

# Exciting **STEAKS & CHOPS** **RECIPES LOVED** by Malaysians!



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# SPAGHETTI WITH GRILLED CHICKEN CHOP

INGREDIENTS &  
STEP-BY-STEP VIDEO >>



**Chef Khairul**  
MIOS Kitchen

## STEPS:

### Grilled Chicken Chop

1. Mix well Knorr Demi-Glace Brown Sauce Mix with all other ingredients for "Grilled Chicken Chop" and allow to marinate for approximately 30 minutes.
2. Grill the marinated Chicken Chop for 5 minutes until cooked.

### Basic Brown Sauce

1. Mix well Knorr Demi-Glace Brown Sauce Mix with Filtered Water and whisk thoroughly till combine.
2. Bring it to a boil.
3. Set aside. Use as required.

### Aromatics & Seasoning

1. Sauté all ingredients for "Aromatics" till fragrant.
2. Add on Knorr Chicken Stock with all other ingredients for "Seasoning" to enhance the flavour.

### To Serve

1. Mix sautéed aromatics well with cooked pasta.
2. Place Grilled Chicken Chop with pasta.
3. Pour sauce over cooked protein, topped with chopped parsley and serve.



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# GOLDEN KENTASHANK WITH BUTTER SALTED EGG BREAD

INGREDIENTS & STEP-BY-STEP VIDEO >>



**Chef John Ratatouille**

## STEPS:

### Golden Kentashank

1. Season Lamb Shank with salt and pepper and grill it in a pot until golden brown.
2. Remove the grilled Lamb Shank from the pot.
3. In the same pot, add some oil with carrot, leek, onion, celery, rosemary and thyme. Sauté till fragrant.
4. After few minutes, add tomato paste and tomato sauce to cook until golden brown.
5. Set aside. Use as required.
6. In another pot, pour in water with grilled Lamb Shank and braise for 2-3 hours in low heat for lamb stock.
7. Remove Lamb Shank from the pot and set aside.

### Base Sauce

1. Mix well Knorr Demi-Glace Brown Sauce Mix and Knorr Cream of Mushroom Soup with sautéed ingredients and lamb stock.
2. Bring it to a boil for 20-25 minutes.
3. Set aside. Use as required.

### Side Dish - Butter Salted Egg Bread

1. Mix well Knorr Golden Salted Egg Powder and all other ingredients for 'Side Dish - Salted Egg Bread'.
2. Spread on bread and toast for 2-3 minutes in an oven.
3. Set aside.

### Side Dish - Mashed Potato

1. Boil water and salt to taste. Remove from heat.
2. Add in milk and mix well with Knorr Potato Flakes.
3. Stir briefly for 2-3 minutes until smooth.

### To Serve

1. Serve Lamb Shank on Mashed Potato.
2. Pour base sauce over cooked protein.
3. Add Butter Salted Egg Bread next to protein, topped with rosemary garnish and serve.



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# SWEDISH MEATBALLS WITH MASHED POTATOES IN CREAMY TRUFFLE SAUCE

INGREDIENTS & STEP-BY-STEP VIDEO >>



**Chef Wah**  
**Saga Highland**  
**Steak Café**

## STEPS:

### Meatball

1. Mix well minced beef with all other ingredients for "Meatball" in a large bowl.
2. Roll the mixture into meatballs, forming about 6-8 balls.
3. Add meatballs in batches on a heated pan with oil and cook for about 4-5 minutes until golden brown on all sides.
4. Set aside.

### Base Sauce

1. Mix well Knorr Demi-Glace Brown Sauce Mix with water.
2. Melt butter in a pan. Pour in brown sauce, whisk thoroughly for 1-2 minutes until slightly thickened.
3. Add in whipping cream, truffle paste, salt and black pepper. Stir to mix well.
4. Put in meatballs and stir briefly for about 4-6 minutes until heated through and thickened.

