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FIERY TWIST

TO YOUR WESTERN DISHES





SPRING CHICKEN WITH MUSTARD BROWN SAUCE

Crispy fried spring chicken paired with a sharp and savoury mustard brown sauce.

[FULL RECIPE](#)

INGREDIENTS

BRINING

Filtered Water	1500 ml
White Vinegar	5 gm
Fine Salt	30 gm
Knorr Chicken Stock	50 gm
Whole Spring Chicken, Cleaned	1000 gm

COATED FLOUR FOR PROTEIN

White Pepper Powder	20 gm
Garlic Powder	50 gm
Ginger Powder	25
Paprika Powder	50 gm
Fine Salt	100 gm
Black Pepper	10 gm
Oregano	10 gm
Thyme	50 gm
Wheat Flour	500 gm
Rice Flour	120 gm
Corn Flour	120 gm
Knorr Chicken Stock	200 gm

MUSTARD BROWN SAUCE

Filtered Water	1000 ml
Knorr Demi Glace Brown Sauce Mix	100 gm
Yellow Onion (chopped)	50 gm
Garlic (chopped)	20 gm
Corn Oil	100 gm
Djon Mustard	100 gm

METHOD

BRINING

1. Add water, vinegar and salt in a pot and bring to boil. Then let it cool down.
2. Add in spring chicken, brine for 4 hours, drain and set aside for later use.

COATED FLOUR FOR PROTEIN

1. Mix well all ingredients for 'Coated Flour for Protein'.
2. Coat spring chicken with the prepared flour.
3. Deep-fry chicken until cooked and crispy.

MUSTARD BROWN SAUCE

1. Mix Water and Knorr Demi Glace Brown Sauce Mix. Bring demi glace mixture to boil. Set aside.
2. Saute yellow onion and garlic till fragrant on separate pan.
3. Add in the prepared demi glace and mustard. Bring sauce to boil.

FINAL PLATING

1. Pour over prepared 'Mustard Brown Sauce' or serve separately with spring chicken.

INGREDIENTS

BASE SAUCE

Filtered Water	500 ml
Knorr Demi Glace Brown Sauce Mix	50 gm

SEASONING

Black Pepper, Crushed	30 gm
Nutmeg Powder	5 gm
Shallot, Puree	30 gm
Garlic, Puree	15 gm
Galangal, Puree	20 gm
Turmeric Powder	5 gm
Lemongrass, Chopped	5 gm
Sugar	20 gm
Kaffir Lime Leaf, Blended	10 gm

PROTEIN/SIDES

Chicken Thigh (Chicken Chop) Deep Fried	1 pcs
Brioche Burger Bun	2 pcs
Lettuce	1 head
Tomato, Red	2 slices
French Fries	1 portion
Side Vegetables (Broccoli, Carrot)	1 portion

METHOD

BASE SAUCE

1. Mix Water and **Knorr Demi Glace Brown Sauce Mix**.
2. Bring to Boil.
3. Set Aside.

SEASONING

1. Saute seasoning ingredients till fragrant.
2. Mix with prepared demi glace.
3. Bring to a simmer, set aside.

PROTEIN/SIDES

1. Season chicken thigh and deep fry.
2. Deep Fry fries and blanch side vegetables to desired doneness.

FINAL PLATING

1. Assemble the burger based to your liking.
2. Pour over sauce onto fried chicken chop.
3. Serve with Fries and side vegetables.

CHICKEN BURGER WITH BALINESE BUMBU GRAVY

Salty and savoury in between two fluffy buns, this fried chicken burger is sure to stir up a crowd!

[FULL RECIPE](#)





EGG SHAKSUKA

Creamy, tangy and oh-so delicious! Egg Shaksuka is a Mediterranean dish that you can enjoy any time of the day.

[FULL RECIPE](#)

INGREDIENTS

BASE SAUCE

Yellow Capsicum, Cubed	150 gm
Red Capsicum, Cubed	150 gm
Garlic, Chopped	30 g
Onion, Chopped	200 gm
Cooking Oil	50 gm

Knorr Tomato Pronto 1 kg

SEASONING

Salt	To Taste
Crushed Black Pepper	To Taste
Cumin Powder	10 gm
Cayenne Pepper	1 gm

GARNISH

Fresh Coriander	20 gm
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PROTEIN/SIDES

Chicken Egg	10 pcs
Spinach	200 gm

METHOD

BASE SAUCE

1. Saute Capsicums with Garlic and Onion till fragrant.
2. Add in **Knorr Tomato Pronto**.

SEASONING

1. Add in seasoning and bring to boil.
2. Set aside.

FINAL PLATING

1. Place mixture into preferred bakeware.
2. Fold in Spinach.
3. Add in Egg.
4. Bake at 180c for 10-12 minutes.
5. Garnish with Fresh Coriander. Serve.

