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Craft an *unforgettable* Ramadan this year

In the spirit of Ramadan, reward your diners with delicious, abundant Iftar, worthy of the occasion.

From searching for up-to-date menu inspiration, month of menu and buffet planning and increased tension and pressure on kitchen staff, there are many challenges we as chefs face during Ramadan.

This collection of recipes from Unilever Food Solutions will inspire you with world-trending ideas for delicious, exciting dishes, along with hints and tips to help cut costs and increase efficiency in your kitchen.

Your diners will treasure the lasting memories that come from a well planned Iftar, shared together with family at your restaurant.



PLANNING TIPS FOR A

Fast, fresh & healthy RAMADAN

As chefs, we must always seek to make our customers happy. These days, customers are voicing their concerns about nutrition and well-being, so it is left up to us to find new ways to meet their increasing demands for healthy food choices. Here are some tips to making healthy choices.

Healthy carbohydrates

Low-carb lifestyles are all the rage and is showing no signs of slowing down. For the low-carb diner who approaches the restaurants during Ramadan, they can often be left behind with little to no alternatives. Traditional dishes that revolve around rice or breads don't need to disappear but can go through a slight make-over with just a few simple changes from the culinary team. Try implementing alternative grains that are not only filling but nutritious too. Try making your rice pilafs with brown rice which is high in fiber or going 50/50 with quinoa and white rice.

Another hot trend right now is using cauliflower as a carbohydrate substitute. Our recipe for Roasted cauliflower is not only super healthy, but a delicious alternative to the standard dishes, see page 8.

Cooking techniques

Chef Trishanna says: "People go out to restaurants because they cannot make 'crispy' things at home" and there is a truth behind that statement. We often dine out and choose dishes based on their textures, and it is why fried foods are big hits at the restaurant. But there are alternative ways to achieve 'crispy' without all the excess oil.

A good example of this is our Oxtail and Feta Cheese Sambosak on page 10. These notoriously greasy crunchy snacks are deep fried to golden brown but why not tweak this standard and try baking them while just lightly brushing them with a heart healthy fat like Olive oil? This same technique can be applied to other fried items on your Menu. Your guests will thank you!

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Boosting nutritional content

Let's face it, sometimes vegetables get left at the bottom of the list when it comes to Ramadan dishes selection. We default to just steamed or boiled vegetables in a chaffing dish just to say "yes, there's vegetables available". But customers are more curious, adventurous and have higher expectations than ever before so why not push the envelope with new ways to get your 5 a-day! Vegetables are becoming more mainstream as a food trend and Arabic cuisine, being abundant in nutritious vegetable such as chickpeas and lentils, lends itself naturally to taking advantage of this.

Diners are prepared to try out new flavors, so we have more opportunity to play around with classic flavors. Take salads for example, done up in new twisted way, see page 12. Anchovies, Crispy Croutons and dressing, each offering a great flavor and nutritional punch. These dishes also give the chef an opportunity to portion control on behalf of the guests. By serving them individually in smaller dishes, not only is the chef accommodating the lighter eater, but they save on food waste as well.

2



Sweet treats

As chefs, we can easily find ways to make those sweet cravings go away on the buffet line. Always providing sliced or whole fruits are a great way to help check that healthy box. But if you must have some baked goods on your Menu, try looking into alternative sweeteners like honey and coconut sugar, to replace plain white sugar.

There's nothing like a sweet ending to a big savory meal. During Ramadan, the bounty of sweets is endless and even if you've eaten your fill at Iftar, you will find a little extra room at the end to have a little bite of something sweet.

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MENU



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Appetizers

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Lime Garlic Chicken

Majority of consumers globally say they are likely to try new flavours. Add this flavour fusion to this all time favorite appetizer to excite your diners this Ramadan.

Ingredients 10

100g	Vegetable Oil	100ml	Water
1kg	Chicken wings	10g	Knorr Poultry Seasoning
60g	Garlic, crushed	60g	Spring coriander, chopped
20g	Knorr Lime Seasoning		
5g	Smoked paprika		

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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Macaroni Fried Balls

Snacking is one of the top diner trends across the world. Diners snack more often now than once per day. Add these creamy, cheesy and crunchy snacks to your Ramadan menu offer to surprize your diners.

