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Sharing Platters

The sharing plates category marks one of the largest macro trends in foodservice today. It continues to evolve, presenting new opportunities as both modern flavour trends and dining habits inform its creative, flavour-forward menu development. Adding sharing plates does not require a brand overhaul or a re-engineering of the menu. Check out our fantastic sharing platters to dazzle your guests.



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BBQ BUFFALO CHICKEN WINGS

Did you know that there's a «Chicken Wing Day»? Well, its July 29th! Try out this delicious buffalo wings recipe to keep your guests coming back for more. Any day, every day! Tip: If you are looking to deep fry the wings, toss them in the sauce right after frying!

Ingredients

Chicken, wings	3 kg
Knorr Hickory BBQ Sauce	100 g
Knorr Thai Sweet Chilli Sauce	400 g
Celery, sticks	30 g
Hellmann`s Real Mayonnaise	300 ml

Preparation

- Combine the wings, Knorr BBQ Sauce and Knorr Sweet Chilli Sauce together and marinate overnight.
- Bake in an oven tray at 180°C until cooked.
- Serve with coriander, celery and Hellmann's Real Mayonnaise.



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LIME GARLIC FUSION CHICKEN WINGS



Majority of consumers globally say they are likely to try new flavours. This lime-garlic flavour fusion tossed with everybody's favorite chicken wings is a perfect way to excite your diners. Check out the full recipe.

Ingredients

Chicken, wings	1 kg
Knorr Poultry Seasoning	100 g
Smoked paprika	5 g
Vegetable oil	100 ml
Garlic, crushed	60 g
Water	100 ml
Knorr Lime Seasoning	20 g
Spring coriander, chopped	60 g

Preparation

- Season wings with 50 g of the Knorr Poultry Seasoning, black pepper, paprika then leave in the fridge for 20 minutes.
- Take out and fry the wings in the deep fryer at 170°C for 5 minutes.
- In a sauté pan, melt the butter, add the garlic, and cook until it turns to golden color. Add water then Knorr Poultry Seasoning & Knorr Lime Seasoning and the seasonings. Finally, add the wings and cook for 4 minutes and sprinkle the coriander leaves on it.



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ZAATAR, GARLIC AND HONEY CHICKEN POPPERS



If you are looking for tasty fried chicken snacks, it doesn't get much better than Chicken Poppers. There are a few simple steps you can take to make them extra special for your guests; marinade, crust and sauce. Check out the recipe for Garlic & Honey flavored Chicken Poppers.

Ingredients

Chicken Poppers:

Chicken breast	2.1 kg
Knorr Chicken Stock Powder	60 g
Garlic, powder	50 g
Chilli, powder	10 g
Corn flour	100 g
Knorr Frying Solution	

Sauce:

Knorr Corn Oil	50 ml
Garlic, chopped	15 g
Honey	450 g
Zaatar	50 g
Cheese, Parmesan, Grated	10 g

Preparation

1- Chicken Poppers:

- Cut the breasts into bite sized cubes and marinade with 50g Knorr Chicken Stock Powder, garlic and chilli • for 4 – 6 hours.
- Combine the corn flour and 10g Knorr Chicken Stock Powder and coat the chicken in flour. Dust of the excess and fry in Knorr Frying Solutions at 175°C for 4 -5 min till golden brown, remove and drain on paper towel.

2- Sauce:

- Heat the Knorr Corn Oil in a pan and sauté the garlic. Add in the honey, coat well, dust with the zaatar and parmesan and remove from heat.

3- Plating:

- Place the poppers in a serving bowl, and serve with tahina on the side.



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TENNESSEE HOT FRIED CHICKEN

This is simple fried chicken at its best, however the key to its success is in the process. We guarantee if you put this on your menu it will be one of your best sellers.

