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**BEAUTIFULLY
BRITISH**
handbook
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“KNORR WORLD CUISINE”

CUISINE HAS NEVER BEEN MORE GLOBAL. AS CHEFS THIS IS AS CREATIVELY EXCITING, AS IT IS CHALLENGING. WHICH IS WHY KNORR HAS CREATED ITS WORLD CUISINE SERIES. COMBINING INSPIRING RECIPE IDEAS WITH TIPS AND EXPERT ADVICE FROM FELLOW PROS, KNORR WORLD CUISINE WILL HAVE YOU CONFIDENTLY AND CONSISTENTLY COOKING GREAT-TASTING DISHES FROM AROUND THE GLOBE.

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COMFORT FOOD AT ITS BEST IS HOW MOST BRITISH DISHES ARE DESCRIBED. THEY'RE HEARTY, TASTY, MEATY, AND ALWAYS A HIT WITH HUNGRY DINERS. SO ADDING BRITISH DISHES TO YOUR MENU IS ALWAYS A GOOD IDEA. BRITISH CUISINE IS EVOLVING, TOO. CLASSIC DISHES ARE BEING REINVENTED WITH MODERN TWISTS AND INTERNATIONAL INFLUENCES. THESE TWISTS CAN BE SUBTLE, A NEW TAKE ON GRAVY, OR MORE DRAMATIC, PULLED BEEF SCONE SLIDERS, FOR EXAMPLE. DIVE INTO THIS HANDBOOK TO DISCOVER FAVOURITE BRIT DISHES, POPULAR COOKING TECHNIQUES AND SUGGESTIONS FOR PUTTING YOUR OWN SPIN ON A CLASSIC DISH OR INGREDIENT.



“CONTENT”

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MEAT & GRAVY

MEAT, VEG AND GRAVY ARE THE FOUNDATIONS FOR MANY BRITISH DISHES. THE TRADITIONAL ROAST BEING THE BEST REPRESENTATION OF THIS HEARTY, FLAVOURSOME COMBINATION.



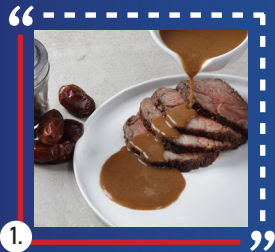
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CHEF'S GRAVY TWISTS

There's nothing quite like classic British gravy, but for a fresh global take, try these:



1. SEVEN SPICE & DATE GRAVY
For a Middle East twist. Seven spice is a mix of all spice, black pepper, clove, nutmeg, cardamom, cinnamon, dried ginger. Dates add a light sweetness.



2. BALSAMIC HUNTERS GRAVY
For lovers of robust flavoured sauces and mushrooms. Our recipe twist involves using balsamic vinegar. Feel free to use any mushroom variety.



3. COUNTRY STYLE GRAVY
This gravy is created with many fresh ingredients to represent the country style of cooking dishes. Savoury, fresh and packed with flavour.

“ CLASSIC ROAST BEEF WITH GRAVY ”

WHEN MAKING A TRADITIONAL ROAST, HAVING ENOUGH PAN JUICES FOR THE GRAVY IS A CHALLENGE AND USING STOCK DOESN'T HAVE THE FLAVOUR YOU NEED. BEFORE ROASTING IN THE OVEN DUST THE BEEF IN SOME *KNORR GRAVY BASE* TO GET EXTRA FLAVOUR AND COLOUR



INGREDIENTS

1.5KG Beef, Roast
50ml Oil
15g KNORR BEEF STOCK POWDER

SERVES 10

PREPARATION

- Preheat oven to 230°C. Rub the beef roast with the oil and 15g KNORR BEEF STOCK POWDER, sear on hot grill.
- Place on a wire rack in a shallow baking tray and bake for 20 minutes, then reduce oven to 110°C and bake for 2 hours until a meat thermometer reads 63–66°C for medium-cooked, and 68–74°C for well done. Set aside to rest for at least 20 minutes before carving.

