3. Slowly add in evaporated milk and heat till it bubbles.
4. Bring to boil, set aside.

### MANGO KERABU SALAD

1. Wash and dry the lettuce. Set aside.
2. Slice beefsteak tomato into desired thickness.
3. In a bowl, mix kesum, shallots and young mango.

### GARNISH

1. Grill the brioche, set aside.

### FINAL PLATING

1. Grill burger patty to the desired doneness.
2. While the patty is resting, place gouda cheese on top.
3. Assemble burger salad and place patty on top, followed by the rest of the salad.
4. Glaze Crispy Chicken in salted egg sauce.
5. Serve.

# SALTED EGG CRISPY CHICKEN MANGO KERABU BURGER

FULL RECIPE







# CHIPOTLE FLANK STEAK WITH CREAMY CILANTRO SAUCE

FULL RECIPE



## INGREDIENTS

### CHIPOTLE FLANK STEAK

Flank Steak	450 gm
Chipotle in Adobo Sauce	200 gm
<b>Lady's Choice Real Mayonnaise</b>	<b>180 gm</b>
<b>Knorr Lime Flavored Powder</b>	<b>5 gm</b>

### CREAMY CILANTRO SAUCE

<b>Lady's Choice Real Mayonnaise</b>	<b>180 gm</b>
Fresh Cilantro, Chopped	20 gm
Salt	5 gm
Garlic, Finely minced	5 gm

### GRILLED VEGETABLES

Red Capsicum	100 gm
Carrots	100 gm
Broccolini	100 gm
Yellow Onion, Sliced	80 gm
<b>Knorr Pasti Sedap</b>	<b>7 gm</b>
Olive Oil	20 gm

### MESCLUN SALAD MIX

Lemon Juice	30 ml
Olive Oil	90 ml
Mesclun Salad Mix	1/2 packet
Black Pepper, Coarse	1 gm
Salt	1 gm



## METHOD

### CHIPOTLE FLANK STEAK

1. Combine mayonnaise, lime powder, chipole. Blend till smooth.
2. Marinade flank steak for 30 minutes.

### CREAMY CILANTRO SAUCE

1. Combine cilantro, salt, garlic and mayonnaise in a bowl. Cover and chill.

### GRILLED VEGETABLES

1. Pre-heat grill and season vegetables with **Knorr Pasti Sedap** and olive oil.
2. Char the vegetablers till desired doneness.
3. Set aside.

### MESCLUN SALAD MIX

1. Mix all ingredients in a bowl, Except the salad mix.
2. In a bowl, toss salad with dressing before serving.

### FINAL PLATING

1. Pre-heat grill and cook marinated flank steak till desired doneness.
2. Serve with salad and grilled vegetables on the side.
3. Topped with creamy cilantro sauce





## INGREDIENTS

### SEAFOOD

Tiger Prawns(Big), trimmed and deveined or butterflied; head intact	300 gm
Fish Fillet (Dory or Local Sea Bass)	150 gm
Squid (cleaned and cut)	
Clam (cleaned)	
Olive Oil	120 gm
Rock Salt	5 gm
Crushed White Peppercorns	5 gm

### DILL SALTED EGG CREAM SAUCE

Unsalted Butter	35 gm
Fish or Chicken stock	200 ml
Fresh Dill, Chopped	2 gm
Cayenne Pepper	2 gm
Fresh Cream	125 gm
<b>Knorr Golden Salted Egg Powder</b>	<b>35 gm</b>

### GARNISH

Edible Flowers	1 box
Fresh Chives	30 gm



## METHOD

### SEAFOOD

1. Drizzle the prawns and fish with half of the olive oil.
2. Season with salt and pepper.
3. Heat the saute pan then add the remaining olive oil.
4. Pan-fry the seafood separately or by batch.
5. Set the fried seafood aside, covered with foil.
6. Remove excess oil from the pan, leaving the fonds for the sauce.

### DILL SALTED EGG CREAM SAUCE

1. In the same pan, heat the butter.
2. Deglaze the fonds in the pan with stock.
3. Whisk the **Knorr Golden Salted Egg Powder** in.
4. Add dill, cayenne pepper and fresh cream.
5. Adjust the seasoning to taste.
6. Adjust consistency of sauce with water or stock if desired.

