



Mastering the Tomato

1 Ingredient.
Endless Inspiration.



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All about NEW Knorr Tomato Powder

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Featured Recipes

1 Ingredient. Endless Inspiration

As an ingredient, the versatility that Knorr Tomato Powder offers is hard to match. It's certainly inspired our chefs to get creative with a selection of tasty recipes, all using Knorr Tomato Powder. From pastes and curries to stews and soups, and not forgetting pizza and pasta sauces, discover just how much you can do with this one great ingredient in the following recipes...

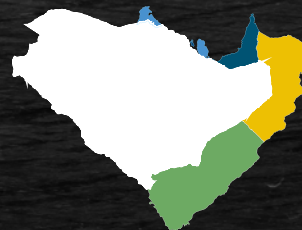
South Indian

- 🍅 All-Purpose Curry Paste
- 🍅 Murgh Makani
- 🍅 Prawn and Tomato Coconut Curry
- 🍅 Spicy Tomato Soup with Dahl Pakoras



Arabic

- 🍅 Eggplant Stuffed with Meat & Lentils
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- 🍅 Tomato, Walnut and Labneh Soup



Italian

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- 🍅 Naples Pizza Sauce
- 🍅 New York Pizza Sauce
- 🍅 Pasta Arrabiata
- 🍅 Meatball Bolognese



New Knorr Tomato Powder gives a natural taste, colour and texture, perfect for a variety of cuisines.

Knorr Tomato Powder makes more than just a sauce

Explore the different ways you can use Knorr Tomato Powder



PREPARATION



1. Add 125g (1½ cup) Knorr Tomato Powder to 1 litre of boiling water.



2. Stir and simmer for 1 min.



3. Add the prepared sauce to your dish.



RICH FLAVOUR
FROM 88 TOMATOES

How **NEW** Knorr Tomato Powder can help you:



Pulpy rich sauce in 1 minute



Smooth puree for a versatile sauce to use across many dishes



Saves storage space



Less wastage - no seeds, no excess water, more yield per pack



Less labour - no chopping, no de-seeding, no blending, no cooking



Get the best
out of your tomato

Discover the world of
tomatoes with
this handy guide.



Meet the
humble tomato

A staple in the majority of countries around the world, the taste and flavour of tomatoes has excited the palate of connoisseurs for centuries.

Where did it all begin?

Originating in Mexico, the Spanish colonisation of the Americas brought the tomato to the rest of the world. And today, it's a permanent fixture in kitchens - both professional and home - the world-over.



The unbelievable
diversity in the types of
tomatoes means you
get to work with a
different flavour or
texture every season.

How Knorr Tomato Powder is produced



Our tomatoes are grown on sustainable farms**, and harvested at the ideal time to ensure balanced acidity.



Before going through the dehydration process, the tomatoes are carefully washed. At this time, the tomatoes still retain around 95% of the water content.



The tomatoes are cut and have their skin and seeds removed.



They are then crushed to form flakes.



This paste is then dried. Approximately 4% of the water remains at this point.



The tomatoes are cooked and condensed. The removal of water makes them into a paste.



The tomato flakes are mixed with other dehydrated ingredients, such as onion and garlic. The powder sauce base is ready!



The product is then packaged, distributed and sold to restaurants. Each package has 88 dehydrated tomatoes*.



Chefs from all over Arabia add their special touch to Knorr Tomato Powder and use it to create delicious dishes.

*Equivalent to 88 tomatoes weighing 60g each.

**These farms control and monitor soil and water quality, and respect the fauna and flora around.

It's all in the sauce

A great tomato sauce takes time. But if you want great taste at a fraction of the effort, Knorr Tomato Powder is a must-have in your kitchen.