KNORR BROWN GRAVY GUARANTEES A SMOOTH AND DELICIOUS GRAVY IN A MATTER OF MINUTES



MEAT & GRAVY

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“YORKSHIRE PUDDING”

THE YORKSHIRE PUDDING MIX CAN BE MADE 24 HOURS BEFORE AND KEPT IN THE FRIDGE. BE SURE TO MAKE THE BAKING TRAY PIPING HOT, SO THAT WHEN THE COLD BATTER HITS, THE PUDDINGS WILL PUFF UP. ONCE LADLED INTO THE TRAY, SPRINKLE WITH COARSE SALT, AND THEN ONCE IN THE OVEN, LEAVE THE DOOR CLOSED.



INGREDIENTS

5PC	Eggs, whole
450ML	Milk
370G	Flour all-purpose
5G	KNORR VEGETABLE BOUILLON
300G	Beef fat



SERVES 10



PREPARATION

- In a blender, combine the eggs, milk flour and KNORR VEGETABLE BOUILLON. Blend until well combined and place in the refrigerator until ready to use (allow to rest for at least 30 minutes).
- Preheat oven to 220°C.
- Put 1 teaspoon of the heated beef fat into each section of a -12 hole Yorkshire pudding tray or muffin tray and put into the oven on the top shelf until very hot, almost smoking.
- As soon as you take the tray from the oven, pour in the batter to three-quarters fill the tins (it should sizzle) and immediately put back into the oven.
- Bake until the Yorkshire puddings are well risen, golden brown and crisp, 15 to 20 minutes. Don't open the oven door until the end or they might collapse.

KNORR JUS IS A REFINED INTENSE SAUCE TO ENHANCE THE TASTE OF PREMIUM MEAT CUTS WITH RICH FLAVOURS OF CARAMELIZED BEEF, MARROW, AND ROASTED ONION.



“ CORNED BEEF COLCANNON ”

AN IRISH FLAVOUR IN COUPLE OF MINUTES WITH THIS CREAMY MASHED POTATO & WILTED CABBAGE SIDE DISH TO COMPLEMENT ANY STEW OR ROAST.



INGREDIENTS

100G	Onion, finely chopped
10G	Garlic, paste
200G	Savoy cabbage
200G	Corned beef, Colcannon
50G	Butter
300G	KNORR MASHED POTATO
1.5L	Water
5G	KNORR AROMAT SEASONING
10G	Chives, chopped

SERVES 10

PREPARATION

- Sauté onions, garlic, corned beef and savoy cabbage in a little butter until onions are sweet & savoy cabbage is wilted.
- Prepare KNORR MASHED POTATOES with boiling water & set aside.
- Combine cabbage & corned beef mixture with mashed potatoes. Season with butter and KNORR AROMAT SEASONING. Garnish with chives.

KNORR MASHED POTATO IS AN EASY TO PREPARE, HIGH QUALITY POTATO MASH. THE QUALITY OF OUR 100% SUSTAINABLY GROWN POTATOES IS THE KEY INGREDIENT FOR THIS TRADITIONAL SIDE DISH.



SIDES TO GO WITH ROAST BEEF

MEAT & GRAVY

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“HONEY BLUE CHEESE PARSNIPS & CARROTS”

A BRILLIANT COMBINATION OF ROASTED CARROTS, PARSNIPS & WALNUTS TOPPED WITH STILTON BLUE CHEESE. ALL THE FLAVOURS WORK WELL AS THE HONEY BOOSTS THE VEGETABLES AND SOFTENS THE STRONG CHEESE. SERVE THIS AS AN APPETIZER OR WITH A DIP OF WHOLEGRAIN MUSTARD MAYO, A CLASSIC AND MUCH-LOVED BRITISH CONDIMENT.