Ingredients 10

300g	Ground beef	600g	Rings pasta, cooked
50g	Onion, finely grated	10g	Basil, chopped
1box	Béchamel powder	150g	Mozzarella cheese
300ml	Milka	200g	Seasoned flour
100g	Tomato paste	200g	Seasoned bread crumb
50g	Knorr Mix Grill Seasoning	200g	Egg wash

TO SERVE

Tomato sauce

Preparation

- In a large cooking pot over medium heat, add Ground beef and cook for a few minutes until Brown in color. Add the onions, Garlic, carrots, peppers, tomato paste, all the spices and **Knorr Mix Grill Seasoning** then cook for 25 minutes. Finally, add the herbs
- in a sauce pan, bring the milk to boil then reduce heat and add the Béchamel. Mix it well and cook it for 3 minutes (it should be a thick sauce)
- mix the Béchamel sauce with the meat Mixture, then add the pasta with the cheese
- start to form the mixture into balls and put it in the freezer until it firms up
- Fill one tray with flour; pat balls dry with paper towels and then dredge in flour, shaking off the excess.
- Fill a second tray with egg wash to dip balls in it
- Fill a third tray with crumbs; coat the food in breading
- In a deep fryer at 160 c, fry the balls for 6 to 8 Minutes

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Roasted Cauliflower

Cauliflower is often considered one of the healthiest foods on Earth. Delight your diners this Ramadan with this hearty & delicious veggie option on your menu. Check out this innovative recipe.

Ingredients 10

1.5 Kg	Cauliflower whole head
100ml	Olive oil
3g	Salt
10g	Knorr Lime Seasoning
200g	Hellmann's Real Mayonnaise
2L	water
1g	Black pepper
5g	Chopped cilantro

Preparation

- Add the salt to 2L of boiling water
- Submerge the cauliflower for 5 minutes
- Then pull it out and let it drain all the water
- Drizzle it with oil and sprinkle it with salt and bake in the oven at 180 °C for 15 minutes.
- To prepare the dipping sauce, use a blender to mix 5g of chopped Cilantro, **10g of Knorr Lime Seasoning** and **200g of Hellmann's Real Mayonnaise** until you reach a desired consistency
- Adjust seasoning and serve it with the cauliflower.



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Roasted Vegetables Besara

With plant based eating trend soaring globally across millenials and more, give your fasting diners a special treat to break their fast this Ramadan with this Besara beans savory pudding that is a great tradition in Egypt as an appetizer

Ingredients 10

50g	Corn oil	1g	Black pepper
500g	Peeled Fava beans	1000ml	Water
100g	Onion, large dice	30g	Knorr Vegetable Stock Powder
50g	Celery, sticks	5g	Ground coriander seeds
100g	Tomatoes, cut into quarters	100g	Olive Oil
50g	Garlic, cloves	3g	Thyme
10g	Minced garlic	20g	Parsley, chopped
5g	Cumin powder	20g	Coriander, chopped

TO SERVE
fried onion
pita chips

Preparation

- In a roasting pan, roast the drizzle the tomatoes, garlic, onions, and celery with olive oil. Sprinkle the thyme and salt then roast it in the oven for 10 minutes at 170c
- In a large cooking pot over medium heat, bring the water to boil then add **Knorr vegetable Stock Powder** followed by the beans and reduce heat to let it simmer. Keep it cooking for 15 minutes, then keep aside
- In a sauté pan, heat up the corn oil and cook the garlic to golden brown, then add the coriander seeds
- In a blender, puree the coriander and parsley then add the cooked beans and roasted vegetables. Blend it well
- Plate it in 10 small plates and let it cool before you serve



Chef's tip

Fork tender is not good enough for oxtail. Press the meat with your finger—if it's bouncy it's not done. Very large oxtails piece may take up to four hours, however always remove the little pieces after three hours.

