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UFS MALAYSIA

Italian Creamy Seafood Risotto

Quesadilla with Chili Corn-Carne

Chili Corn-Carne Fries

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Base Sauce

- 1. Combined all base sauce ingredients and bring to boil
- 2. Low down the heat, simmer for approximately 3 minutes.
- 3. Remove from the heat and set aside.



Chili Con Carne

- 1. Saute all "Chili Con Carne" ingredients. Keep stirring till cooked.
- 2. Add in prepared "Prepared Base Sauce" and keep stirring.
- 3. Bring to boil and simmer for at least 5 mins with low heat.



To Serve

- 1. Pour prepared chili con carne onto the potato fries.
- 2. Sprinkle some mozzarella, Bake in preheated oven at approximately 170° C for 10 minutes.

Loaded Fries with Chili Con-Carne

5 Portions

Prepared Base Sauce		
Filtered Water	200	ml
Knorr Demi Glace Brown Sauce	25	gm
Knorr Napoli Tomato Sauce Mix	25	gm
Chili Con Carne		
Olive Oil	100	gm
Red Onion (diced)	100	gm
Garlic (chopped)	50	gm
Green Chili (chopped)	50	gm
Red Chili Flakes	3	gm
Black Peppercorn (crushed)	3	gm
Minced Beef (cooked)	300	gm
Cumin Powder	3	gm
Coriander Powder	5	gm
Brown Sugar	30	gm
Kidney Bean in water (canned)	100	gm
Green Peas (frozen)	100	gm
Prepared Base Sauce	250	ml
To Serve		
Fries (deep-fried)	500	gm
Chili Con Carne (prepared)	1000	gm
Mozzarella Cheese	100	gm



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Quesadilla with Chili Con Carne



Base Sauce

1. Combine all ingredients and bring to boil.
2. Lower down the heat, simmer for approximately 3 minutes. Remove from heat and set aside.

Chili Con Carne

1. Saute all "Chili Con Carne" ingredients. Keep stirring till cooked.
2. Add in prepared "Prepared Base Sauce" and keep stirring.
3. Bring to boil and simmer for at least 5 minutes with low heat.

Cheesy Salted Egg Sauce

1. Saute all ingredient for "Salted Egg Sauce", except sugar, milk & cheese.
2. Add sugar, milk & cheese, then stir thoroughly.
3. Bring to boil with low heat and allow to simmer for 1 minutes. Set aside.

Quesadilla with Chili Con Carne

1. Build the layers of quesadilla accordingly. Sprinkle mozzarella on top.
2. Bake in preheated oven at approximately 170° C for 10 minutes or melt cheese on Quesadilla using a Torch.

5 Portions

Base Sauce		
Filtered Water	100	ml
Knorr Demi Glace Brown Sauce	13	gm
Knorr Napoli Tomato Sauce	13	gm
Chili Con Carne		
Olive Oil	50	gm
Red Onion (diced)	50	gm
Garlic (chopped)	25	gm
Green Chili (chopped)	25	gm
Red Chili Flakes	2	gm
Black Peppercorn (crushed)	2	gm
Minced Beef (cooked)	150	gm
Cumin Powder	2	gm
Coriander Powder	3	gm
Brown Sugar	15	gm
Kidney Bean in water (canned)	50	gm
Green Peas (frozen)	50	gm
Prepared Base Sauce	126	ml
Cheesy Salted Egg Sauce		
Bird Eye Chili (smashed)	3	gm
Curry Leaf	3	gm
Planta Chef Margarine	25	gm
Holland Onion (chopped)	5	gm
Knorr Golden Salted Egg Powder	20	gm
Fine Sugar	5	gm
UHT Milk	200	ml
Mozzarella Cheese	10	gm
Knorr Chicken Stock	5	gm
Quesadilla with Chili Con Carne		
1st Tortilla Skin	1	pc
2nd Chili Con Carne	500	ml
3rd Mozzarella Cheese	100	gm
4th Tortilla Skin	1	pc
5th Cheesy Salted Egg Sauce	250	gm
Top Mozzarella Cheese	100	gm



Italian Creamy Seafood Risotto

with salted egg crispy bread crumb

#1 RISOTTO

1. 1 bowl of cooked rice
2. 1/2 cup of cooking cream
3. **1 tbsp Knorr Demi Glace Brown Sauce**
4. Pinch of pepper
5. Pinch of sugar
6. 20g of unsalted butter
7. 50ml of Vegetarian stock

STEPS:

- I. Firstly pour (7) into a hot pan and pour (1) into the pan.
- II. Next, add (2), (3), (4), (5), (6) into the pan and stir it with low heat.

#3 SALTED EGG BREAD CRUMB

1. **1 tsp of Knorr Golden Salted Egg Powder**
2. 3 tsp of Japanese bread crumb
3. Pinch of sugar
4. **Pinch of Knorr Chicken Stock**
5. 20g butter

STEPS:

- I. Put ingredient (5) inside a hot pan.
- II. Next, pour in ingredients (1) to (4) into the hot pan and stir fry until golden brown.

#2 WHITE SAUCE CREAM

1. 100 ml of cooking cream
2. **1 tsp of Knorr Professional Mushroom Soup**
3. 100 ml of milk
4. **Pinch of Knorr Chicken Stock Powder**
5. Pinch of salt
6. Pinch of sugar
7. Pinch of pepper
8. 1 tsp of Olive Oil
9. 3 pcs of Japanese Giant Scallop
10. Mix Seafood (Clams, Prawn, Octopus)

STEPS:

- I. Firstly seasoning (9) & (10) with salt & pepper.
- II. Then heat up the pan with (8) to fry the seafood until golden brown. Set them aside.
- III. Next, put ingredients (1) to (7) into pan and mix well then turn on the fire. Set them aside.

#4 FINISHING STEPS

- i. Put the cooked Risotto on a plate, topped with Mix Salad.
- ii. Put the scallop around the Risotto, while place the other seafood on top of the Mix Salad.
- iii. Then pour the white cream sauce on top of mix seafood and around the plate.
- iv. Lastly, garnish with salted egg bread crumb.