INGREDIENTS

5PC	Parsnips
8PC	Carrots
5G	KNORR VEGETABLE BOUILLON
50ML	COLMAN'S WHOLEGRAIN MUSTARD
50ML	Honey
100G	Blue cheese
10G	Parsley, fresh
50G	Walnut, roasted

SERVES 10

PREPARATION

- Slice the parsnips & carrots lengthwise or into cubes, whichever you prefer.
- Season with KNORR VEGETABLE BOUILLON and COLMAN'S WHOLEGRAIN MUSTARD.
- Roast vegetables at 180°C for approx. 20min.
- Once done drizzle with honey, crumbled blue cheese & chopped parsley.
- Garnish with toasted walnuts.

COLMAN'S WHOLEGRAIN MUSTARD IS MADE WITH CRISP, WHOLE SEEDS. THIS MUSTARD IS CHARACTERISED BY ITS GRAINY TEXTURE AND MEDIUM STRENGTH.



SIDES TO GO WITH ROAST BEEF

MEAT & GRAVY

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BATTERED & FRIED

FROM THE FULL ENGLISH BREAKFAST TO FISH & CHIPS, BRITISH CUISINE HAS POPULARISED SOME CLASSIC FRIED DISHES. WHEN FRYING, YOU CAN'T BEAT A GOOD BATTER, WHICH IN BRITAIN CAN BE USED TO COAT AND FRY EVERYTHING FROM FISH AND CHICKEN TO CHOCOLATE BARS!



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CHEF'S BATTER TWISTS

Crispy British batter is always popular, but for an altogether more international flavour, try:



1.

MASALA FISH & CHIPS

With this recipe, we have used KNORR AROMAT for flavour and chili and cumin for colour and hot spice. Plated with home style cut Russet potatoes.



2.

DUKKHA CRUSTED FISH & CHIPS

Try this recipe with a classic nut and spice blend called Dukka. Plated with potato skin style russets.



3.

GARLIC HERB FISH & CHIPS

With this recipe, we have used herbs and garlic slices. Plated with Gaufrette style potatoes.

FISH & CHIPS

FISH AND CHIPS IS A GREAT BRITISH CLASSIC DISH. TRIPLE COOKED CHIPS MAY PUT YOU OFF WITH ALL THE WORK INVOLVED BUT IT IS QUITE EASY AND WORTH THE EFFORT. THIS METHOD DOESN'T FRY THE CHIPS TWICE. INSTEAD, WE BLANCH THEM ONCE, FRY THEM ONCE & THEN FINISH OFF IN THE OVEN.



INGREDIENTS

2.5KG	Fish, white fillets
200G	Flour, all purpose
5G	KNORR AROMAT SEASONING
10PC	Potatoes, russet

FOR THE BATTER MIX:

280G	Flour, all purpose
40G	Corn flour
2G	Baking soda
2G	Baking flour
5G	KNORR AROMAT SEASONING
360ML	Water, iced

SERVES 10

PREPARATION

THE BATTER:

- Do the batter 20 minutes before frying the items.
- Mix all dry ingredients together.
- Gradually add the iced water and with a fork, mix the batter, best if flour lumps a little.
- Add more water if needed.

FRYING:

- Dust the fish with flour & KNORR AROMAT SEASONING before coating in the batter.
- Fry at 180° C until golden brown.

For preparation advice on the minted peas recipe visit,

WWW.UFS.COM

THE ONLY TRUE MULTIPURPOSE SEASONING. USE KNORR AROMAT IN YOUR BATTER MIX OR AS AN ALTERNATIVE TO SALT & PEPPER ON YOUR FRIES!



BATTERED & FRIED

BEAUTIFULLY BRITISH



“CRISPY CHICKEN NAAN WRAP”

USING ICE WATER WHEN COATING THE CHICKEN GUARANTEES A FLAKY AND CRISPY CRUST.