Oxtail and Feta Cheese Sambosek

Oxtail and feta cheese sambosek is a rich mix, hearty and so easy to make for your guests during this month! See recipe below. .

Ingredients 10

2kg	Oxtail bone	5g	Parsley, Chopped
160 g	Knorr Demi-Glace Base	2g	Lime zest
2L	Water	400g	Sambosek Dough
2g	Black peppers		Egg wash or water mixed with flour
2each	Bay leaves		Sunflower oil
150g	Pulled oxtail meat		
150g	Feta cheese		

Preparation

Cooking the Oxtail:

- Pre-Heat the oven to 190 °C.
- Add **Knorr Demi-Glace Base** to 2 liters of warm water on a medium heat and stir until boiling
- Put oxtails in a shallow baking dish ideally a shallow round casserole (a 13-by-9-inch baking dish is fine too)
- Sprinkle the oxtail liberally with salt and ground black pepper.
- Scatter the bay leaves on top and pour in **Knorr Demi-Glace Base** to cover up the meat up to 1/4 way up.
- Cover the dish tightly with foil but make sure that the foil is not in contact with the meat.
- Roast in the oven for 3 hours. The meat should be darkly bronzed and elastic, even sticky to the touch
- Use two forks to shred the meat

Assemble the Sambosek:

- On a cutting board, lay each of the sheets on single layer and put some of the pulled meat (don't over fill it)
- Add some of the cheese crumbs and sprinkle the parsley along with little bit of the zest
- Then start folding the sheet to end up with tight triangle
- Use the tip of your finger dipped in water of egg wash to seal it
- In a fryer heat up sunflower oil to 165 C and cook it until it's golden brown



Salads

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Chef's tip

for a twist you can
add Yellow Mustard
and Knorr Lime
seasoning to the
dressing



Pharaoh Salad with Balady Crouton

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!

Ingredients 10

Salad:

600g Romaine Lettuce
100g Shredded roomy cheese
200g Chopped grilled chicken
3g Fresh ground black peppers
80g Grated Roomy cheese
8 Each Anchovies filet

Balady Croutons:

250g Balady bread cut into 2 cm *
2cm
1ts Salt
2g Black peppers
80ml Olive oil
5g Garlic powder

Dressing:

200g **Hellmann's Real Mayonnaise**
10g **Knorr Lime seasonings**
5g Yellow Mustard

Preparation

To make the Bread:

- Preheat the oven to 180 C
- 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

To make the dressing

- Serve with dressing **Hellmann's Real Mayonnaise** and shredded cheese

Salad:

- Mix the lettuce with the dressing and the cheese. Top it with chicken, anchovies and croutons.
- Serve it with more dressing and Cheese



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Grilled Beetroot & Orange Salad

This grilled beetroot & Orange salad show-stopping salad offers your guests a healthy starter option. Grilled beets add a sweet flavor, making it even more pleasing to the diner's taste palate. Check the recipe here.

Ingredients 10

600g	Cooked beetroot	1ts	Salt
50ml	Olive oil	1g	Black peppers
200g	Ariesh cheese	15g	Chopped Parsley
5g	Knorr Mix Grill Seasoning	100g	Sliced onion
200g	Orange filet	2g	Cumin seeds
50ml	Hibiscus juice	100g	Hellmann's Real Mayonnaise
5g	Orange zest		

Preparation

To grill the beetroot:

- Slice the Beetroot in to equal round slices, up to 1 cm wide
- Spread the beetroot slices on a tray, drizzle with olive oil and sprinkle with **Knorr Mix Grill Seasoning**
- Place it on a grill until its caramelized
- Once cooked, remove from heat and set aside

To prepare the dressing:

- Using a blender combine hibiscus with **Hellmann's Real Mayonnaise** orange zest, salt & pepper blend
- Keep in the fridge until service

To serve:

- Slice the oranges in to equal slices, removing the rind
- Mix the beets with orange filets, onion, parsley
- Arrange it on a serving plate and garnish with cheese crumbles, sprinkle with cumin seeds
- Finish off your plate by drizzling the dressing



Soups

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Beef Spinach & Garbanzo Bean Soup

This beef & garbanzo bean soup will help you add a fresh flavor and vibrant color. Check you offer a healthy Iftar during Ramadan. The garbanzo beans make it hearty, while the vegetables the recipe here.

