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# Craft an *unforgettable* Ramadan this year

Ramadan this year is different for us chefs, we need to offer our diners a healthy, delicious, Iftar, worthy of the occasion yet easy to deliver.

With the doubts of low footfall and increased tension, pressure on kitchen staff, there are many challenges we as chefs faced during last year's and fear to face during this Ramadan too.

This collection of recipes from Unilever Food Solutions will inspire you with Arabic authentic 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 Ner menu for Iftar, shared together with family delivered at their door step and offered in your restaurant.

# PLANNING TIPS FOR A *Fast, fresh & healthy* RAMADAN

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## 1-Nutritional Facts

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. Offer an Iftar Menu that will give you as a chef an opportunity to portion control on behalf of the guests. By serving them individually in smaller dishes, not only to encourage the lighter eater, but to save on food waste as well.

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## 3- Light Desserts

As chefs, we can easily find ways to make those sweet cravings go away. Always providing sliced or whole fruits are a great way to help check that healthy box. But, during Ramadan our diners crave oriental Deserts of sugar after Iftar. Therefore, 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.

## 2-Healthy twist

Chefs, our diners are becoming health conscious everyday. Maybe introducing healthy twist during Ramadan is challenging. And we accepted the challenge. Fasting long hours makes our bodies in need of a large number of vitamins such as iron. Mixing protein and vegetables rich in iron could be a start. Offer colorful dishes with more Future 50 ingredients such as chickpeas, mushrooms, broccoli, okra.

Replace fried food with grills, offer low-carb Traditional Dishes That does not mean that your dishes that revolve around rice or breads 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.

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## 4-Low Sodium

Now more than ever as chefs, we are responsible to encourage our diners to reduce their sodium intake. We must raise their awareness and make a clear shout out that tasty dish has nothing to do with the sodium level. Using fresh, natural, flavorful ingredients can boost the taste of your dishes across the menu.

Chefs, let's use umami ingredients that will take your dishes to another level such as wild mushrooms and cooked fresh tomatoes. Shifting the behavior, giving your guest the choice of adding the level of sodium required. Or, you can easily provide extra sauce, dressings or items that contain an average level of sodium aside the meal.

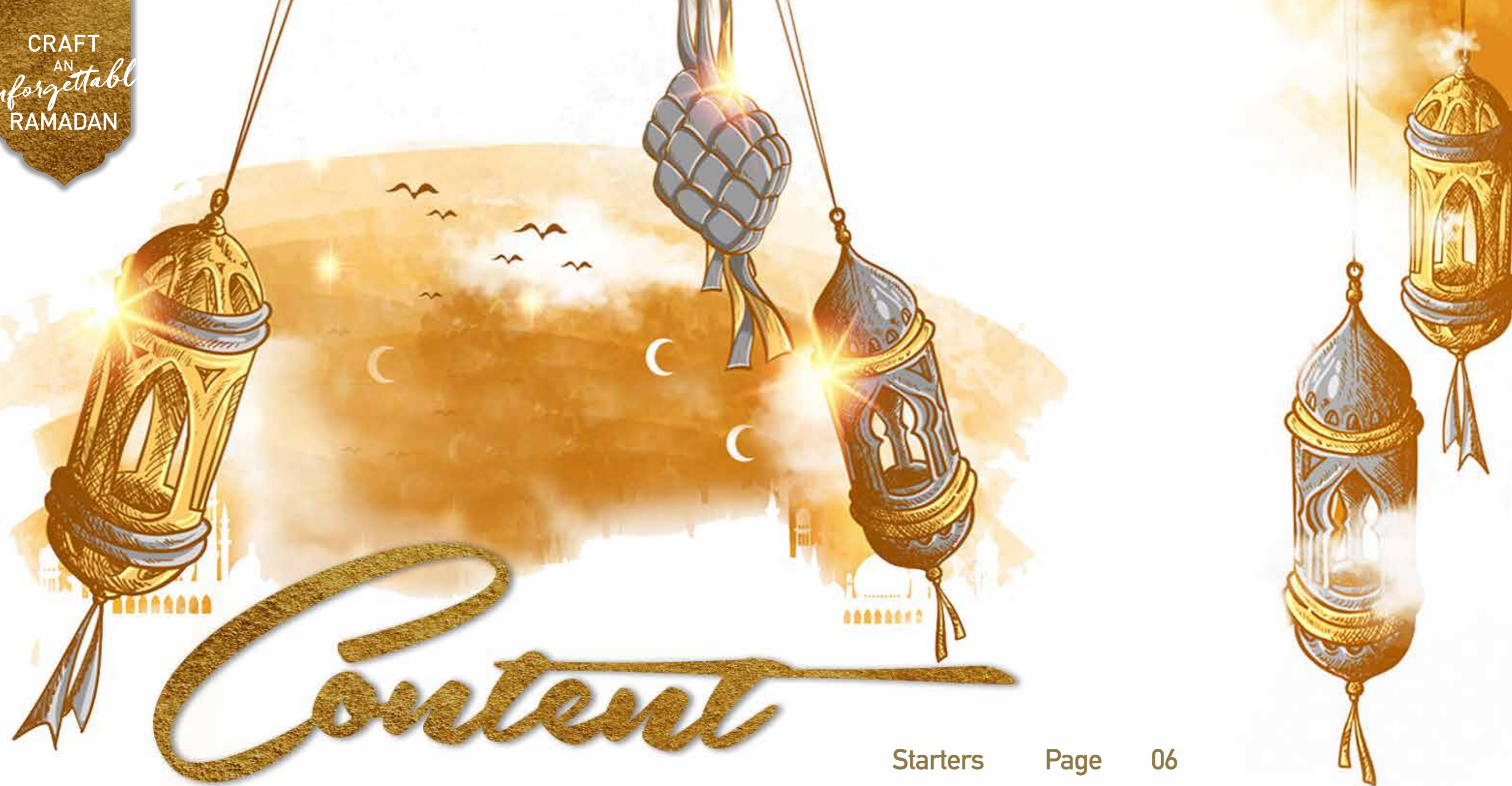
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# Staters

