

# Knorr®

PROFESSIONAL

‘KILLER’ TOMATO RANGE



Unilever  
Food  
Solutions

**We're for U.**

# One 'Killer' Tomato Range.



**Our next generation of tomato products is expertly crafted to meet the demands of the modern kitchen.**

**So, whatever your needs you'll always have a delicious gluten-free sauce that's endlessly versatile.**



*Knorr*  
PROFESSIONAL

# Pronto Napoli

Whatever the season  
get the bright,  
balanced taste of  
a scratch-quality  
tomato sauce  
all year round.

LIMITED  
TIME  
ONLY



Fields to can in 24 hours.



95%  
tomato  
content

Made from over  
6kg of sustainably  
sourced Italian  
tomatoes, blended  
with sunflower oil  
& lightly seasoned.

4.15kg  
CAN



6kg  
SUSTAINABLY  
SOURCED  
ITALIAN  
TOMATOES

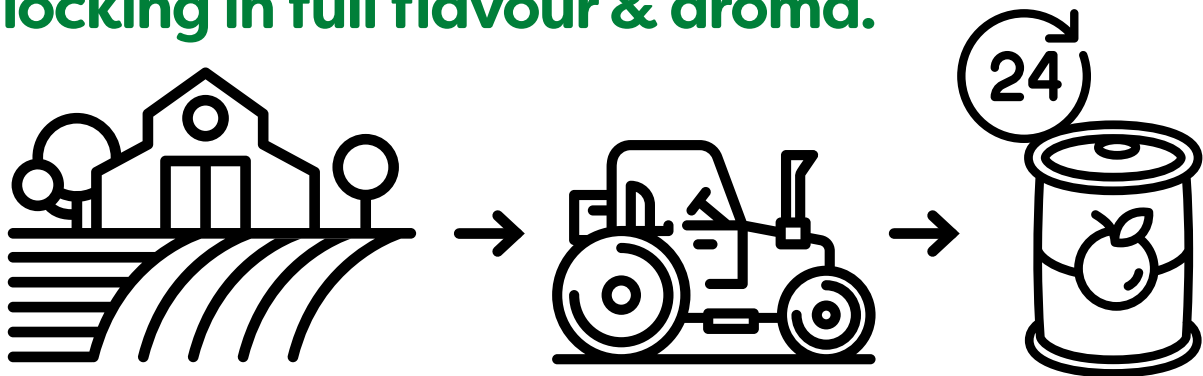




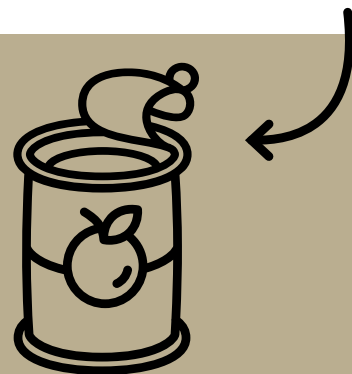
# From the fields of Emilia Romagna region...

## to can in 24 hrs

locking in full flavour & aroma.



Reduced to a **rich yet chunky, versatile base** that's ready for your personal touch...



Perfect for your classics & so much more...

[Jump to recipes - pg 11](#)





**Nathan Slater, Retail Operations Manager**  
Refuel Australia

*“In the current climate, anyone who is running a kitchen wants to save some money.*

***Knorr Pronto Napoli is easy to use, has a delicious taste profile and is cost effective.”***

*“Parmis are our biggest seller, then nachos and pasta dishes. Knorr Pronto Napoli is the only tomato base we use. A lot of guests ask if we make it here... it's that fresh and tasty.”*

**Amar Kyadar, Head Chef**  
The Carlisle Hotel and Distillery

*“I value consistency and quality that matches what I would make from scratch. I've used and trusted Knorr Pronto Napoli for many years. It's a versatile base with rich tomato flavour and aroma.”*

**Phil Campbell, Head Chef**  
The Firehouse Bar & Restaurant

## Product Information



**Pronto Napoli** 3 x 4.15kg  
**Serving size** 100g  
**Yield/unit** 4.15kg  
**Serves/unit** 41

**Storage** Store in a cool, dry place  
**Shelf life** 36 months  
**Made in** Italy



**Ingredients:** Italian tomatoes (95%) (diced, paste), sunflower oil, sugar, salt, water, food acid (citric), onions.

#Contains naturally occurring glutamates.