Ingredients 10

120g	Beef tips	200g	Garbanzo beans, cooked
300 g	Chopped Spinach	150g	Tomato paste
60g	Knorr Chicken Stock Powder	3g	Ground cumin
3L	Water	1g	Black peppers
80 g	Chopped onion	1g	Bay Leaves
30g	Knorr Lime Seasoning	2g	Thyme

Preparation

- In a cooking pot over a medium heat bring the water to boil and add **Knorr Chicken Stock Powder**, bay leaves, onions and the beef to be cooked all together for 20 minutes
- In the same cooking pot add the tomato paste and **Knorr Lime Seasoning** to cook for 2 minutes then add the beans and spinach. Continue cooking for 5 more minutes
- Remove the bay leaves and cook for 10 more minutes
- Serve it hot

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Roasted Red Peppers and Potato Soup

Roasted red peppers and Potato soup adds variety to every table. It's not only a delicious tradition, but also offers many health benefits, add it to your Menu for a healthier Ramadan. Check recipe here.

Ingredients 10

100g	Red peppers	50g	Parsley
100g	Onion, chopped	100ml	Olive oil
2g	Black peppers	100g	Knorr Mash Potatoes
40g	Parmesan cheese	60g	Knorr Chicken Stock Powder
100g	Sour cream	3L	Water

Preparation

- Preheat the oven to 180°C
- In a large baking tray arrange the red peppers and drizzle with olive oil.
- Sprinkle with salt and bake for 20 minutes in the oven, until the skin looks wrinkled with dark spots
- Pull the tray from the oven and put the peppers in a stainless-steel bowl and cover tightly with plastic wrap for five minutes
- In a large cooking pot heat 30 ml of olive oil
- Add beef pieces and cook for a few minutes until the color turns to brown. Remove the beef and set it aside.
- Remove the seeds from the peppers and peel the skin, chop finely with the knife
- In a cooking pot, bring the water to a boil, add the **Knorr Chicken Stock Powder**
- Add the onion and keep it simmering for 5 minutes.
- Then add **Knorr Mash potatoes** and cook it for 3 minutes, stir as needed to avoid lumps forming.
- Add the parmesan cheese and adjust seasoning for a dish full of flavors
- Garnish with the chopped peppers before serving

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Beef Orzo & Vegetable Soup

Healthy eating trend is on the rise globally across diners. This Beef Orzo & Vegetable Soup is designed to excite your guests to break their fast in a healthy yet indulgent way.

Ingredients 10

400g	Beef, small diced	3L	Water
300g	Onion, finely grated	60g	Knorr Poultry seasoning
150g	Celery, finely chopped	200g	Orzo
300g	Carrot, chopped	100g	Vegetable Oil
1ea	Bay leaves	20g	Spring thyme, chopped
200g	Sweet peas		

Preparation

- In a sauté pan, heat up the Oil and cook the orzo until it turns to golden brown then keep the orzo aside.
- In a large cooking pot, warm 30 ml of olive oil over medium heat, add the beef pieces and cook for a few minutes until brown in color. Remove the beef and set aside.
- In the same cooking pot, over low-medium heat, sauté onions, carrots and celery until onions are translucent and soft. Add bay leaf and chopped thyme then fry for 1 minute.
- Add the Peas then cook for 2 minutes more, stirring often. Add the beef again and cook for another minute or so, again stirring often.
- Add 3L water, **60g Knorr Poultry Seasoning** then increase heat and bring to boil. Cover and reduce heat to a simmer, allow to cook for 10 minutes before adding orzo and cook for another 5 minutes.