INGREDIENTS

2.5KG Chicken breasts, sliced
20PC Naan bread

COATING MIX:

1200G Flour, all purpose
160G Corn flour
10G Baking soda
10G Baking flour
10G Chilli, flakes
30G KNORR AROMAT SEASONING
4LT Water, iced

 SERVES 10

PREPARATION

CRISPY CHICKEN:

- Mix all dry ingredients together.
- Coat marinated chicken in the Coating Mix and then dip into cold water for 10 seconds.
- Coat the chicken again in the dry flour mix. Deep fry in pre-heated oil of 170° C.

Check the full recipe of this dish on WWW.UFS.COM including a tangy curry mayo dressing.

KNORR AROMAT SEASONING IS A FINELY BALANCED BLEND OF HERBS AND SPICES, CAREFULLY SELECTED TO BRING OUT THE BEST IN YOUR COOKING.



BATTERED & FRIED

BEAUTIFULLY BRITISH





CLASSICS WITH A TWIST

NO BRITISH MENU IS COMPLETE WITHOUT A PIE OR A STEW. BUT THAT'S NOT TO SAY YOU CAN'T GET CREATIVE WITH THEM. REINVENT THESE BRITISH FAVOURITES WITH SOME SURPRISING, AND TASTY, INGREDIENT CHANGES.



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BEEF STEW CHEDDAR DUMPLINGS

THE CLASSIC BRITISH BEEF STEW ALMOST ALWAYS SHARES THESE SAME COMMON FEATURES & HAS BEEN CONSIDERED ONE OF THE MOST POPULAR COMFORT FOOD FOR GENERATIONS. THE CHEDDAR CHEESE ADDED TO THE DUMPLING WILL ADD A RICH TASTE AND AROMA TO THE DISH.



INGREDIENTS

BEEF STEW:

1.2KG	Beef stew meat, cut into -1 inch pieces
200G	Onion, chopped
50ML	KNORR CORN OIL
50G	Garlic, chopped
200G	Carrots, cubes
100G	Celery
100G	Mushroom
250G	Potatoes
20G	Fresh Thyme
20G	Fresh parsley
2G	Bay leaves
5G	Cinnamon sticks
120G	KNORR GRAVY BASE
2L	Water
20G	Tomato paste
40G	KNORR BEEF STOCK POWDER
15ML	Worcestershire sauce

CHEDDAR DUMPLINGS:

200G	All-purpose flour
20G	Garlic powder
100G	Veggie butter (shortening)
200G	Shredded cheddar cheese
160ML	Milk



Go to WWW.UFS.COM to read the full recipe



SERVES 10

WHEN YOU HEAR THE NAME GRAVY, YOU AUTOMATICALLY THINK OF BRITISH CUISINE. **KNORR BROWN GRAVY** IS PERFECT FOR STEWS, WITH MASHED POTATOES, ROASTS, AND FOR BUFFET CARVING STATIONS.



CLASSICS WITH A TWIST

BEAUTIFULLY BRITISH



“PULLED BEEF SCONE SLIDERS”

SCONES ARE GREAT FOR LUNCH OR DINNER. SUBSTITUTE THE PULLED BEEF WITH SOME SMOKED TURKEY & CHEESE FOR A BREAKFAST TREAT. SERVE WITH COLMAN'S ENGLISH MUSTARD AS A CONDIMENT.



INGREDIENTS

- SCONES:**
- 700G Flour, all purpose
 - 20G Baking Powder
 - 3G Baking Soda
 - 20G Salt
 - 220G Butter, small cubes, cold
 - 4PC Eggs, whisked
 - 60G Milk, full fat
 - 200G Yogurt, full fat
 - 75G Cheddar cheese, sharp, orange, grated
 - 75G Mozzarella cheese, grated
 - 50G Gouda cheese, grated
 - 10G Dill, fresh chopped
 - 5G Cumin, seeds
 - 2PC Egg white, mixed with water for egg wash
 - Flour, for kneading

- FILLING:**
- 1KG Pulled beef brisket, slow cooked
 - 200G KNORR HICKORY BBQ SAUCE
 - 40ML Worcestershire sauce
 - 5G Black pepper, cracked
 - 5G Salt
 - 40G KNORR JUS
 - 200ML Water, hot
 - 150G Dill, pickles chopped
 - 150G HELLMANN'S REAL MAYONNAISE
 - 100G COLMAN'S ENGLISH MUSTARD

For preparation advice visit, WWW.UFS.COM

SERVES 10

KNORR HICKORY BBQ SAUCE IS MADE FROM A UNIQUE BLEND OF TOMATO PASTE AND SPICES FOR THAT SPECIAL SMOKY AROMA AND TASTE.



