



Knorr
PROFESSIONAL

*Timeless flavour
in every serve.*



Homestyle dry mix soups



Unilever
Food
Solutions

#Prepped for tomorrow

Knorr Professional Dry Mix Soups

Expertly crafted by chefs for authentic taste and aroma, every Knorr soup mix rekindles the

warmth and comfort

of home for your diners while helping you save time. So, you're always

#Prepped for tomorrow

Knorr
PROFESSIONAL



Crafted with Real Ingredients

Knorr Professional Dry Mix Soups are made from real ingredients to deliver an **authentic, scratch-like taste** that evokes the comfort of home.



Perfect for large-scale, professional kitchens, they make life easy with **fewer steps and less prep.**

Simply serve or use as a **quality, versatile base** you can build on to create endless variety with ease.

SEE RECIPE INSPO ON [Page 8!](#)



DELICIOUS *Wide* RANGE



Explore the timeless flavours of Knorr soup mixes and give your diners a consistent, high-quality experience, every serve.

[LEARN MORE](#)



Tomato



Cream of Chicken



Cream of Pumpkin



Vegetable



Cream of Cauliflower



Cream of Mushroom



Potato & Leek



Minestrone



French Onion

Tomato Soup Mix



Pack Size	1.9kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	26.5L	Made In	Australia
Serves/Unit	147		

Ingredients: Tomato powder (35%), starch, sugar, maltodextrin, salt, vegetable oils, mineral salts (potassium chloride, 340, 452, 451), glucose syrup, flavour enhancer (635), thickener (xanthan gum), onion powder, colour (120), **milk** solids, flavours, yeast extract, black pepper, food acid (citric).



Cream of Mushroom Soup Mix



Pack Size	1.9kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	24 months
Yield/Unit	30L	Made In	Australia
Serves/Unit	166		

Ingredients: Starch, maltodextrin, sugar, thickener (1412), mineral salts (potassium chloride, 452, 451, 340), vegetable oils, salt, mushroom (3.5%) (extract powder, pieces), yeast extract, glucose syrup, **milk** solids, colour (150d), onion powder, flavour enhancer (635), flavour, black pepper, food acid (citric), processing aids (**sulphites**).



Cream of Pumpkin Soup Mix



Pack Size	1.8kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	20.6L	Made In	Australia
Serves/Unit	114		

Ingredients: Starch, pumpkin powder (15%), maltodextrin, vegetable oils, sugar, glucose syrup, salt, flavour enhancer (635), thickener (1412), mineral salts (potassium chloride, 340, 452, 451), **milk** solids, flavours (**milk**), yeast extract, colours (150d, paprika extract).



Cream of Cauliflower Soup Mix



Pack Size	1.8kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	23.3L	Made In	Australia
Serves/Unit	129		

Ingredients: Starch, cream powder (**milk**), cauliflower powder (8%), vegetable oils, maltodextrin, salt, mineral salts (potassium chloride, 340, 452, 451), **milk** solids, yeast extract, sugar, glucose syrup, potato flakes, flavour enhancer (635), onion, flavour, black pepper, food acid (citric), processing aids (**sulphites**).



Cream of Chicken Soup Mix



Pack Size	1.7kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	29.7L	Made In	Australia
Serves/Unit	165		

Ingredients: Starch, yeast extract, flavours, vegetable oils, skim **milk** powder, mineral salts (potassium chloride, 452, 340, 451), chicken powder (3.7%), glucose syrup, sugar, maltodextrin, **milk** solids, onion powder, salt, flavour enhancer (635), black pepper, parsley, food acid (citric), colour (turmeric).



French Onion Soup Mix



Pack Size	2.2kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	24 months
Yield/Unit	40L	Made In	Australia
Serves/Unit	222		

Ingredients: Onion (22%) (pieces, powder), thickener (1412), sugar, maltodextrin, starch, salt, mineral salt (potassium chloride), yeast extract, flavours, vegetable oils, colours (150d, turmeric), flavour enhancer (635), parsley, food acid (citric), processing aid (**sulphites**).



Minestrone Soup Mix



Pack Size	2.0kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	21.8L	Made In	Australia
Serves/Unit	121		

Ingredients: Vegetables (33%) [tomato (14%), potato, onion (pieces, powder), peas, carrot, capsicum, leek, green beans, celery], starch, maltodextrin, sugar, thickener (1412), salt, mineral salt (potassium chloride), vegetable oil, flavours, yeast extract, parsley, basil.