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Creamy Chicken Mushroom Soup

Very rich and creamy soup fits Ramadan theme, your dinners will definitely love it. View full recipe below

Ingredients 10

300g	Potatoes, Cut into medium dice	200g	Knorr Cream of Mushroom Soup Powder
500g	Chicken breast, sautéed cubes	1each	Bay Leaves
100g	Onion, finely chopped sautéed	2g	Black pepper
300g	Red peppers, small dice sautéed	2L	Water
		50g	Knorr Chicken Stock Powder

Preparation

- Bring the water to boil in a stock pot, add the **Knorr Chicken Stock Powder** then add the chicken and cook for 3 minutes
- Add the onion, potatoes, red peppers and bay leaves cook for 6 minutes until the vegetables is cooked
- adjust the seasoning and add **Knorr Cream of Mushroom Soup Powder** cook for 5 more minutes.

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Smoked Lentil Soup

Protein alternatives and healthy eating are on the rise as a trend across diners. Lentils are high in protein and do wonders in this traditional Ramadan soup. Add a twist to this soup and surprise your guest this Ramadan.

Ingredients 10

1000g	Yellow lentils	2g	Black Peppers
200g	Carrots, diced	5g	Cumin
150g	onion, diced	80g	Vegetable Oil
200g	Tomato diced	70g	Knorr Cream Chicken Soup Powder
20g	Garlic cloves	3L	water
30g	garlic, crushed		
250g	Tomato paste		

Preparation

- On a stove top heat, a large pot and put wood chips in the bottom and smoke the tomatoes, Garlic, onions, Garlic Cloves for 15 minutes covered.
- In a stock pot bring the water to boil add the **Knorr Cream Chicken Soup Powder** then add the smoked veggies and cook it for 8 minutes then add the lentils and spices.
- In a sauté pan heat up the butter and sauté the garlic to golden brown and add it to the soup.
- Using an immersion Blender puree the soup. Serve it Hot with bread croutons and diced Onion

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Mains



Brisket and Freekeh

No need to worry about your Iftar Menu with the brisket and freekeh, this recipe adds beautiful color and tangy flavor to your Ramadan table. Check the recipe here

Ingredients 10

For the Brisket:

1.5Kg Brisket
5 g Garlic powder
5 g Cumin powder
40 g Brown sugar
1 g Bay leaves
30 g Dry mustard

For the Demi-Glace Sauce :

80 g Knorr Demi-Glace Base
1L Water

For Freekeh:

1.2 Kg Freekeh, soaked
2 g Black peppers
1 g Rosemary
200 g Chopped onion
50ml Olive oil

Preparation

For the brisket:

- Preheat the oven to 180 C.
- Make a dry rub by combining, salt, garlic and onion powders, black pepper, sugar, mustard, and bay leaves.
- Season the raw brisket on both sides with the rub.
- Place the brisket in a roasting pan and roast, uncovered, for 1 hour.
- Cover pan tightly and continue cooking for a further 3 hours, or until fork-tender.

For the sauce:

- Add **Knorr Demi-Glace Base** to 1 L warm water on a medium heat and stir until boiling.

For the Freekeh:

- Trim the fat off the cooked Brisket and cut the meat into cubes. Save the juices from the pan.
- In a sauté pan add the olive oil and cook the onion on low heat.
- Mix the onion with rosemary & freekeh, season with black pepper and set half of it in a tagine

To Serve:

- Add the beef cubes then cover with the rest of the freekeh
- Add the prepared Knorr Demi-Glace Sauce and the pan juice from the Brisket
- Cook in oven at 180 C for 25 minutes.

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Chef's tip

Serve with steamed
Basmati rice

Coriander Chicken Curry

Coriander Chicken Curry

The coriander chicken curry will make your menu irresistible for this year's Ramadan. All the components in this recipe boost each other's flavors. Check the recipe below!

Ingredients 10

2L	Knorr Chicken Stock Cubes	80g	Ghee
500g	Chicken filet	150g	Coconut milk
100g	Green apples medium dice	150g	Chopped onion
100g	Potato medium cubes	5g	Minced garlic
100g	Carrots diced	1ts	Salt
100g	Peas	3g	Black peppers
60g	Curry powder	5g	Cumin
2	Bay leaves	150g	Diced tomatoes
100g	Coriander leaves pure		

Preparation

- In a large pot on high heat add the ghee, bay leaves and **Knorr Chicken Stock Cubes**.
- Cook for 3 minutes, add the garlic and onion. Cook for 3 more minutes before adding the potatoes, carrots and peas.
- Cook for 5 more minutes.
- Add the curry powder, bring to a boil and let simmer for 5 minutes.
- Add the coconut milk and simmer for 3 minutes. Add the diced tomatoes.
- Adjust the seasoning, add the coriander puree just after you remove the pot from the stove.

