

Dishes Beyond

Traditions

Volume 2



Unilever
Food
Solutions

Overview

Chef, we know what Ramadan means to you and your kitchen. The rush before sunset, the pressure to deliver perfection plate after plate, and the responsibility to create flavors that comfort, inspire, and bring people together.



Products Overview



Great dishes don't just happen! They're built with care, precision, and the right ingredients. This Ramadan, we're bringing you trusted solutions to elevate every recipe and make your workflow smoother, giving you more time to create.

Start strong with the bold flavors of Knorr Professional Vegetable or Chicken Stock. Craft Velvety soups with Knorr Cream of Mushroom or Cream of Chicken Powder great for elevating sauces too.

Want to fire up the grill? Knorr's Mix Grill Seasoning brings sensationally balanced flavors, perfectly matched with Knorr's Mashed Potato delivering creamy, fluffy perfection every time.

Need that final touch? Knorr Demi Glace Base adds rich complexity to sauces, while Knorr Lime Seasoning brings a bright citrus kick to seafood, dressings, and more.

Let's reimagine tradition together, Chef.

*This is your
Time to shine.*

IFTAR



Half Grilled Chicken



Osso Buco



Chicken Corn Soup



Osso Buco



Ingredients

1 kilo ossobuco beef
100 g brunoise white onion
50 g brunoise carrots
50 g brunoise celery
15 g minced garlic
Bay leaves
Black pepper
Nutmeg
Cinnamon
25 g tomato paste
10g dark soy sauce
Knorr mashed potato

Preparation

1. Sear ossobuco on both sides
2. Remove and add onions
3. Add celery and carrots and garlic
4. Stir well then add tomato paste and all the spices and aromatics.
5. Add the beef back and cover with water
6. Add the soy sauce and let the ossobuco cook
7. Prepare a batch of knorr mashed potatoes.
8. Season with salt pepper and nut meg.
9. Finish it with butter.
10. Serve the mashed potatoes with the ossobuco on top and it's jus.



Knorr mashed potato



Half Grilled Chicken



Ingredients:

A halved bone in chicken
1 litre water
30 g salt
30 g sugar
1 onion
5 cloves garlic
1 cinnamon stick
4 bay leaves
1 gram black pepper corns
20 grams Knorr mix grill



Preparations:

1. Add all the spices and ingredients including 10 grams of the Knorr mix grill powder to water and let it heat till salt and sugar dissolve and the aromas of the ingredients are dissolved.
2. Let the water cool down completely.
3. Add the chicken to the brine and leave it in the fridge for 8-12 hours.
4. Take it out and pat it dry.
5. Sprinkle the remaining 10 grams of Knorr mix grill under the skin and above.
6. Bake in a 180 degrees oven.
7. Serve with grilled vegetables or a refreshing salad.

*Knorr
Mix grill*



Chicken Corn Soup



Ingredients:

3 ears of sweet corn
1 stalk of lemongrass
50 ml olive oil
200 g chicken breast
50 g finely chopped onion
50 g finely chopped celery
2 liters water
100 g Knorr cream of chicken soup



Preparations:

1. Boil the corn in water, lemongrass, salt and pepper.
2. Remove the corn but keep the water.
3. Fillet the corn to get the kernels only.
4. In a saucepan sear the chicken breasts pieces till they cook and remove.
5. In the same sauce pan add onions and then celery, scrape bottom of the pan to incorporate chicken fond.
6. Add the water that was used to boil the corn and the corn pieces.
7. Add Knorr cream of chicken soup.
8. Stir till the powder dissolves and thickens.
9. Blend everything.
10. Add the chicken pieces back to the soup.

Knorr Chicken Cream Soup



SUHOOR

Chicken Qatayef



Falafel Sandwich
with Herb Tahini



Oxtail
Samboosak



Falafel Sandwich with Herb Tahini



Ingredients:

Falafel patties
Arugula
Pickles
4 g knorr lime powder
150 g Hellman's magic mayonnaise
70 g tahini
10 g coriander leaves
3 g minced garlic
10 ml white vinegar
70 ml water
1 g cumin



Preparations:

1. In a blender add tahini, water, vinegar, coriander, garlic, knorr lime powder, cumin, salt and pepper. Blend until all combined.
2. Mix the blend with mayonnaise until creamy.
3. Spread on bread and add pickles and arugula then the fried taameya.

*Knorr
Lime Seasoning
Powder*



*Hellman's
magic
Mayonnaise*



Chicken Qatayef



Ingredients:

500 g boneless chicken thighs small cubes
10 g Knorr poultry seasoning
100 g roumy and mozzarella cheese mix
100 g small dice colored bell peppers
50 g brunoise white onions
Qatayef sheets.