CLASSICS WITH A TWIST

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“STARGAZY SHEPHERD’S PIE”

FRESHEN UP THIS DISH BY USING A SLOW COOKED LAMB SHANK INSTEAD OF LAMB MINCE. THE DISPLAYED BONE ADDING VISUAL APPEAL TO THE DISH. 'STARGAZY' COMES FROM A TRADITIONAL BRITISH PIE DISH, WHICH FEATURED PILCHARDS' HEADS POKING OUT OF THE PASTRY.



INGREDIENTS



LAMB SHANK BRAISING:

100g	All purpose flour
10pc	Lamb shanks
10g	Salt
5g	Black pepper, cracked
220g	Olive oil
1l	Water, hot
40g	KNORR DEMI GLACE
1pc	Bouquet garni (thyme, bay leaves)
350g	Mire poix (carrot, onion, leeks)

SAUCE:

20g	Olive oil
20g	Garlic, mince
200pc	Onion, chopped
200g	Carrot, diced
200g	Celery, diced
600g	Peas, frozen
1kg	KNORR TOMATO PRONTO
10g	Salt
4g	Black pepper, cracked
100ml	Worcestershire sauce

MASHED POTATO:

500g	KNORR MASHED POTATO
2500g	Water, hot
250g	Cheese, cheddar grated
10g	Salt
5pc	Egg yolk



Go to WWW.UFS.COM for full recipe



SERVES 10

KNORR DEMI GLACE IS ONE OF THE MOST FLAVOURFUL
WAYS TO ENRICH YOUR SAUCES FOR MEAT. ANOTHER
FANTASTIC APPLICATION IS TO DILUTE THE SAUCE AND
USE AS BRAISING LIQUID FOR MAXIMUM FLAVOUR AS
WE HAVE DONE IN THIS RECIPE.



CLASSICS WITH A TWIST

BEAUTIFULLY BRITISH





KNORR BROWN GRAVY BASE

A classic British favourite that helps you create a smooth and flavoursome gravy in minutes.



KNORR DEMI GLACE SAUCE

A classic rich and flavoursome sauce ideal poured over roasted or pan-fried meats.



KNORR JUS SAUCE

A lighter sauce perfect for pouring over sliced roast beef, grilled fillet steaks and pan-fried beef sirloins.



KNORR AROMAT

A true multipurpose seasoning that brings out the delicious flavour in all vegetable and meat dishes.



KNORR BEEF STOCK POWDER

Add extra rich beefy taste to roasts, stews and casseroles.



KNORR VEGETABLE BOUILLON

A versatile vegetarian seasoning for classic British dishes like soups and roast vegetables.



COLMAN'S ENGLISH MUSTARD

The original, hot, iconic English mustard since 1814. Tangy, tasty and great for sauces or marinades.



COLMAN'S WHOLEGRAIN MUSTARD

Crisp whole seeds and medium strength mustard. Made in the UK, to a traditional English recipe.



HELLMANN'S REAL MAYONNAISE

A true English favourite that adds delicious creaminess to sandwiches, salads and dressings.



KNORR HICKORY BBQ SAUCE

A sweet and tangy BBQ sauce with smoky grill flavour, great served with sausages, meat and classic English Breakfasts.



KNORR MASHED POTATO

The ultimate mashed potato ready in 3 minutes, to be used as is or as a topping for pies, or base for hearty soups.



For more beautifully British recipe inspiration,
Go to [ufs.com](https://www.ufs.com).