Making sauce from scratch

- 1 Blanch fresh tomatoes in boiling water for 1 minute 
- 2 Plunge them into cold water 
- 3 Peel and deseed the tomatoes, then turn to pulp 
- 4 Pour olive oil on a wide skillet and add onions 
- 5 Season and add garlic 
- 6 Add the tomatoes pulp and simmer 
- 7 Season with salt, pepper and sugar 



Making sauce with canned tomatoes

- 1 Try to open a can of tomatoes, but cut your finger instead 
- 2 Bandage your finger and open another can 
- 3 Pour olive oil on a wide skillet and add onions 
- 4 Season and add garlic 
- 5 Combine with the canned tomato contents in a wide skillet 
- 6 Season with salt, pepper and sugar 



Making sauce with Knorr Tomato Powder

- 1 Open a packet of Knorr Tomato Powder 
- 2 Take 125g of powder and add 1L water 
- 3 Knorr Tomato Powder is perfectly seasoned 

Recipes

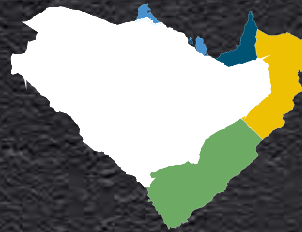
Featured Recipes

Our chefs have created great-tasting recipes that showcase the amazing versatility of Knorr Tomato Powder and demonstrate how much easier it is to prepare many much-loved regional dishes using it.



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All-Purpose Curry Paste

Great tasting curry is made with a flavourful curry base and the only way to get the best flavour is to make your own all-purpose curry paste. We use this paste to add depth of flavour to most of our curries and spicy marinades.

Ingredients

- 100ml **Knorr Corn Oil**
- 1 Kg Onion, brunoise
- 60g Garlic, paste
- 60g Ginger, paste
- 5g Salt
- 3g Turmeric powder
- 85g Chili powder
- 85g Coriander powder
- 10g Cumin powder
- 25g Garam masala
- 1L Water
- 125g **Knorr Tomato Powder**

Yields 2.2 Kg

Click here to find out more about this recipe



Chef's tip

Knorr Tomato Powder adds the acidity and sweetness you expect from tomatoes without the hassle of long preparation and cooking.

Find the full recipe on **ufs.com**



Murgh Makhani-(Butter Chicken)

This world-famous dish was born on the streets of Delhi, India, where the restaurant owner/chef took the left over marinated tandoori chicken and added a rich tomato sauce enriched with butter. Try this version of a world-famous dish!

Ingredients



Chicken

1.6Kg	Chicken breast, cubed
60ml	Lemon juice
5g	Kashmiri chilli powder
250g	Yogurt
160g	Curry base

Sauce

40ml	Mustard Seed oil
240g	Curry base
500ml	Water
65g	Knorr Tomato Powder
5g	Salt
20g	Sugar
3g	Kasoori Methi (fenugreek leaves)
450ml	Cream
120g	Butter

Garnish

2g	Coriander Leaves
50ml	Cream

Serves 10

Click here to find out more about this recipe



Chef's tip

Using Knorr Tomato Powder to make your Butter Chicken (Murgh Makhani) shortens the overall cooking process.

Find the full recipe on **ufs.com**



Prawn and Tomato Coconut Curry

South Indian cuisine has some of the best tasting seafood dishes, rich with coconut and fiery spices. This Prawn and Tomato Coconut Curry pays tribute to all the seafood curry lovers.

Ingredients



60ml	Mustard seed oil
200g	Onions, sliced
5g	Salt
5g	Mustard seeds
2g	Curry leaves
10g	Green chilli, seeded and sliced
30g	Garlic paste
1.8Kg	Prawn, shelled and deveined
5g	Kashmiri chilli powder
300g	Curry paste
1.5L	Water
190g	Knorr Tomato Powder
1L	Coconut cream

Garnish

4g	Coriander leaves
750g	Basmati rice, cooked

Serves 10

Click here to find out more about this recipe

Watch how our chefs created this tasty dish on **ufs.com**



Spicy Tomato Soup with Dahl Pakoras

The fusion of these two dishes works very well. Classic tomato soup with Indian spices as the base and crispy, fragrant dahl pakoras on top. Hearty and fun to prepare.