Preparations:

1. Season chicken thighs with Knorr poultry seasoning.
2. Let it marinate in the fridge for a minimum of 2 hours.
3. Sear the chicken in a hot pan and add the onions.
4. After the chicken is almost cooked add the bell peppers
5. Remove the chicken from the pan and let it cool
6. Mix the cheeses with the chicken
7. Start filling each qatayef with the chicken mix and close.
8. Fry and serve hot with a dip.

*Knorr
poultry
Seasoning*



Oxtail Samboosak



Ingredients:

2 kg oxtail
Black pepper
Bay leaves
150 g diced white onions
20 g garlic
Knorr demi glace
400 g sambosak sheets
150 g Feta cheese
20 g chopped parsley

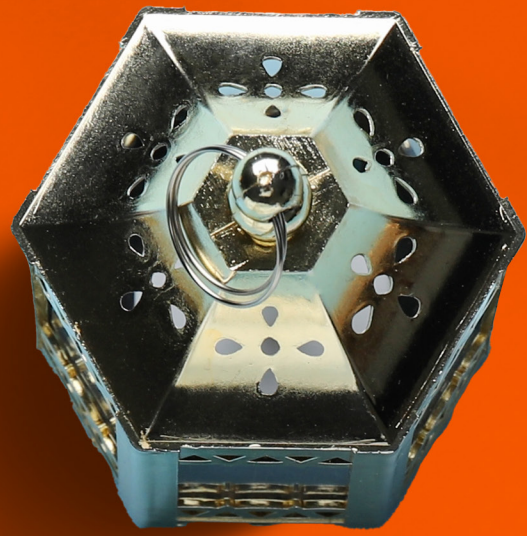


Preparations:

1. Add Knorr Demi-Glace to 2 liters of warm water on a medium heat and stir until boiling.
2. Put oxtails in a shallow baking dish
3. Sprinkle the oxtail liberally with salt and ground black pepper.
4. Scatter the bay leaves on top and pour in Knorr Demi Glace sauce to cover the meat up to 1/4 way up.
5. Cover the dish and let it braise in a preheated oven till it cooks.
6. Shred the meat.
7. Mix the shredded meat with chopped parsley and cheese.
8. Stuff the sambosak sheets with the mixture.
9. Fry till its golden.

*Knorr
Demi Glace*





DRINKS



Sobia Lemon



Lemon Hibiscus



Tamarind Lemon



Lemon Hibiscus



Ingredients:

For the hibiscus juice:

1 litre water

75 g dry hibiscus flower

For the lemon juice:

450 g water

50 g Knorr lime powder

Sugar syrup:

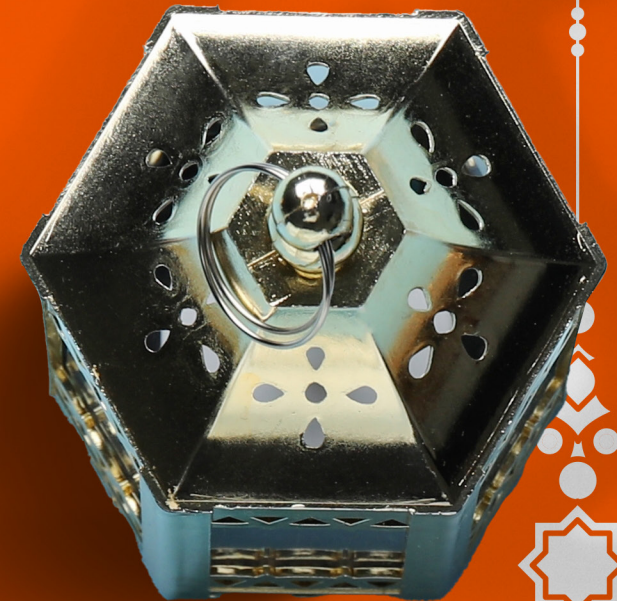
Equal amounts of water and sugar on heat till sugar dissolves

To prepare the juice:

100 g lemon juice

60 g hibiscus juice

25 g sugar syrup



*Knorr Lime
Seasoning*



Tamarind Lemon



Ingredients:

For the tamarind juice:

100 g tamarind

1 litre water

For the lemon juice:

450 g water

50 g Knorr lime powder

For the sugar syrup:

Equal amounts of water and sugar
on heat till sugar dissolves

To prepare the juice:

120 g tamarind juice

40 g lemon juice

20 g sugar syrup



*Knorr Lime
Seasoning*



Sobia Lemon



Ingredients:

For the lemon juice:

30 g knorr lime powder

100 g sugar

700 ml water

To prepare the juice:

1 litre of a sobia drink

100 of the lemon juice

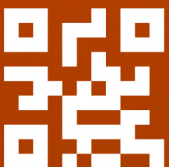
*Knorr Lime
Seasoning*



Notes: adjust sugar according to taste.



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