Ingredients

Chicken:

Chicken, wings	5 kg
Buttermilk	2 l
Knorr Thai Sweet Chilli Sauce	25 g
Salt	10 g
Sugar	40 g
Flour	300 g
Smoked paprika	70 g

Blue Cheese Dressing:

Hellmann`s Real Mayonnaise	80 g
Blue cheese	60 g

Slaw:

Red Cabbage, shredded	150 g
White Cabbage, Shredded	150 g
Red Onion, sliced	50 g
Pickles, sliced	400 g

Preparation

1- Chicken:

- Combine the chicken, buttermilk, Knorr Sweet Chilli Sauce, salt and sugar together and marinate overnight.
- Mix flour, smoked paprika and the salt together, divide into two. Strain the buttermilk marinade off the chicken and mix with one of the divided flour mixes to form a light batter.
- Dip in the marinated chicken into the other divided flour mix then into the batter mix. Shake off excess batter and fry in hot oil 160°C for 10 minutes. Transfer to a plate, lined with paper towel.

2- Blue Cheese Dressing:

- Combine Hellmann`s Real Mayonnaise with the blue cheese and • blend until smooth.

3- Slaw:

- Mix together the remaining ingredients and serve with the chicken wings and blue cheese dressing.



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SWEET & SOUR CHILLI CHICKEN POPPERS

If you are looking for tasty fried chicken snacks, it doesn't get much better than Chicken Poppers. There are a few simple steps you can take to make them extra special for your guests; marinade, crust and sauce. Check out the recipe for Sweet & Sour Chilli flavored Chicken Poppers.

Ingredients

Chicken Poppers:

Chicken breast	2.1 kg
Knorr Chicken Stock Powder	60 g
Garlic, powder	50 g
Chilli, powder	10 g
Corn flour	100 g
Oil for frying	

Sauce:

Knorr Lime Seasoning	50 g
Water	100 ml
Knorr Thai Sweet Chilli Sauce	400 g
Plumb sauce	100 g

Plating:

Coriander leaves, pickled	10 g
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Preparation

1- Chicken Poppers:

- Cut the breasts into bite sized cubes and marinade with 50g Knorr Chicken Stock Powder, garlic and chili • for 4 – 6 hours.
- Combine the corn flour and 10g Knorr Chicken Stock Powder and coat the chicken in flour. Dust of the excess and fry in frying oil at 175°C for 4 -5 min till golden brown, remove and drain on paper towel.

2- Sauce:

- Mix together the Knorr Lime Seasoning Powder with the water to make a juice. Mix this into the Knorr Thai Sweet Chilli Sauce and plumb sauce. heat it up in a pot and coat the chicken poppers.

3- Plating:

- Place the poppers in a serving bowl, garnish with coriander leaves and serve.



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Go-light: Salads

Salads are firmly in fashion! Rather than a meal accompaniment, now it takes the center-stage as a main meal so guests nowadays are looking for salads that are filling, healthy and delicious. By adding pasta, grains, nuts and protein you will transform your basic salad dish into a trendy one! Check out our innovative salad dishes to help you upgrade your menu.



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CHAMPION CHICKEN SALAD CROISSANT

A buttery croissant topped with chicken salad. Hellmann's Real Mayonnaise brings together the flavour of grilled chicken, grapes, celery and apples beautifully. A delicious recipe to have on your menu, try it out today!

Ingredients

Chicken Salad:

Chicken Breasts, cooked, diced	1200 g
Apples, Red Delicious, unpeeled, finely diced	200 g
Grapes, mixed, halved	150 g
Hellmann's Real Mayonnaise	300 g
Celery, diced	50 g
Onion, small, white, minced	100g
Lemon juice, fresh	30 ml
White pepper, ground	10 g
Paprika	5 g
Pastrami	10 g

Sandwich:

Croissants	10 pc
Tomato slices	20 pc
Lettuce slices	20 pc
Chicken Salad, prepared	2000 g

Preparation

1- Instructions for the Chicken Salad:
Combine all ingredients and chill.