Did you know that there are more than 2,000 edible varieties of mushrooms. Cultivated for centuries for their taste and nutritional value, Mushrooms are rich in vitamin B and vitamin D as well as protein and fibre 45. Check the delicious Creamy Mushroom soup below.



# Creamy Mushroom Soup

## Ingredients 10

- 30 g Garlic chopped
- 30 ml Corn Oil
- 50 g Yellow Onion, diced
- 30 g Mushroom Shitake
- 180 g Knorr Cream of Mushroom Soup Powder
- 2 L Water
- 100 g Cream, heavy

## Preparation

### 1-Sautee Mushrooms:

- Saute the garlic and onion with corn oil in the hot pan.
- Add in mushroom stir fry until brown and fragrant

### 2-Soup:

- Bring 2 liter of warm water to a boil and add in Knorr Cream of Mushroom Soup powder stir until smooth.
- Use a hand blender, puree the soup until smooth.
- Add the cooking cream.
- Simmer for 5 minutes and ready to use.

### 3-Assemble

- Divide the mushroom over the soup plates and ladle the soup over them.
- Serve in warm bowls and garnish with sliced sautéed mushrooms

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This tender vegetable does contain many important nutrients. It is particularly high in vitamins A, C and K. Spinach leaves can be steamed, sautéed or stir-fried and added to curries, soups, pasta dishes and stews. View recipe here.



# Spinach Creamy Soup

## Ingredients



- 4 L Knorr Cream of chicken Soup (prepared)
- 5 P Onions, chopped
- 1.3 Kg Spinach, chopped

## Preparation

- Place the water in a pan and bring to the boil.
- Whisk in the **Knorr Cream of chicken Soup** and simmer for 3 minutes.
- Sauté onions until tender.
- Add spinach and sauté until warm.
- Stir spinach mixture into prepared **Cream of chicken Soup**.
- Simmer lightly until service.
- Serve with Bread croutons
- Garnish with olive oil and fresh cream.

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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 surprize your guest this Ramadan.

# Smoked Lentil Soup

## Ingredients 10

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

## Preparation

- On a stove top heat, a large pot and put wood chips in the bottom and smoke the carrots, 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 a hand blender puree the soup.
- Serve it with Hot with bread croutons and sliced Onion.



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Although we most often think of hummus as a vegetarian-based appetizer, a recipe of ground beef shawarma served over hummus is not new, and is actually quite a popular mezze on the Middle Eastern table. A rich, creamy and nutty favour in one dish. With one cup of chickpeas providing This dish can become a favorite item during Ramadan.