INGREDIENTS

MEATBALLS

Ground Beef	500 gm
Milk	30 gm
Egg	1 nos
Fresh Coriander, Chopped	40 gm
Knorr Chicken Stock Powder	10 gm
Salted	5 gm
Black Pepper, Coarse	5 gm
Bread Crumbs	60 gm
Garlic, Puree	10 gm
Cumin Powder	5 gm
Coriander Powder	5 gm

SAUCE

Cooking Oil	20 gm
Yellow Onion, Sliced	80 gm
Garlic, Puree	30 gm
Cayenne Pepper	8 gm
Knorr Pronto Tomato	300 gm
Salt	To Taste
Black Pepper, Coarse	To Taste

METHOD

MEATBALLS

1. In Large Ball. Mix all ingredients together except beef.
2. Add in beef.
3. Mix till combined.
4. Shape meatball into 20 pcs.

SAUCE

1. Cook meatballs in a pan.
2. Remove meatballs, and add in onion, cook till softened.
3. Add in garlic and **Knorr Tomato Pronto** and Cayenne Pepper.

FINAL PLATING

1. Add in meatballs and Simmer for 20 minutes.
2. Season.
3. Ensure meatballs are cooked through.
4. Serve.

SPICED MORROCAN MEATBALLS

Love meatballs? Well this juicy Spiced Moroccan Meatballs is the dish for you.

[FULL RECIPE](#)





SPICY CHICKEN ARRABIATA

For the spice chases, this spicy concoction will sure tantalize your taste buds and satiate your cravings.

[FULL RECIPE](#)

INGREDIENTS

PROTEIN

Chicken Breast, Skinless and Boneless	4 pcs
Salt	To Taste
Black Pepper, Coarse	To Taste

BASE SAUCE

Knorr Pronto Tomato	600 ml
Red Chill, Chopped	60 gm
Garlic, Chopped	20 gm
Shallot, Chopped	80 gm
Olive Oil	70 gm
Knorr Chicken Stock Powder	5 gm
Smoked Paprika	5 gm

SIDES

White Rice, Washed	250 gm
Shallot, Blended	30 gm
Garlic, Blended	30 gm
Knorr Chicken Stock Powder	15 gm
Water	To Measure

METHOD

PROTEIN

1. Season Chicken Breast.
2. Brown in a pan with cooking oil.
3. Remove Chicken and set aside.

BASE SAUCE

1. In the same pan, saute garlic, shallot.
2. Add in **Knorr Pronto Tomato**, and red chilli. Bring to a simmer.
3. Add remaining. Season to taste.

SIDES

1. In a pot, add all ingredients
2. Bring to boil, let it cook.
3. Set Aside.

FINAL PLATING

1. Add cooked chicken breast into the sauce.
2. Simmer.
3. Serve on the sides with Rice.

INGREDIENTS

FISH MARINADE

Barramundi Fish Fillet (1000 gm)	1 no
Salt	To Taste

KIMCHI GRAVY

Shallots (blend into paste)	100 gm
Garlic (blend into paste)	100 gm
Red Chili (blend into paste)	50 gm
Cooking Oil	300 ml
Gochujang Paste	50 gm
Chopped Kimchi	200 gm
Knorr Pronto Italian Tomato Sauce	250 gm
Knorr Chicken Stock	10 gm

FISH ROULADE FILLING

Fish Paste (out source)	1000 gm
Carrot (chopped)	100 gm
Spring Onion (sliced)	50 gm
Sweet Turnips (chopped)	300 gm

FISH ROULADE

Follow the method

METHOD

FISH MARINADE

1. Debone and Portion and Season Fish Fillet. Use as require.

KIMCHI GRAVY

1. Saute ingredients for (Kimchi Garvy) until fragrant.
2. Add in seasoning, bring to boil.
3. Let it cold and blend into paste.

FISH ROULADE FILLING

1. Mix well ingredients for "Fish Raulade Filling", keep in freezer for 30 minutes.

FISH ROULADE

1. Stuff prepared "Fish Raulade Filling" into Barramundi Fish Fillet, coat with corn flour and deep-fry until crispy.

FINAL PLATING

1. Serve on a platter with Kimchi Gravy (Pour-over, Side).

FISH ROULADE WITH KIMCHI GRAVY

Spicy, creamy yet ensuring that your taste buds dance? This Fish Roulade with Kimchi Gravy will sure do the job.