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Fata Freek with Duck

Looking to add a new tender & juicy protein to your menu? Well, this Fata Freek with Duck is what you are looking for. Easy to prepare and yields the most mouthwatering results every time. See the recipe below

Ingredients 10

1	Roasted Duck	200g	Yoghurt
150g	Onion, chopped	10g	Coriander, chopped
500g	Freek	1ts	Salt
80g	Garlic, minced	50ml	Olive oil
80g	Ghee	1g	Black pepper
80g	Knorr Demi-Glace Base	60g	Knorr Chicken Stock Powder
120ml	White vinegar	2.5L	water

Preparation

To make the Garlic Brown Sauce: To make the Freek:

- In a large pot over medium heat olive oil and the onion, then add 1L of water, **Knorr Chicken stock Powder** then mix it for 3 minutes.
- Add the freek and add the stock ladle by ladle and cook until it's done adjusting the seasoning flavors required
- In a sauté pan add the ghee and garlic and cook it until golden brown. Add the vinegar.
- Add the garlic mix to 1.5 L of water and the **Knorr Demi-Glace Base**

Assemble the dish:

- Start by layering the freek first then the brown sauce.
- Top it off with the Duck
- Finish by spreading the Garlick brown sauce
- Garnish with Orange zests on top of the Duck



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Chef's tip

Serve with steamed
Basmati rice

Koftet Roz with Potatoes

Koftet Roz with Potatoes

Koftet roz with potatoes is a purely Egyptian dish that is very delicious and can be an added value to your menu during Ramadan as it is so appealing to the taste of both adults and kids. Check out the recipe below.

Ingredients 10

1kg	Koftet Roz, shaped to fingers 4 cm	4g	Ground cumin
		2g	Black peppers
150 g	Onion, chopped	100 g	Tomato paste
1L	Frying oil	1g	Cinnamon powder
80g	Knorr Chicken Stock Powder	400 g	Potato, cubed
4L	Water		
50g	Knorr Demi-glace Base		

Preparation

- Heat the Frying Oil to 160 °C and fry the Kofta
- In a large cooking pot add some oil and sauté the onion then add the tomato paste, cumin, cinnamon powder, black pepper, **Knorr Chicken Stock Powder** and **Knorr Demi-glace Base** then add the water
- Add the potato cubes and cook for 10 min
- Add the fried kofta.
- Before serving the dish keep it simmering for 15 minutes, uncovered. Check if the potatoes are done.

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Chef's tip

For a crispy skin, you can pan sear the pigeon after taking it out of the stock

Stuffed Pigeon

It is impossible to imagine an Egyptian Ramadan table without pigeon "Hamam Mahshi". This dish is viewed as a delicacy. It's the bird you cook when you want to impress your guests. View recipe here.

Ingredients 10

4ea	Pigeons	200g	Tomato paste	100g	Butter
2L	Water	10g	Black pepper	100g	Flour
40g	Knorr Chicken Stock Powder	300g	Fresh tomato juice	150g	Ghee
3ea	Cardamom	300g	Short grain rice, half cooked	2g	Nutmeg
3ea	Bay leaves	300g	Onions, Chopped		

Preparation

To cook the Pigeon:

- Make the chicken stock using 2L of water and **40g of Knorr Chicken Stock Powder**. Bring to a boil, add the bay leaf and cardamom
- In a large sauté pan add the ghee and sauté the onion on medium low heat
- Add the tomato paste cook for 1 minute then add the tomato juice and cook for 5 more minutes
- Add the rice and cook for 3 minutes. Add a little bit of the chicken stock
- Adjust the seasoning and add 6 grams of black peppers (not the full quantity)
- Stuff each pigeon's cavity and under the skin. Be careful and don't over stuff it because the rice will double in size while cooking.
- Place the stuffed pigeons in the stock, it will take around 15 minutes to cook.
- Pull the pigeons out of the stock and let them rest.
- Strain the stock and retain 1L to make the brown sauce