### Chef's tip

This recipe is delicious as is but is also the ideal dish for adding toppings and garnishes with various flavors and textures. Grilled eggplant would be welcome or combine halved grape tomatoes with a squeeze of lemon juice, a sprinkle of salt, and a bit of chopped parsley and spoon on top of the beef. You can also add a handful of toasted pine nuts, a drizzle of fruity olive oil, a spoonful of crumbled feta cheese, and some chopped fresh mint.

# Hummus Shawarma

## Ingredients 10

### Hummus:

1.20 kg	Chickpeas, cooked
45 ml	Olive oil
8 g	Knorr Lime Seasoning
100 ml	Water
10 g	Garlic, minced
200 g	Tahini
5 g	Salt
2 pcs	Garlic cloves diced

### Shawarma:

1.5 kg	Beef sliced
½ kg	Onions
1 tbs	Salt
5 g	Knorr Lime Seasoning
1 tbs	Black Pepper
50 ml	Olive oil
75 g	Knorr Professional Arabic Spices Mix
1/4 cup	chopped fresh parsley

## Preparation

### Hummus Preparation:

- Place chickpeas, olive oil, Knorr Lime Seasoning Powder, water, garlic and tahini into a food processor
- Puree until completely smooth and add any additional seasoning if needed.
- Scoop into a bowl and place in the refrigerator while preparing the beef.
- Divide into 3 equal portions.

### Shawarma preparation

- Marinate the beef slices with olive oil, vinegar, Knorr Lime Seasoning and Knorr professional Arabic spices mix.
- Leave the meat in the marinade for 3 hours in the refrigerator
- On a medium heat Grill, place the beef slices.
- We Stirring the meat on the grill until it is done.
- Add the beef shawarma on top of Hummus prepared.
- Serve with Balady Bread and a fresh green salad.

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It's true that the carbs and calories in a slice of bread can add up quickly, but did you know that certain types of bread can even be part of a healthy eating plan. Soft and fluffy, potato bread is wonderful for sandwiches. It's a more delicious and richer version of white bread. Try our recipe and serve potato bread with your roasts and other dishes



# Potato Bread

## Ingredients



80 g	Unsalted Butter	25 g	Full cream milk powder
100 g	Sugar, white	360 ml	Water
2 pc	Egg Yolks	4 g	Iodized Salt
500 g	All purpose flour	<b>Bread Preparation:</b>	
100 g	Knorr Mashed Potato	1 egg + 2 TS water Egg wash	
10 g	Yeast, instant		

## Preparation

### Wet Ingredients Preparation:

- Preheat the oven to 350°F.
- Using the paddle attachment, at mixer speed 2, cream the butter until soft.
- Add the sugar gradually.
- Scrape the sides of the bowl.
- Add the egg yolks and mix until well-combined.
- Turn the mixer off.

### Dry Ingredients Preparation:

- Combine flour, Knorr Mashed Potato, yeast, and milk powder in a bowl.
- Change the mixer attachment to the dough hook.
- Turn the mixer back on to speed 2.
- Gradually add the dry ingredients alternately with the water.
- Repeat until all the dry ingredients and water have been included in the mixture.
- Add the salt.
- Continue to knead the dough for 5 to 8 minutes or until it passes the windowpane test.

### Bread Preparation:

- Turn the mixer off and round the dough in the mixer bowl.
- Let the dough rest for 1 1/2 hours or until it doubles in size.
- Shape the dough into logs and portion into 40 g rolls.
- Lay the rolls on a greased tray and let them proof for 30 to 45 minutes or until they double in size.
- Brush the risen logs with egg wash then bake for 5 minutes.
- Let the bread rest for 3 minutes before serving.

Kibbeh to many is known to be the signature of the Middle Eastern cuisine and the Mediterranean cuisine. Your guests will be dazzled as they take the first hot, mouth-watering bite, the trapped steam rushes out into the air.



