



Craft a
Special
Christmas &
New Year Feast!

The Practical Holiday Menu Guide



For more information, visit www.ufs.com



Unilever
Food
Solutions

Supporting You

DELIGHTFUL WAYS TO

Spice Up

THE HOLIDAY SEASON

2020 has been a special year! COVID-19 has impacted the lives of diners and food business operators alike.

As diners are staying indoors to celebrate with their loved ones at home this year end, get your food business ready to attract diners with inspirations created especially for you by our team of UFS Chefs.



GROUP PARTY MENU

Get recipe inspirations that are appropriate for group celebrations, whether for couples, companies, families or friends.

[Find out more »](#)

FOOD DELIVERY MENU

These recipes are also designed to make food delivery convenient. They can be reheated and the aroma remains strong even after they have cooled!

[Find out more »](#)



IMMUNITY BOOSTING MENU

Eating nutritious meals for a stronger and healthier immune system is a growing trend in today's F&B market.

[Find out more »](#)



Unilever
Food
Solutions

Supporting You

Main Course

INSPIRATIONS FOR THE HOLIDAY SEASON



Chef Elgin's Tips :



- The sauce can be prepared in advance, kept in a chiller and reheated for use.
- Marinate the chicken 1-2 days before cooking for maximum flavour.

BAKED CHICKEN THIGH WITH ORANGE DEMI GLACE

With a delightful combination of herbs and tangy flavours, this recipe will surely have your guests asking, "What's your secret sauce?"

Cost efficiency ★ ★ ★ ★ ☆

1. Marinate Chicken Thigh

- a. Marinate the chicken thigh with Italian Herb Paste and corn oil.

2. Orange Demi Glace

- a. Prepare the Demi Glace Brown Sauce Mix and add in orange compound.

3. To Serve

- a. Bake the chicken thigh for 30 minutes and serve it with sides and Orange Demi Glace.

Steps and ingredients »

RENDANG SHEPHERD'S PIE

Malaysians love their local flavours like rendang and curry, so give your favourite cottage pie a little local twist and it will definitely be a crowd-pleaser.

Cost efficiency ★ ★ ★ ☆ ☆

1. Beef Rendang

- a. Blend shallots, garlic, young ginger, lemongrass, galangal and water into a paste.
- b. Add beef, beef stock, honey and chicken stock to the blended paste mixture.

2. Mashed Potato

- a. Boil water and add salt. Then turn off the heat and add milk.
- b. Add KNORR Potato Flakes into the boiled water and stir it until the mashed potato is smooth.

3. Assemble & Serve

- a. Place the Beef Rendang at the bottom of the baking bowl and layer it with mashed potato on top.
- b. Sprinkle cheese on top and bake it at 175 degree Celsius for 10 minutes.



Chef Elgin's Tips :

Another way to serve this is to make a crispy crust by placing par-baked shortcrust pastry in your bakeware before topping up with the Beef Rendang and mashed potato.



Steps and ingredients »



Unilever
Food
Solutions

Supporting You

Side Dish

INSPIRATIONS FOR THE HOLIDAY SEASON

CRANBERRY BBQ MEATBALLS

These fuss-free little flavoured bombs of ground beef are mixed with the sweetness of cranberries and a generous coating of tangy barbeque sauce.

Cost efficiency ★ ★ ☆ ☆ ☆

1. Beef Meatballs

- Mix the ground beef, seasoning, eggs and breadcrumbs.
- Form the meat mixture into small balls and bake them for 15-20 minutes.

2. To Serve

- Mix the Barbeque Sauce with Cranberry Sauce.
- Coat each meatball with the sauce and serve them on a decorative plate.

Steps and ingredients »



Chef Elgin's Tips :

Create your own sauce variation by using strawberry or orange marmalade instead of cranberry sauce.



CRISPY SQUID WITH SMOKED CHILLI AIOLI

This crispy fried squid with a kickin' smoked chilli aioli will surely excite your diners' taste buds.

Cost efficiency ★ ★ ★ ☆ ☆

1. Squid:

- Dip the squid into a mixture of flour, seasoning and pepper.
- Deep-fry the squid and capers.

2. Chilli Aioli

- Mix the mayonnaise, lime seasoning and tabasco sauce.

3. To Serve

- Serve the squid with mayonnaise, lettuce and caramelised lemons.

Steps and ingredients »

Chef Elgin's Tips :

Use fish fillets or prawns to save cost on your menu.



Solutions

FOR A MEMORABLE HOLIDAY SEASON



KNORR CHICKEN STOCK 1KG

- Makes 66L of chicken stock
- Real chicken umami taste



KNORR DEMI GLACE BROWN SAUCE MIX 1KG

- Makes 14L of brown sauce
- Made with real beef fat



KNORR POTATO FLAKES 2KG

- Makes 15kg of mashed potato
- Made from real German potatoes



KNORR CREAM OF MUSHROOM SOUP 1KG

- Makes 14L of mushroom soup
- Made from real champignon mushrooms



KNORR LIME POWDER 400G

- Makes 1.6L of lime juice
- 1 pack = 150pcs of fresh lime



LADY'S CHOICE REAL MAYONNAISE 3L

- Balanced sweet and sour taste, with rich creaminess
- Versatile base for salad dressings and dipping sauce

Find your desired UFS products at »

 Unilever
Food
Solutions

Supporting You



Click here for more inspirations and
to redeem vouchers or rewards from UFS >>



Unilever
Food
Solutions

Support.Inspire.Progress.

Visit and sign up on www.ufs.com for more recipe inspirations.

PM us or follow our page for the latest updates: <https://www.facebook.com/UFSMY/>

Also available in:  Unilever Food Solutions MY

 [Ulfoodsolutions](http://Ulfoodsolutions.com)