Ingredients

Soup

60ml	Knorr Corn Oil
350g	Onion brunoise
6g	Dry red chili, chopped
4g	Cumin seed
5g	Mustard seed
2g	Asafoetida powder
4g	Curry leaves
350g	Chili sweet green, chopped
100g	Curry base
8g	Salt
3g	Sugar
1l	Water
70g	Knorr Tomato Powder
60ml	Cream

Pakora

225g	Urid Dahl
0.5g	Cumin seed
4g	Garlic
4g	Ginger
0.5g	Turmeric powder
125ml	Water
40g	Red capsicum, brunoise
40g	Green capsicum, brunoise
2g	Green chili, chopped
2g	Coriander leaves, chopped
3g	Salt
0.5g	Baking powder

Garnish

3g	Coriander leaves
50ml	Cream

Serves 10

Click here to find out more about this recipe

Method

Creating the Soup

- Heat the oil and sauté off the onions, once soft add the dry red chilli, cumin seeds, mustard seeds, asafoetida powder, curry leaves, sweet green chilli, curry base and salt then cook till soft and fragrant.
- Remove from heat and place in a blender with the water, then blend till smooth. Return to the heat and simmer for 10min.
- Whisk in the Knorr Tomato Powder and simmer for another 1 min, remove from heat and mix in the cream.

Find the full recipe
on **ufs.com**



Eggplant Stuffed with Meat and Lentils

Here is a classic stuffed eggplant recipe with a twist. Traditionally made with chickpeas, in this recipe we have used lentils. The eggplant is first grilled then baked with the lamb, lentils and tomato sauce, made with Knorr Tomato Powder.



Ingredients

- 10pc Eggplants
- 50g Salt
- 50ml Olive oil
- 300g Onion, brunoise
- 40g Garlic, roughly chopped
- 1.5Kg Lamb, minced
- 12g Allspice, powder
- 8g Cinnamon, powder
- 10g Pepper, white
- 15g **Knorr Beef Shawarma Seasoning**
- 600ml Water
- 10g **Knorr Vegetable Bouillon Powder**
- 300g Lentils, red or green
- 1.5L Water
- 180g **Knorr Tomato Powder**
- 30g Mint, fresh
- 30g Basil, fresh
- 250g Pine nuts, toasted

Click here to find out more about this recipe

Watch how our chefs created this tasty dish on **ufs.com**



Fahsa Saltah

Fahsa Saltah is a rich meat and tomato stew that's a national dish of Yemen and a staple in any Yemeni restaurant for lunch. Traditionally it's served with a fenugreek paste condiment that truly makes this dish one of a kind.

Ingredients

Serves 10



Stew

- 30ml **Knorr Corn Oil**
- 3Kg Lamb, deboned leg
- 200g Onion, brunoise
- 45g Garlic, chopped
- 6g Chilli chopped
- 3g Turmeric powder
- 8g Cumin powder
- 4g Coriander powder
- 4L Water
- 140g **Knorr Demi-Glace**
- 50g **Knorr Tomato Powder**

Fenugreek dip (Bisbas, Khudra)

- 15g Fenugreek powder
- 200ml Water
- 40g Garlic chives (Korath)
- 35g Green sweet chilli
- 1g Cumin powder
- 2g Coriander powder
- 1g Salt

Garnish

- 2g Garlic chive, chopped (Korath)
- 50g Tomato Concasse
- 10pc Yemeni bread

Serves 10

Click here to find out more about this recipe

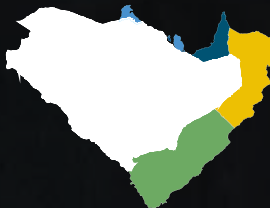
Find the full recipe
on **ufs.com**



Tomato, Walnut and Labneh Soup

Making tomato soup is quick and easy with Knorr Tomato Powder. With this version, we have used walnuts and labneh, but you could use other nut varieties as well (try pine nuts or hazelnuts). You could also change the labneh in the recipe to cream or coconut milk.