# Vegetarian Kibbah

## Ingredients 10

50 g	Olive oil	100 g	Knorr professional Arabic Spices
200 g	Brown lentil cooked and mushy	30 g	Knorr Far East Seasoning
100 g	Onion, finely grated	20 g	Spring coriander, chopped
150 g	Peeled boiled mashed potatoes	100 g	Red onion cut into cubes
10 g	Ginger, chopped	100 g	Green peppers cut into cubes
100 g	Bread crumbs	100 g	Cherry tomatoes
100 g	Knorr Mashed Potato		

## Preparation

- In a food processor combine the lentils, chopped onion, ginger, bread crumbs, Knorr professional Arabic Spices coriander leaves.
- In large pot add the ingredients and Knorr Far East Seasoning and Knorr Mashed Potato to mix.
- Form it into your desire shape and stuff it with the cooked lentil then let it set in the fridge for 20 minutes
- Deep fry it

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Mix Grill the most popular meal all over the Middle Eastern cuisine, famous for its own spices which are given unique flavour and aroma for this recipe. A perfect meal as Iftar during Ramadan.



# Mix Grill

## Ingredients



- 10 pc chicken thighs
- 10 pc lamb chops
- 1 kg Beef filet
- 5 pc lemons, halved
- 1 tbs Salt
- 1 tbs Black Pepper
- 75 g Knorr Professional Arabi Spices Mix
- 200 ml Olive Oil
- chopped fresh coriander for garnish

## Preparation

- Bring meat to room temperature for about an hour before grilling.
- Slice the Chicken into cubes
- Sprinkle chicken, lamb and filets with Knorr Professional Arabic Spices Mix, salt and pepper, rubbing them into the meats.
- Marinate for 2 hours, when ready to grill, prepare the grill by lightly oiling the grate with vegetable oil or cooking spray and set to medium heat.
- If using wooden skewers, prepare them by soaking in water for 10 minutes. If using metal skewers, no prep is necessary.
- Arrange the cooked meats in an attractive manner on service platter with grilled lemons.
- Sprinkle with chopped mint and serve with your favourite side dishes and suggested condiments.

The Coriander Chicken Curry is easy to prepare and deliver will make your menu irresistible. All ingredients in this recipe reinforce each other's flavors. Check out the recipe and make sure your guests like the taste and flavors



# Coriander Chicken Curry with Vegetables

## Ingredients 10

2	L	Knorr Chicken Stock Cubes	80	g	Ghee
500	g	Chicken filet	150	g	Coconut milk
100	g	Green apples medium dice	150	g	Chopped onion
100	g	Potato medium cubes	5	g	Minced garlic
100	g	Carrots diced	1	ts	Salt
100	g	Peas	3	g	Black peppers
60	g	Curry powder	5	g	Cumin
2	pc	Bay leaves	150	g	Diced tomatoes
100	g	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 and add the coriander puree just after you remove the pot from the stove.

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Fatta is one of Egypt's favorite dishes and a perfect Iftar meal. We have given this dish its own flare with our stocks & sauces. A great recipe for Ramadan; include it in your menu this season!



# Beef Shank over Egyptian Fatta

## Ingredients 10

1 pc	Onion, red, cut into half	2 L	Water
100 ml	Olive oil	50 g	Knorr Beef Flavored Stock Powder
3 kg	Beef shank	10 g	Knorr demi Glace
200 g	Onion, finely grated	5 g	Pita bread, cut into cubes
5 pc	Cardamom, whole	100 g	Butter
5 g	Black pepper	50 g	Garlic, crushed
3 pc	Bay Leaves	150 g	White Vinegar
5 g	Rosemary		Egyptian Rice, cooked
200 g	Tomatoes, diced 200 g		

## Preparation

- On open flame char the red onion until it turns dark, but not burned. Set aside
- In a large cooking pot warm olive oil over medium heat, add the shanks and cook a few minutes until brown in color. Remove the shanks and set aside.
- In the same cooking pot over low-medium heat sauté onion, then add the spices, rosemary and tomatoes and cook for another 3 minutes or so, again stirring often.
- Add the beef back.
- Add water, Knorr Beef Stock Powder and Knorr demi Glace.
- Increase heat and bring to boil then cover and reduce heat to a simmer allow to cook for 30-40 minutes.
- In a baking sheet spread the bread and bake at 170°C for 7 minutes until it crispy.
- In a sauté pan melt the butter, then add the garlic and cook until it's golden brown add the white vinegar.
- Heat the rice before layering.
- In a serving platter put the bread first then rice then the garlic vinegar mixture.
- Top with the beef shanks and drizzle it with the broth.