Potato & Leek Soup Mix



Pack Size	1.7kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	18 months
Yield/Unit	22.5L	Made In	Australia
Serves/Unit	125		

Ingredients: Starch, **milk** solids, potato (11%) (flakes, dice), maltodextrin, vegetable oils, mineral salts (potassium chloride, 452, 451, 340), cream powder (**milk**), glucose syrup, yeast extract, salt, flavours, sour cream powder (**milk**), leek (1.7%), onion powder, spring onion, colour (carotene), processing aids (**sulphites**).



Vegetable Soup Mix



Pack Size	1.9kg	Storage	Store in a cool, dry place. Replace lid tightly.
Serving Size	180ml	Shelf Life	24 months
Yield/Unit	26.5L	Made In	Australia
Serves/Unit	147		

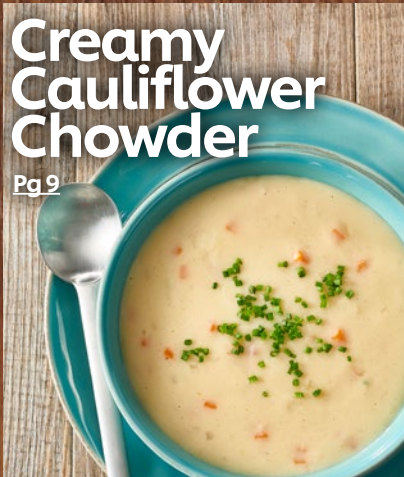
Ingredients: Maltodextrin, vegetables (23%) [green peas, onion (pieces, powder), carrot, green beans, potato, corn, leek], starch, thickener (1412), salt, yeast extract, mineral salt (potassium chloride), vegetable oil, flavours, flavour enhancer (635), sugar, parsley, black pepper, colours (turmeric, paprika extract).



Try these *recipes* with Knorr Professional Dry Mix Soups

Creamy Cauliflower Chowder

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Creamy Tomato & Basil Soup

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Spring Vegetable Soup

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Cream of Pumpkin Soup w Smoked Ham & Roasted Garlic

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Hearty Chicken Soup

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Go *beyond* soup

Beef Goulash

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Chicken Pot Pie

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Pumpkin Gnocchi

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Creamy Cauliflower Chowder

Serves 10

40g Butter
400g Cauliflower, diced
150g Carrot, diced
20g Garlic, finely chopped
100g Onion, chopped
1.5L Water
110g **Knorr Professional Cream of Cauliflower Soup Mix GF**
100ml Cream
150g GF short cut bacon, chopped
20g Chives, chopped, to garnish

METHOD

1. Melt butter in a large saucepan. Add cauliflower, carrot, garlic and onion and cook until tender without browning.
2. Add water and **Knorr Professional Cream of Cauliflower Soup Mix** and simmer for 10–15 minutes, stirring continuously. Stir in cream and cook gently until heated through.
3. Lightly pan-fry bacon until golden, drain.
4. Serve soup garnished with bacon and chives.

SERVING SUGGESTION

Crusty bread with butter.

TIP

Use roasted cauliflower to boost the flavour or add a little curry powder for an aromatic and flavoursome twist.



A budget-friendly soup made with the creamy, velvety texture of cauliflower, which helps to add volume and bulk up vegetable portions for your diners.



A classic soup with the zesty addition of rich tomato purée and fresh basil

Creamy Tomato & Basil Soup

Serves 10

20ml Oil
100g Onion, chopped
1.5L Water
110g **Knorr Professional Tomato Soup Mix GF**
500g **Knorr Italiana Pronto Napoli GF**
150ml Cream
20g Basil, chopped

METHOD

1. Heat oil in a large saucepan, add onion and cook until softened.
2. Stir in water, **Knorr Professional Tomato Soup Mix** and **Knorr Italiana Pronto Napoli** and bring to the boil. Simmer for 5 minutes.
3. Add cream and basil and simmer for a further 5 minutes.
4. Remove from heat and blend soup with a stick blender until smooth.

SERVING SUGGESTION

Crusty bread with butter.