### Side Dish - Mashed Potato

1. Mix well Knorr Potato Flakes with water, whipping cream and butter.
2. Season with salt and pepper.

### To Serve

1. Serve Meatballs and Mashed Potato on a plate.
2. Pour sauce over cooked protein and serve.



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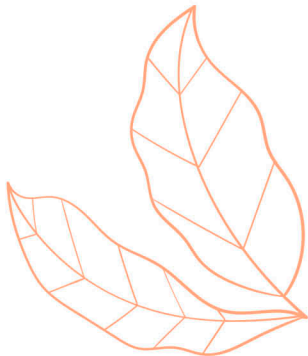




# LAMB CHOP WITH ORANGE DEMI-GLACE

Put a twist onto your typical brown sauce by adding tangy orange flavours which will make your dish extra interesting. You can also pair the orange demi-glace with a chicken chop, lamb chop or steak!

INGREDIENTS & STEP-BY-STEP VIDEO >>

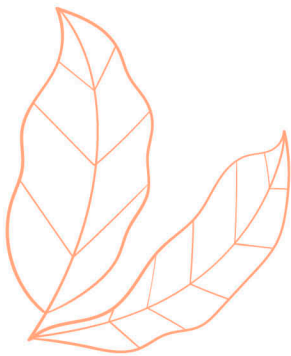


- STEPS:**
- Basic Brown Sauce**
1. Mix well Knorr Demi-Glace Brown Sauce with all other ingredients for "Basic Brown Sauce". Bring to a boil and stir well.
  2. Allow to simmer for 3 minutes and set aside.
- Aromatics**
1. Sauté all ingredients for "Aromatics" till fragrant.
- Orange Demi-Glace Sauce**
1. Add ingredients for "Orange Demi-Glace Sauce" to the sautéed aromatics and "Basic Brown Sauce" that was prepared earlier.
  2. Simmer for approximately 5 minutes on low heat.
  3. Set aside. Use as required.
- Lamb Chop**
1. Mix well Knorr Chicken Stock with all other ingredients for "Lamb Chop" and allow to marinate for approximately 30 minutes.
  2. Sear meat till semi-brown.
  3. Pour sauce over cooked protein and serve.

# FRIED CHICKEN CHOP WITH CHEESY SALTED EGG SAUCE

Attract more customers to your food business with the in-trend, popular cheesy and salted egg flavours which can be served with your best-selling chicken chop.

INGREDIENTS & STEP-BY-STEP VIDEO >>



- STEPS:**
- Aromatics**
1. Sauté Knorr Golden Salted Egg Powder and all other ingredients for "Aromatics" in a pan.
- Cheesy Salted Egg Sauce**
1. Add Knorr Chicken Stock and all other ingredients for "Cheesy Salted Egg Sauce" to sautéed aromatics, and stir thoroughly.
  2. Bring it to a boil with low heat and allow to simmer for 1 minute.
  3. Set aside. Use as required.
- Fried Chicken Chop**
1. Mix Knorr Chicken Stock with all other ingredients for "Fried Chicken Chop" except Corn Flour and allow to marinate for approximately 30 minutes.
  2. Coat marinated chicken chop with Corn Flour, and then deep-fry until crispy and cooked.
  3. Pour sauce over cooked protein and serve.



## BEEF STEAK WITH SWEET ONION & MUSTARD GRAVY

This sauce comes with tangy sweetness with a hint of mustard spiciness. It is delicious on grilled meats. Make it in bulk preparation with a few simple steps!

INGREDIENTS & STEP-BY-STEP VIDEO >>



### STEPS:

#### Sweet Onion & Mustard Gravy

1. Heat Oil in a saucepan and sauté onion till light brown.
2. Add Dried Thyme and Honey.
3. Add Filtered Water and then pour in the Knorr Demi-Glace Brown Sauce Mix. Keep stirring till ingredients are well-combined.
4. Bring it to a boil and remove from heat once thickened.
5. Set aside. Use as required.

#### Beef Steak

1. Mix well Knorr Chicken Stock with all other ingredients for "Beef Steak" and allow to marinate for approximately 30 minutes.
2. Sear till semi-brown. Set aside.
3. Pour sauce over cooked protein and serve.

## BEEF STEAK WITH SALSA DEMI-GLACE

Add an exciting Mexican salsa flavour to your typical Demi-Glace Brown Sauce to excite your customers! This sauce goes well with the roasted aroma of your chops & steaks.