[FULL RECIPE](#)





BRAISED FISH WITH SPICY TOMATO SOUP

A hearty warm bowl of Braised Fish with Spicy Tomato Soup, a great way to refresh your senses.

[FULL RECIPE](#)

INGREDIENTS

FISH MARINADE

Barramundi Fish Fillet	4 Nos
Salt	To Taste
Black Pepper Coarse	To Taste

HARRISA SPICE MIX

Turmeric Powder	5 gm
Cumin Powder	5 gm
Coriander Seed Powder	5 gm
Garlic, Puree	10 gm
Green Chilli, Large	3 nos
Cooking Oil	40 ml
Red Bell Peppers, Peeled, Seeded and Roasted	2 nos

TOMATO SAUCE

Knorr Pronto Tomato	1 kg
Garlic, Puree	10 gm
Smoked Paprika	15 gm
Cumin Powder	5 gm
Water	150 ml
Fresh Coriander Leaves	30 gm
Knorr Chicken Stock Powder	4 gm

METHOD

FISH MARINADE

1. Portion and Season Fish Fillet.
2. Set Aside.

HARRISA SPICE MIX

1. Blend Harrisa Spice Mix into paste.
2. Set Aside.

TOMATO SAUCE

1. Saute Garlic and Green Chilli till fragrant.
2. Add Harrisa Spice Mix, Smoked Paprika, and Cumin Powder.
3. Add in **Knorr Tomato Pronto** and water.
4. Bring to boil.
5. Add in Chicken Stock Powder.

FINAL PLATING

1. Add marinated fish into the simmering sauce.
2. Cook till desired doneness.
3. Garnish with fresh coriander leaves.

INGREDIENTS

BASE PASTE

Shallot (blend into paste)	150 gm
Garlic (blend into paste)	25 gm
Lemongrass (blend into paste)	25 gm
Galanga (blend into paste)	25 gm
Tumeric (blend into paste)	10 gm
Red Chili (blend into paste)	100 gm
Young Ginger (blend into paste)	25 gm
Dried Shrimp (soaked & blend into paste)	100 gm
Candlenut (blend into paste)	50 gm
Corn Oil	250 ml
Belacan Shrimp Paste (toasted)	5 gm
English Curry Powder	5 gm
Daun Kesum (kesum leaves)	30 gm

SPICY TOMATO CHILLI SAUCE

Tomato Ketchup	200 gm
Chili Sauce	200 gm
Assam Solution (prepared)	100 gm
Fine Sugar	50 gm
Knorr Chicken Stock	80 gm
Knorr Pronto Italian Tomato Sauce	300 gm

PROTEIN & SIDES

Lobster (cleaned)	1000 gm
Mozzarella Cheese	300 gm
Mesclun Salad	1 portion

METHOD

BASE PASTE

1. Saute all ingredients until the paste is cooked.

SPICY TOMATO CHILLI SAUCE

1. In a pot, combine all ingredients. Stir and bring it to simmer.
2. Add in the prepared 'Spicy Tomato Chilli Paste'; bring sauce mixture to a simmer.

PROTEIN & SIDES

1. Season lobster with salt and grill until half cooked.
2. Then coat lobster with prepared 'Spicy Tomato Sauce Chili' and Mozzarella cheese. Bake at 180c for 10-15 minutes.
3. Garnish with Fresh Coriander.
4. Serve with mesclun salad on the side.

SPICY TOMATO CHILI LOBSTER

Fancy a lobster? This crustacean dish will tempt anyone who lays eyes on it.

[FULL RECIPE](#)





BAKED BAGUETTE

The aroma of the combination of eggs and bread will sure tantalize your taste buds and make your customer salivate.

[FULL RECIPE](#)

INGREDIENTS

Garlic Bread (prepared) 10 pcs

EGG BASE

Egg (4 nos) 250 gm

Cooking Cream 200 gm

Chicken Bacon (sliced cut) 50 gm

Cherry Tomato (cut half) 50 gm

Knorr Chicken Stock 10 gm

BAKED BAGUETTE

Mozzarella Cheese 300 gm

METHOD

GARLIC BREAD (PREPARED)

1. Place prepared "Garlic Bread" into pan.

EGG BASE

1. Mix well ingredients for "Egg Base" and pour over into the pan.

BAKED BAGUETTE

1. Top with mozzarella cheese. Then bake in preheat combi with 150c for 15 minutes or until full cook.



KNORR DEMI GLACE

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