TIP

Add more **Knorr Italiana Pronto Napoli** for a richer tomato flavour or stir through cooked pasta at the end for a heartier soup.

Spring Vegetable Soup

Serves 10

20ml Oil
100g Leek, chopped
200g Green beans, trimmed
200g Zucchini, diced
1.5L Water
55g **Knorr Professional Vegetable Soup Mix GF**

PESTO

100g Basil
100g Macadamias
25g Parmesan cheese, roughly grated
100ml Olive oil

METHOD

1. Heat oil in a deep frypan and gently sauté vegetables for 5 minutes or until just softened.
2. Add water and **Knorr Professional Vegetable Soup Mix** and bring to the boil, stirring continuously. Simmer for 10 minutes.
3. In a food processor blitz basil, macadamias and parmesan until roughly chopped. With the motor running slowly add olive oil and continue blitzing until fully combined.
4. Serve spring vegetable soup topped with pesto.

SERVING SUGGESTION

Crusty bread with butter.

TIP

Make sure you use vegetables that are in season to keep your costs down and ensure only the freshest and most flavoursome ingredients are used.



A perfect soup for all seasons topped with a fresh herb pesto.



Potato and leek soup will always be a classic. Add smoky ham to give it some extra richness and warmth.

Potato, Leek & Bacon Soup

Serves 10

10ml Oil
200g GF short cut bacon, diced
150g Leek, sliced
150g Potato, diced
1.5L Water
120g **Knorr Professional Potato & Leek Soup Mix GF**
Chervil, to garnish

METHOD

1. Heat oil in a large saucepan. Add bacon and leek and sauté for 5 minutes or until golden.
2. Add water, **Knorr Professional Potato & Leek Soup Mix** and potato, bring to the boil and stir continuously. Simmer for 10 minutes or until potato is tender.
3. Serve soup garnished with chervil.

SERVING SUGGESTION

Crusty bread with butter.

TIP

Add sour cream for a rich, creamy finish.

Cream of Pumpkin Soup w Smoked Ham and Roasted Garlic

Serves 10

1.5L Water

100g **Knorr Professional Cream of Pumpkin Soup Mix GF**

1 Garlic bulb, sliced in half

625g Pumpkin, diced

100ml Cream

20g Basil, to garnish

200g Shredded smoked ham

METHOD

1. Mix **Knorr Professional Cream of Pumpkin Soup Mix** and water in a large saucepan. Simmer for 5 minutes, stirring continuously.
2. In a deep baking tray combine pumpkin with garlic. Drizzle with a little oil and bake for 20 minutes at 160°C.
3. Allow the garlic to cool slightly. Squeeze the flesh out from the skins and add back to the tray.
4. Add the soup mix prepared earlier and bake for a further 10 minutes.
5. Blend and stir through cream just before serving.

SERVING SUGGESTION

Top soup with smoked ham and basil, with a bread roll on the side.

TIP

Bulk up soup with carrot or any starchy vegetables such as sweet potato, parsnip or potato.



The addition of caramelised roasted garlic and smoky ham will really boost the flavour and complement the creamy golden pumpkin in this soup recipe.



Can anything truly beat chicken soup when there's a chill in the air? This hearty recipe features roast chicken and fresh carrots for a satisfying homestyle soup.

Hearty Chicken Soup

Serves 10

100g **Knorr Professional Cream of Chicken Soup Mix GF**

1.65L Water

250g Carrot, diced

300g Chicken, BBQ, shredded

METHOD

1. Combine **Knorr Professional Cream of Chicken Soup Mix** with water using a whisk.
2. Apply heat and stir until boiling.
3. Add carrots and simmer for 10 minutes, stirring occasionally.
4. Add chicken in the last few minutes of cooking to warm through.