### FINAL PLATING

1. On a plate, Pour sauce on the base of the plate.
2. Plate the cooked seafood and garnish if needed.

# PAN-FRIED SEAFOOD WITH DILL SALTED EGG CREAM SAUCE

FULL RECIPE







# DEEP FRIED PRAWN WITH BLACK SESAME SAUCE

FULL RECIPE



## INGREDIENTS

### PRAWN MARINADE

<b>Knorr Chicken Stock</b>	<b>5 gm</b>
Large Prawn, de-veined	500 gm
Whole Egg	1 pc
Corn starch	2 gm

### COATING MIX

Corn starch	30 gm
Rice Flour	20 gm
Custard Powder	10 gm

### BLACK SESAME MAYONNAISE

<b>Knorr Lime Flavoured Powder</b>	<b>3 gm</b>
<b>Lady’s Choice Real Mayonnaise</b>	<b>100 gm</b>
Black Sesame Powder	130 gm
Condensed Milk	10 ml

### BEFORE SERVING

Frisee Salad	10 gm
Red Chard	20 gm
Crush Black Sesame Seed	20 gm



## METHOD

### PRAWN MARINADE

1. Marinate prawn with ingredients – egg, Chicken Seasoning Powder, cornstarch – for 30mins.

### COATING MIX

1. Mix all ingredients together – cornstarch, rice flour, custard powder – and set aside for later use.

### BLACK SESAME MAYONNAISE

1. Mix all ingredients together – Real Mayonnaise, condensed milk, Lime Seasoning Powder, black sesame powder – and set aside for later use.

### BEFORE SERVING

1. Heat up oil in wok.
2. Coat prawns with coating mix and deep fry till crispy.
3. Strain off and transfer crispy prawns to plate.
4. Drizzle black sesame mayonnaise over crispy prawns.
5. Garnish with red chard, frisee and crush black sesame seed.
6. Serve immediately.





## INGREDIENTS

### REDUCED CREAM

Butter	10 gm
Shallots, Sliced	20 gm
Garlic, Chopped	10 gm
White Pepper Corn, Crused	10 gm
Fish Stock	100 ml
<b>Knorr Pasti Sedap</b>	<b>8 gm</b>
Lemon Juice, Dash	-
Cream	150 ml

### MACARONI PASTA

Macaroni, Cooked	200 gm
Little Neck Clam	280 gm
Smoked Duck, Skin Removed, Cubed	60 gm
Butter	100 gm
Reduced Cream	150 ml
<b>Knorr Golden Salted Egg Powder</b>	<b>15 gm</b>
Parmesan Cheese, Grated	60 gm
Fresh Thai Basil	5 gm

### GARNISH

Red Chilli, Sliced	2 gm
Thai Basil, Deep Fried	5 nos



## METHOD

### REDUCED CREAM

1. In a sauce pan, add shallot, garlic, peppercorn. Bring to boil.
2. Add in stock stock, and **Knorr Pasti Sedap**.
3. Add in cream and lemon juice. Reduce.
4. Set asides.

### MACARONI PASTA

1. In a separate sauce pan, add in butter and brown the smoked duck.
2. Add in little neck clam, thai basil and the earlier prepared reduced cream.
3. Add in cooked macaroni and toss in sauce. Add parmesan.
4. Season to taste. Adjust if neccesary.
5. Serve.

### FINAL PLATING

1. Serve on a pasta plate and ganish with chili and thai basil.

# MACARONI, LITTLE NECK CLAM, SMOKED DUCK SALTED EGG CARBONARA

FULL RECIPE







# KNORR GOLDEN SALTED EGG POWDER

Striving for consistency and authenticity?  
Equivalent to real salted egg yolks,  
**Knorr Golden Salted Egg Powder** gives  
your dishes that uniquely Asian twist.

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# LADY'S CHOICE REAL MAYONNAISE

Creamy, glossy and thick,  
**Lady's Choice Real Mayonnaise**  
gives every dish a savoury, light touch,  
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# KNORR CHICKEN STOCK

Decadent taste of chicken stock, made for your convenience. Flavour your dishes with the taste of umami that is simply undeniable. **Knorr Chicken Stock** is the one for you!

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# KNORR LIME FLAVOURED POWDER

Made for chefs by chefs, the versatility of **Knorr Lime Powder** will leave your dishes with a refreshing taste and zestiness—perfect for drinks and sauces.

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