2- Instructions for the Sandwich:
Scoop chicken salad on croissant and top with lettuce and tomato. •
Serve immediately.



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CHICKEN AND GRAPE SALAD

This chicken salad recipe makes a delicious, quick meal. Made with chicken, grapes, and roasted nuts, it is always a favorite.

Ingredients

Chicken boiled, cut into cubes	1000 g
Celery sliced	80 g
Red grapes, seedless, halved	150 g
Cranberries, dried	100 g
Walnuts, lightly toasted	200 g
Salt	15 g
Black Pepper, crushed	10 g
Hellmann`s Real Mayonnaise	400 g

Garnish

Walnuts, lightly toasted

Preparation

- Add chopped chicken to a large bowl along with celery, grapes, dried cranberries, chopped walnuts, Hellmann`s Real mayonnaise, salt and pepper.
- Stir together until just combined.

- Garnish:

- Add whole walnuts for garnish.



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Check out our take on one of the menu favorites across the world as we add an Egyptian twist to the staple Caesar Salad, transforming it into the Pharaoh Salad. Check the recipe here!



Pharaoh Salad with Balady Crouton

Ingredients

The Bread:
 Balady bread cut into 2cm x 2cm 250 g
 Olive oil 80 ml
 Salt 1 tsp
 Black pepper 2 g
 Garlic, powder 5 g

The Dressing:
 Hellmann`s Real Mayonnaise 200 g
 Knorr Lime Seasoning 10 g
 Mustard, yellow 5 g

Salad:
 Romaine lettuce 600 g
 Roomy cheese, shredded 100 g
 Grated Roomy cheese 80 g
 Chopped grilled chicken 200 g
 Anchovies filet 8 Each
 Freshly ground black pepper 3 g

Preparation

- 1 - The Bread :**
 - Preheat the oven to °180C.
 - In a bowl mix the bread with olive oil, salt, black pepper, and garlic powder.
 - Bake in the oven for 5 minutes and check the bread, it must be crispy and golden.
 - Cool the heat down, then add it to the salad.
- 2 - The Dressing :**
 - Serve with dressing Hellmann`s Real Mayonnaise and shredded cheese
- 3 - Salad :**
 - Mix the lettuce with the dressing and the cheese. Top it with chicken, anchovies, and croutons.
 - Serve it with more dressing and cheese
- 4 - Tip :**
 - For a twist, you can add Yellow Mustard and Knorr Lime Seasoning to the dressing.



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Brunching: Sandwiches

The sandwich is an incredibly simple concoction between two pieces of bread and filling in the middle. But the combination of ingredients you can add is nearly infinite, and there's plenty of room for exploration. And that's what many customers seek tastes they've never experienced before! Explore our new ideas to sparkle a newfangled twist on your sandwiches.



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GREEK CHICKEN SANDWICH



Greek mayonnaise brings Mediterranean flavors to life in this cucumber, mint and chicken combo. All the flavours are light and fresh. A recipe with low calories for the health-conscious; even better if served on brown bread.

Ingredients

Greek Mayonnaise:

Hellmann`s Sandwich Mayonnaise	400 g
Knorr Lime Seasoning	5 g
Sour Cream	125 g
Mint fresh, chopped	20 g
Olives, black, sliced	50 g
Cucumber, thinly sliced	500 g

Prepare the Sandwich:

Chicken Breast, cooked	1500 g
Knorr Chicken Stock Powder	30 g
Greek Mayonnaise	500 g
Tomatoes, sliced	5 pc
Baguette bread	10 pc
Lettuce	10 pc
Corn oil	30 g

Preparation

1- Greek Mayonnaise:

- Thoroughly combine in a blender Hellmann`s Sandwich Mayonnaise, sour cream, feta cheese, olives Knorr Lime Seasoning and mint. Blend until smooth.
- Keep refrigerated until service.