Beef Bourguignon is a stew of meat slowly simmered in hearty brown sauce. This stove top stew is loaded with flavours and is easy to prepare. There's a reason this dish is a culinary cult-classic, and your guests will see and taste why.



# Beef Bourguignon with Dried Fruits

## Ingredients 10

120 g	Olive oil	2 tbs	Garlic puree
2 kg	Beef Cut into 1-inch cubes	300 ml	Cooking cream
400 g	Onion, finely grated	40 g	Knorr Professional Arabic Spices Mix
500 g	Dried Fruits Mix	2 L	Water
200 g	Carrot, cubes	200 g	Knorr Demi-glacé Base
1 tbs	Salt		
1 tbs	Black Pepper		

## Preparation

- In a large cooking pot warm olive oil over medium heat, add the beef pieces and cook a few minutes until Brown color. Remove the beef and set aside.
- In the same cooking pot over low-medium heat sauté onion, carrot and dried Fruits until onion is translucent and soft.
- Add **Knorr Professional Arabic Spices Mix**, salt, and black pepper, return beef and cook for another minute or so, again stirring often.
- Add water, **Knorr Professional Demi-Glacé Base**, simmer it for 40 minutes, then add the cream and let it cook for extra 10 minutes.
- Serve with steamed rice or toasted/grilled and rubbed with garlic clove and fresh green salad dressed by balsamic vinegar.



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Spinach is a mild-flavored, healthy green that makes for a powerful ingredient in your dishes for this year iftar menu. Shake up your guests with a gorgeous grilled chicken with creamy spinach. Though it may look difficult to make, it's actually an easy process check our step-by-step instructions.



**Chef's tip**  
For a healthy option spinach can be quickly blanched in boiling salted water, and either refreshed in ice water or served straight away.

# Grilled Chicken Breast with Creamy Spinach

## Ingredients



100 g	Olive oil	5 g	Ground coriander seeds
10	Chicken breast 180 g each	3 g	Cumin powder
20 g	Lime juice	2 g	Black pepper
100 g	Onion, finely grated	100 ml	Water
200 g	Spinach leaves	30 g	Knorr Professional Chicken Stock Powder
100 g	Sundried tomatoes slices	80 g	Pine nuts, toasted
30 g	Garlic, crushed		

## Preparation

- Using a boning knife open a pocket it the side of each breast to be able to stuff it.
- In a sauté pan over low-medium heat sauté the garlic then add the onion.
- Cook for 2 minutes. Add the sundried tomatoes then the coriander, cumin powder, Knorr Professional Chicken Stock Powder, and black pepper, and cook for a minute before adding the Spinach leaves cook for another minute or so, again stirring often.
- Add pine nuts and cool the mixture down, add the lime juice.
- Using a spoon start to spread the mixture evenly inside the pocket that you created.
- In a hot skillet over medium high heat cook each chicken breast on each side for 3 minutes
- Then bake it in the oven for 10 minutes at 170 C.
- make sure to rest the chicken for few minutes before you slice it.

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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.

# Koftet Roz with Potatoes

## Ingredients 10

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

*Chef's tip*

Serve with  
steamed  
Basmati rice



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Sausage in pomegranate molasses is one of the famous traditional Lebanese appetizers that they call “Mezze or Manean” Learn secrets to the art of grazing with this easy, tasty recipe for this Ramadan.



# Oriental Sausages with Pomegranate Molasses

## Ingredients 10

700 g	Baladi Sausage	5 g	black pepper
100 g	Red onion, slices	80 g	Knorr Professional Demi glace Base
100 g	Green peppers, slices	100 g	Pomegranate molasses
100 g	Tomatoes, slices	100 g	Water
10 g	Garlic, crushed	10 g	Parsley, chopped
5 g	Salt	10 g	Knorr Professionals Arabic Spices
5 g	cumin, powder		

## Preparation

- In a large cooking pot over medium heat add the sausages and cook for a few minutes until brown color.
- Add the onion, peppers and cook until onion is translucent and soft.
- Add garlic and chopped parsley and fry for 1 minutes, stirring often.
- Add paprika, add the tomatoes and **Knorr professional Arabic spices**, then cook for 2 more minutes.
- Drain any extra fat from the pan then put it back on the stove.
- Add water, **Knorr Demi-Glace Base** increase heat and bring to a simmer allow to cook for 3 minutes before adding pomegranate Molasses and cooking for another 5 minutes.
- Serve with Balady bread, Steamed Rice or Mash Potatoes

These Chicken Kebab skewers are so versatile, they can be grilled, baked in the oven or cooked on the BBQ. A new healthy version of your favourite takeaway.