Beef Goulash

Serves 10

20ml Oil
1.5kg Chuck steak, diced
30g Onions, diced
5 Garlic cloves, minced
2 Red capsicums, diced
2 Carrots, diced
500g Mushrooms, quartered
10g Ground paprika
5g Caraway seeds
150g **Knorr Professional Tomato Soup Mix GF**
20g **Knorr Professional Beef Booster GF**
1L Water
10g Flat leaf parsley, chopped, to serve

POTATO MASH

500ml Water
250ml Cold milk
5g Salt
125g **Knorr Professional Potato Flakes GF**

METHOD

Beef goulash

1. Add oil to a large casserole dish and cook beef in batches until sealed and golden brown. Remove and set aside.
2. Add onions, garlic, capsicums, carrots and mushrooms over medium-low heat for 15 minutes or until softened.
3. Add beef back to casserole along with paprika and caraway seeds and stir well.
4. Add **Knorr Professional Tomato Soup Mix**, **Knorr Professional Beef Booster** and 1L water and bring to the boil, stirring. Cover with a lid and transfer to oven and cook at 150°C for 2 hours or until beef is tender.

Potato mash

1. In a saucepan bring water to the boil. Remove from heat and add milk and salt.
2. Whisk in **Knorr Professional Potato Flakes** until combined. Let stand for 2-3 minutes then whisk again.

SERVING SUGGESTION

Serve with mashed potato and garnish with parsley.



Rich, hearty and packed with flavour, this beef goulash is a comforting stew that brings warmth to any table.



Warm, creamy and irresistibly comforting, this chicken pot pie made with **Knorr Professional Cream of Chicken Soup Mix** is the ultimate homestyle delight.

Chicken Pot Pie

Serves 10

40ml Oil
 50g Butter
 2 Brown onions, chopped
 3 Large carrots, chopped
 4 Stalks celery, chopped
 5 Garlic cloves, crushed
 800g Chicken thigh fillet, diced
 150ml White wine
 1L Water
 110g **Knorr Professional Cream of Chicken Soup Mix GF**
 50g **Knorr Professional Roux**
 50ml **Knorr Professional Liquid Chicken Stock GF**
 100g Parmesan cheese, grated
 400g Frozen peas
 4 Sheets puff pastry
 2 Eggs
 Parsley, chopped, to serve

METHOD

1. Add oil and butter to a large pot over medium heat. Add onions, carrots, celery and garlic cloves and cook for 5 minutes or until ingredients soften. Add chicken and cook until browned.
2. Add wine and cook for 2–3 minutes or until wine reduces by around ½. Add water and **Knorr Professional Cream of Chicken Soup Mix** and bring to the boil, whisking occasionally. Add **Knorr Professional Roux** and **Knorr Professional Liquid Chicken Stock**.
3. Add parmesan cheese and frozen peas and stir to combine.
4. Transfer chicken mixture to pie dishes. Top with puff pastry, folding edges down.
5. Brush pastry with egg and cut a small hole in the middle.
6. Bake at 180°C for 25–30 minutes or until pastry is golden.

SERVING SUGGESTION

Serve garnished with parsley.

Pumpkin Gnocchi

Serves 10

400g Butter

10g Salt

450ml Milk

150ml Water

150g **Knorr Professional Potato Flakes GF**

90g **Knorr Professional Cream of Pumpkin Soup Mix GF**

3 Egg yolks

240g Plain flour, sifted

30g Sage leaves, fried, to serve

50g Pine nuts, toasted, to serve

100g Parmesan cheese, grated

PUMPKIN SAUCE

400ml Water

80g **Knorr Professional Cream of Pumpkin Soup Mix GF**

100g Butter, chopped

METHOD

Pumpkin gnocchi

1. In a pot melt 80% of butter and the salt.
2. Turn off heat and add milk and water and stir to combine.
3. Whisk in **Knorr Professional Potato Flakes** and **Knorr Professional Cream of Pumpkin Soup Mix**. Set aside, covered, for 2 minutes.
4. Add egg yolks and stir to combine then stir in flour.
5. Knead dough and roll into a log on a floured bench, cut into bite-sized pieces. Cook in salted boiling water until gnocchi floats to the surface. Drain.
6. Add remaining 20% of butter and fry gnocchi until slightly crispy and golden.

Pumpkin sauce

1. Add water to a saucepan and bring to the boil. Add **Knorr Professional Cream of Pumpkin Soup Mix**. Simmer for 5 minutes, whisking regularly.
2. Add butter and whisk to combine.

SERVING SUGGESTION

Add gnocchi to pumpkin sauce and toss to combine, transfer to a bowl and top with sage leaves, pine nuts and parmesan cheese.



Delicately rich and full of flavour, this pumpkin gnocchi offers a comforting and velvety twist on a classic dish.



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