2- Prepare the Sandwich:

- Marinate chicken breast with Knorr Chicken Stock Powder and corn oil for minimum 30min.
- Grill chicken and set aside to cool, before slicing.
- Spread the cut side of bread with lots Greek Mayonnaise.
- Layer bottom roll with lettuce, tomato, chicken and cucumber.
- Add more dressing at this stage before closing and slicing.



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TEMAKI CHICKEN & AVOCADO STYLE SANDWICHES

Here's an interesting fusion of flavours and style. Taking the Japanese Temaki style of serving different fillings. Our recipe plays with grated vegetables, minced lamb and chicken marinated with Knorr Shawarma Seasonings and avocado salsa.

Ingredients

Chicken:

Knorr Lime Seasoning	10 g
Chicken, mince	1 kg
Garlic, paste	5 g
Turmeric powder	10 g
Hellmann`s Real Mayonnaise	250 g
Knorr Chicken Shawarma Marinade	40 g

Avocado Salsa:

Avocados, halved, sliced	600 g
Coriander, fresh, finely chopped	80 g
Knorr Lime Seasoning	40 g

Wraps:

Wood skewers	20 pc
Chilli, fresh	50 g

Preparation

1- Chicken:

- Sauté chicken and garlic until golden brown, season with Knorr Chicken Shawarma Seasoning, turmeric and Knorr Lime Seasoning Powder.
- Allow to cool down before adding Hellmann's Real Mayonnaise.

2- Avocado Salsa:

- Mix all the vegetable and herb together and marinate with Knorr Lime Seasoning Powder.

3- Wraps:

- Once ready to serve, select which fillings to serve warm and which to serve cold. We recommend the lamb and chicken to be heated.
- Lightly flash the tortilla wraps in a pan. Slice them in half and wrap into cones. Securing the cones with wooden skewers.
- Add the fillings and serve on wooden board with fresh fries or side salad.



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TEMAKI LAMB & VEGETABLES STYLE SANDWICHES

Here's an interesting fusion of flavours and style. Taking the Japanese Temaki style of serving different fillings. Our recipe plays with grated vegetables, minced lamb and chicken marinated with Knorr Shawarma Seasonings and avocado salsa.

Ingredients

Lamb:

Lamb, minced	10 kg
Knorr Beef Shawarma Marinade	40 g
Hellmann's Real Mayonnaise	250 g
Knorr Hickory BBQ Sauce	100 g
Sriracha chilli	80 g

Vegetable:

Carrot, grated	150 g
Potato, grated	150 g
Zucchini, yellow, grated	150 g
Zucchini, green, grated	150 g
Tomato concassè	300 g
Onion, julienne	200 g
Knorr Vegetable Stock Bouillon Powder	40 g
Hellmann's Real Mayonnaise	200 g

Preparation

1- Lamb:

- Sauté lamb mince until golden brown and season with Knorr Beef Shawarma Seasoning, don't cool down completely as the fat in the lamb mince will harden, add Hellmann's Real Mayonnaise and Knorr Smokey BBQ Sauce.
- Keep the Sriracha chilli to drizzle on top of the roll before serving.

2- Vegetable:

- Grate or julienne the vegetable before sautéing` in a pan and seasoning with Knorr Vegetable Stock. Make sure the potato is cooked through.
- Once veg is cooled down add Hellmann's Real Mayonnaise.



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KNORR LIME SEASONING

Save time, no cutting and squeezing. No seasons, we only pick the best limes in season. No waste, no peels, no seeds. Less storage, 1 pack = 4 Kg of limes.



HELLMANN'S MAGIC MAYONNAISE

Hellmann's Magic Mayonnaise is a great dressing base with strong binding functionality perfect for your salads and dips.



HELLMANN'S SANDWICH MAYONNAISE

No breaks, does not split or lump up. No soggy bread, fresh bread from first bite to last. Spreads evenly, consistent texture. No drips, gone are the days of a messy sandwich experience.



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