# Chicken Kebab

## Ingredients 10

- 2 kg Boneless skinless chicken breasts
- 100 ml Cup plain Greek yogurt
- 150 ml Cup olive oil
- 20 g Cloves garlic pressed or minced
- 50 g Knorr Professionals Arabic Spices
- 200 g Red onion quartered into 1-inch pieces
- 200 g Zucchini sliced
- 200 g Red bell pepper cut into 1-inch pieces

## Preparation

- Slice the chicken.
- Add the Greek yogurt and olive oil to a medium size bowl. Add the minced garlic, **Knorr Professional Chicken Stock Powder** and stir. Pour the marinade in bowl with the chicken pieces.
- Marinate the chicken for 30 minutes.
- When ready to grill, prepare the grill by lightly oiling the grate with vegetable oil or cooking spray and set to medium high heat.
- If using wooden skewers, prepare them by soaking in water for 10 minutes. If using metal skewers, no prep is necessary.
- Thread the chicken on the skewers alternating with the red onion, zucchini and red bell pepper until you've reached the end of the skewer, ending with chicken. Repeat with the remaining skewers. Discard any of the remaining marinade that had the chicken in it.
- Grill and serve with Tahini.



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# Desserts

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Kunafa - Queen of all desserts  
Made with Various fillings pastry soaked in sweet, sugar-based syrup and is popular throughout the Arab world. With its dozens and dozens of fillings, shapes and forms.



## THREE ways of Kunafa

# Kunafa Lime Tart

### Ingredients 10

- 500 g Konafa
- 100 g Melted butter
- 500 g Sweetened condensed Milk
- 100 g Sour cream
- 10 g Lime zest
- 70 g Knorr Lime Seasoning
- 300 ml Water

### Preparation

- To make the Konafa cups mix the Konafa with the melted butter then arrange it in the tart mold.
- lightly bake, to light golden color at 175°C for 5 minutes.
- In a medium bowl, combine condensed milk, sour cream, **Knorr Lime Seasoning**, water and lime zest. Mix well and pour into the konafa cup.
- Bake in 175°C oven for 5 minutes.

### To Serve

- Lime slice
- whipping cream



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The easiest way to make this Arabian delight, with very low calorie and great taste. check the easiest way to make this Arabian delight, with very low calorie and great taste.”



### Chefs' tip

You can use butter  
in custard  
kunafa to make it  
healthier

# Kunafa Custard

## Ingredients 10

- 500 g Vermicelli Kunafa
- 250 g Clarified butter
- 500 ml Milk 500 ml
- 100 g Sugar
- 50 g Carte d'or Vanilla Mousse
- 450 ml Sugar syrup
- 50 g crushed Pistachios
- 25 g Almond

## Preparation

- Place Vermicelli in a large bowl and pour over enough boiling hot water to cover it.
- Let it sit for 2-3 minutes till it softens. Avoid over-soaking, as it will make vermicelli mushy. Strain well.
- In a small frying pan, add 3-4 tbsp ghee. Evenly spread a generous amount of soft vermicelli, which covers the entire surface. Cook vermicelli until golden brown on each side. This may take around 8-10 minutes.
- Repeat this process until you have enough circles to assemble. Each Kunafa uses two Vermicelli rounds/circles.
- In a saucepan, bring milk to a boil; add sugar and simmer for a few minutes.
- Mix Carte d'or Vanilla Mousse Custard with 4 tbsp of water; pour in the milk while stirring to avoid any lumps. Cook on medium heat till it thickens. Turn the heat off and cool it.
- Pour a generous amount of custard in between two layers of the fried vermicelli circles.
- Abundantly pour lukewarm sugar syrup on top; let it sit for 10 minutes then press a few times to help it absorb the syrup properly.
- Garnish with pistachios, and almonds

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Chefs' preparation secrets. East meets West with this Middle Eastern twist on a campfire treat. Crunchy kunafa, creamy vanilla filling and fresh fruit coulis topping make for one uniquely delicious Ramadan treat.