Ingredients



5pc	Red capsicum
30ml	Olive oil
200g	Onion, quarters
40g	Garlic, whole cloves
3g	Cumin seeds
3g	Fennel seeds
2L	Water
250g	Knorr Tomato Powder
500ml	Water
10g	Knorr Vegetable Bouillon Powder
150g	Walnuts, toasted
250g	Labneh

Serves 10

Click here to find out more about this recipe



Chef's tip

Planning soup for a buffet? Use Knorr Tomato Powder and you'll never run short. With Knorr Tomato Powder you can make a soup base in just 10mins; with fresh tomatoes it takes about 30mins.



Italian Red Sauces: Marinara, Naples Style Pizza & New York Pizza

Three great recipes that prove how just a few quality ingredients can create a flavour-packed sauce. And with Knorr Tomato Powder at the heart of each sauce, they're quick and effortless to make, yet light and aromatic in texture and taste.

Ingredients

Marinara Sauce

100ml	Olive oil
250g	Onion, brunoise
60g	Garlic, chopped
4g	Dried basil
2g	Dried oregano
2L	Water
250g	Knorr Tomato Powder

Naples Style Pizza Sauce

80ml	Olive oil
5g	Salt
300g	Onion, brunoise
60g	Garlic, finely chopped
50g	Knorr Mise en Place Red Pesto
2L	Water
250g	Knorr Tomato Powder
8g	Fresh basil
5g	Fresh thyme

New York Pizza Sauce

80ml	Olive oil
5g	Salt
300g	Onion, brunoise
60g	Garlic, finely chopped
5g	Dried, chilli flakes
2L	Water
250g	Knorr Tomato Powder
8g	Fresh oregano
5g	Fresh rosemary

Yields 2.2 L / Serves 10

Find the full recipe
on **ufs.com**



Pasta Arrabiata

Arrabiata is the Italian word for “angry” and refers to the fiery, spicy nature of this sauce. It is a fantastic sauce on its own or a variation of the traditional Marinara or Bolognaise, which will be very popular with your guests.



Ingredients

- 200ml Olive oil
- 10g Fresh basil leaves
- 20g Red chilli, split in half, seeds removed
- 200g Onion, brunoise
- 2g Salt
- 30g Garlic, chopped
- 830ml Water
- 100g **Knorr Tomato Powder**
- 10ml Vinegar
- 800g Penne rigate pasta, cooked 80% of the way

Serves 10

Click here to find out more about this recipe



Chef's tip

Finish cooking the pasta in the sauce so that it absorbs some of the Arrabiata giving an amazing flavour.



Meatball Bolognaise

This is our twist on the classic Meatball Bolognaise, using lamb to make the meatball and feta instead of parmesan.



Ingredients

Meatballs

1kg	Lamb mince
5g	Colman's English Mustard
120g	Breadcrumbs
4g	Dried parsley
5g	Parmesan, grated
15g	Knorr Beef Stock Powder
2pc	Eggs
10ml	Olive oil

Sauce

150ml	Olive oil
170g	Onion, brunoise
30g	Garlic, chopped
5g	Salt
2pc	Bay leaf
1g	Dried basil
2 g	Black Pepper
1L	Water
125g	Knorr Tomato Powder
10ml	Vinegar
1kg	Spaghetti, cooked al dente

Garnish

7g	Basil leaves
55g	Feta cheese, cubes

Serves 10

Click here to find out more about this recipe



Chef's tip

Always undercook your meatballs and pasta then finish the cooking in the sauce. That way the meatballs and pasta absorb more flavours from the sauce.

Watch how our chefs created this tasty dish on **ufs.com**





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