To make the Brown Sauce:

- Melt the butter and add the flour and keep stirring to reach blonde roux. Add 1L of strained stock slowly and keep whisking until the sauce is silky. Add a pinch of nutmeg.
- Serve it with the Pigeon



Desserts

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Konafa Vanilla Mousse

Mixing traditional Konafa with modern vanilla mousse for a Ramadan dessert!! That will have them asking for more. Crunchy but yet creamy and rich with flavors. Check recipe now.

Ingredients 10

1.5L	Milk	1g	Cinnamon
500g	Carte d'Or Vanilla Mousse	100g	Sugar
500g	Cream Cheese	100ml	Carte D'or Wild Berry Topping
300g	Konafa		
100g	Butter melted		

Preparation

To make the konafa disk:

- Mix the konafa with cinnamon butter and sugar
- In a 9-inch Baking pan set the konafa as a base for the cheesecake
- Bake it in the oven until it's golden brown.
- Pull it out of the oven to cool it down but keep it in the pan

To make the Cheese Cake Pudding

- Heat up the milk to 80°C then pour it on the **Carte d'Or Vanilla Mousse** and the creamy cheese.
- Mix it well
- Pour it on top of the konafa disk and cool it down inside the fridge
- When it's ready pour **Carte D'or Wild Berry Topping** on the top of the Cheese cake.



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Vanilla Ashoura with Konafa Crisps

Konafa is a Ramadan essential, but add it with Ashura and you'll get a delightful mix of konafa, nuts and grains. Give this recipe a try – you'll be glad you did!

Ingredients 10

300g	Cooked wheat	200g	Konafa
2L	Milk	50g	Sugar
500g	Carte D'or vanilla Mousse	50g	Butter, melted
200g	salted pistachios, crushed	1g	Cinnamon powder

Preparation

To prepare the Konafa:

- Tear the konafa into threads and mix it with the sugar. Add 50g melted butter and spread it in a single layer
- In a large pan bake the konafa in the oven at 180° for 4 minutes, until it's golden color

To make the Aashoura:

- Heat the 2L of milk and add the wheat to cook for 5 minutes
- Add 500 g of **Carte d'or Vanilla Mousse** to the milk and wheat, mix it well
- Pour the mix into the serving plates and allow to cool down
- Top it with the baked konafa and sprinkle with the salted pistachio.

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Beverages



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Dome Iced Tea

Inspired from the traditional Ramadan drink, enjoy the loved Dome with the addition of ice tea. Discover the recipe below.

Ingredients 10

Ice Tea	5ml	Rosewater
2.5L Lipton Fresh Brewed Ice Tea	2L	Water
150g Dome, crushed		Ice
200g Sugar		

Preparation

Syrup Preparation:

- Pour the water in a pot on a medium heat & put the Dome, sugar and rosewater
- Let it reduce to the quarter then strain & let it get cooled & you have the syrup ready

Assembly

- Fill glass with ice
- Add Dome syrup, **Lipton Fresh Brewed Ice Tea**



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Hibiscus Iced Tea

Classic Ramadan drink reinvented, discover the modernized Hibiscus with Ice tea in the recipe below.

Ingredients 10

Ice Tea	1g	Cardamom
2500ml Lipton Fresh Brewed Ice Tea	1g	Star Anise
150g Hibiscus Flowers	2L	Water
20pc Mint Leaves		Ice
200g Sugar		

Preparation

Syrup Preparation:

- Pour the water in a pot on a medium heat.
- In the pot put Hibiscus flowers, mint, sugar, cardamom & star anise
- Let them reduce to the quarter then let it cool down & you have the syrup ready

Assembly

- Fill glass with ice
- Add Hibiscus syrup, **Lipton Fresh Brewed Ice Tea**
- Garnish with Hibiscus candied flowers

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