# Kunafa Vanilla Mousse Topped with Berry

## Ingredients 10

- 1.5 L Milk
- 500 g Carte d'Or Vanilla Mousse
- 300 g Konafa
- 100 g Butter melted
- 10 g Cinnamon
- 100 g Sugar

Carte D'or Wild berry sauce

## Preparation

- To make the konafa disk: mix the konafa with cinnamon, melted butter and sugar
- Baking 9 inch pan set the konafa as a base for the mousse
- And bake in the oven until it's golden brown cool it down and keep it in the pan
- To make the pudding :heat up the milk to 80 C then pour it on the Carte d'Or Vanilla Mousse and mix it
- 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 sauce on top



The search for the perfect, authentic Egyptian-trendy basbousa stops here! This one is super soft, and melt-in-the-mouth delicious. Easy to prepare and deliver with your Takeaway Iftar Menu this Ramadan.



# Fried Basbousa Balls with Chocolate Sauce

## Ingredients



1000	g	Basbousa Flour
200	g	Coconut flakes
5	g	Vanilla powder
200	g	Milk
200	g	Melted Butter
200	g	White sugar
200	g	Yoghurt
100	g	Raisins
150	g	Carte D'or Chocolate Topping
1	L	Oil for frying

## Preparation

- Mix the Basbousa flour with vanilla, raisins & sugar then add the yoghurt.
- Mix with the Melted butter
- Slowly add the milk until you form a firm dough
- make small balls the size of a walnut, then fry the Balls in deep fryer at 160 c for 4 minutes, the balls will turn to golden brown color.
- Pull it out and put it on a kitchen towel to drain any extra oil
- Drizzle it with Carte D'or Chocolate Topping

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# Hot Drinks



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### Chef's tip

Try making this with Lipton Green Tea & Intense Mint or Lipton Delicate Mint to create other flavourful blends.



## THREE Flavourful Green Tea

### Green Tea Infused with Turmeric and Beetroot

#### Ingredients 10

- 5 Pc Lipton Exclusive Selection Green Tea Sencha
- 500 ml Soft water
- 100 g Apple juice
- 100 g Beetroot juice
- 2 g Turmeric powder
- 100 g Raspberry (frozen/chopped)
- 100 g Pineapple (frozen/chopped)

#### Preparation

- Prewarm the pot.
- Add the teabags.
- Pour over 80-85°C water and brew for 3 minutes.
- Remove the teabags.
- Mix with the other ingredients and let it brew for a day.
- Pour through a sieve or blend everything into a smooth drink and garnish with some of the main ingredients.

### Chef's tip

Try making this with Lipton Green Tea & Intense Mint or Lipton Delicate Mint to create other flavourful blends.



# Minty Green Tea Infused with Celery and Cinnamon

## Ingredients 10

- 5 pc Lipton Exclusive Selection Green Tea & Intense Mint Cinnamon sticks
- 500 ml Soft water
- 200 g Apple juice
- 30 g Ginger, freshly grated
- 10 g Parsley fresh, chopped
- 50 g Blanches celery (chopped)

## Preparation

- Prewarm the pot.
- Add the teabags and cinnamon stick.
- Pour over 80-85°C water and brew for 3 minutes.
- Remove the teabags.
- Mix with the other ingredients and let it brew for a day.
- Remove the cinnamon stick.
- Pour through a sieve or blend everything into a smooth drink and garnish with some of the main ingredients.

*Chef's tip*

Try making this with Lipton Green Tea & Intense Mint or Lipton Delicate Mint to create other flavourful blends.



# Zesty Green Tea Infused with Aniseed

## Ingredients 10

- 5 pc Lipton Exclusive Selection Green Tea Sencha
- 2 g Aniseeds
- 30 g Liquorish (crushed)
- 500 ml Soft water
- 500 ml Grapefruit juice

## Preparation

- Prewarm the pot.
- Add the teabags, aniseed and liquorish stick.
- Pour over 80-85°C water and brew for 3 minutes.
- Remove the teabags.
- Mix with the other ingredients and let it brew for a day.
- Pour through a sieve or blend everything into a smooth drink and garnish with some of the main ingredients.



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