INGREDIENTS & STEP-BY-STEP VIDEO >>



### STEPS:

#### Basic Brown Sauce

1. Mix well Knorr Demi-Glace Brown Sauce Mix with all other ingredients for "Basic Brown Sauce". Bring it to a boil and stir well.
2. Allow to simmer for 3 minutes and set aside.

#### Aromatics

1. Sauté all ingredients for "Aromatics" till fragrant.

#### Salsa Demi-Glace Sauce

1. Add Knorr Salsa Sauce onto the sautéed aromatics and "Basic Brown Sauce" that was prepared earlier.
2. Simmer for approximately 5 minutes on low heat.
3. Set aside. Use as required.

#### Beef Steak

1. Mix well Knorr Chicken Stock with all other ingredients for "Beef Steak" and allow to marinate for approximately 30 minutes.
2. Sear meat till semi-brown.
3. Pour sauce over cooked protein and serve.



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## CRISPY CHICKEN CHOP WITH CREAMY SALTED EGG SAUCE

This rich and creamy salted egg sauce can be prepared in simple steps with just a few ingredients. The recipe is guaranteed to be time-saving and convenient! Goes well with a crispy chicken chop or fried snacks.

INGREDIENTS & STEP-BY-STEP VIDEO >>



### STEPS:

#### Aromatics

1. Sauté Knorr Golden Salted Egg Powder and all other ingredients for "Aromatics".

#### Creamy Salted Egg Sauce

1. Add Knorr Chicken Stock and all other ingredients for "Creamy Salted Egg Sauce" to sautéed aromatics, and stir thoroughly.
2. Bring sauce to boil with low heat and allow to simmer for 2 minutes.

#### Crispy Chicken Chop

1. Mix well Knorr Chicken Stock with all other ingredients for "Crispy Chicken Chop" except Corn Flour and allow to marinate for approximately 30 minutes.
2. Coat marinated chicken chop with Corn Flour, deep-fry until crispy and cooked, use as required.
3. Pour sauce over cooked protein and serve.

## PAN-FRIED CHICKEN WITH CURRIED DEMI

Your diners might be bored with the usual Demi-Glace Brown Sauce, so why not try this easy-to-make sauce that blends the richness of curry and the roasted flavours of Demi-Glace. Serve it on grilled chicken chops or steaks.

INGREDIENTS & STEP-BY-STEP VIDEO >>



### STEPS:

#### Aromatics

1. Sauté all "Aromatics" ingredients in a pan till fragrant.

#### Curried Demi-Glace

1. Add in English Curry Powder to sautéed aromatics and continue to sauté till fragrant.
2. Combine Knorr Demi-Glace Brown Sauce Mix and Filtered Water and whisk thoroughly till combined.
3. Bring it to a boil.
4. Set aside. Use as required.

#### Chicken Chop

1. Mix well Knorr Chicken Stock with all other ingredients for "Chicken Chop" and allow to marinate for approximately 30 minutes.
2. Sear till semi-brown. Use as required.
3. Pour sauce over cooked protein and serve.

## FISH & CHIPS WITH DURIAN SALTED EGG SAUCE

Malaysians love durian and salted egg flavours! So why not be adventurous and serve this interesting rich-flavoured dish on your menu? This sauce goes well with deep-fries such as Fried Fish Fillets and Fried Chicken Chop.

INGREDIENTS & STEP-BY-STEP VIDEO >>



### STEPS:

#### Aromatics

1. Sauté Knorr Golden Salted Egg Powder and all other ingredients for "Aromatics".

#### Durian Salted Egg Sauce

1. Add Knorr Chicken Stock and all other ingredients for "Durian Salted Egg Sauce" to sautéed aromatics, and stir thoroughly.
2. Bring sauce to a boil with low heat and allow to simmer for 2 minutes.

#### Fish & Chips

1. Deep-fry fillet until crispy and cooked, use as required.
2. Pour sauce over cooked protein and serve.



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- Strong roasted beef taste & aroma
- One pack = 10L of sauce in 5 minutes

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- Great-tasting salted egg flavours with appetising colour
- Easy to store & convenient cooking

LEARN MORE >>

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## CREATE

Your Steak & Chops recipe featuring Knorr Demi-Glace Brown Sauce Mix & Knorr Golden Salted Egg Powder.

02



## UPLOAD

Your recipe to UFS.com.

03



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