^Suitable for vegetarians who consume dairy & eggs.



**Knorr**  
PROFESSIONAL

# Tomato Powder

Imagine the brightness of sun-ripened tomatoes packed into a convenient 'grab-able' pack.

Winner of  
**FSAA**  
FOOD & SERVICE ASSOCIATION OF AUSTRALIA  
Innovation of  
the Year Award



**Ready in 1 min.**



# 7kg of sustainably grown tomatoes ...in one fresh, little 850g pack.

Our dehydration and blending process gives chefs a rich, balanced sauce all year round.

## Picked at peak



Harvested from sunlit fields at the peak of the season.

## Wash / peeled



Thoroughly washed of any impurities and peeled.

## Cut & cooked



Cut, deseeded and cooked to reduce and intensify.

## Dried & flaked



Dehydrated to lock in flavour and nutrients, then flaked.

## Dehydrated for more possibilities...

### More yield

One small 850g pack gives you a whopping 7.8kg of rich tomato sauce - you do the math.



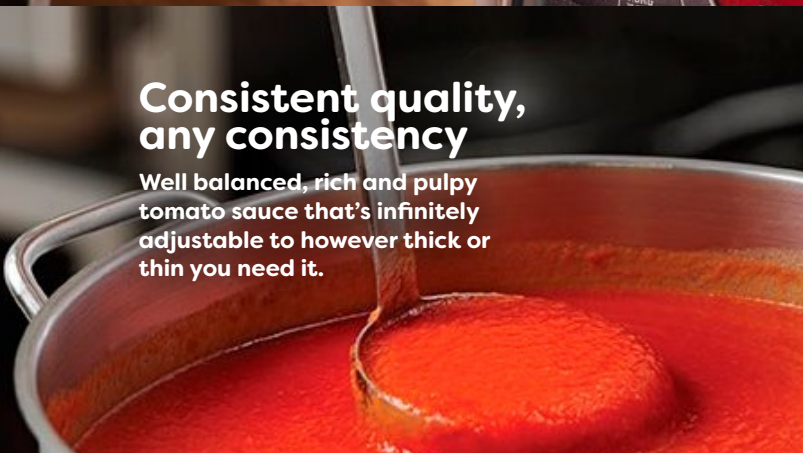
### Less packs

Less packaging than traditional cans of tomato, so you save space, storage and handling!



### Consistent quality, any consistency

Well balanced, rich and pulpy tomato sauce that's infinitely adjustable to however thick or thin you need it.



### Season where a can can't

Flexible and versatile, tomato powder brings you the freedom to get creative at any stage of cooking.





*“We find the versatility and long shelf life a great innovation. It is the base for many of our recipes as both a flavour enhancer and thickener for soups and sauces. **Due to the yield, we have a reduced number of tins in the dry store and observed a reduction in packaging waste.**”*

Scott Fraser, Hospitality Services Coordinator  
Churches of Christ

*“**Could be used to boost flavour and colour, especially for larger volumes** or when using winter tomatoes which tend to have less flavour but more acidity than summer tomatoes.”*

Uwe Stiefel, Corporate Executive Chef  
P&O Cruises Australia

*“We commonly use it in some of our best selling dishes that include our burgers, arancini balls and dipping cob. **It helps us get flexibility in the consistency and texture of our sauces while saving on the cooking time and without compromising on the quality of the dish.**”*

Nipun Dhir, Head Chef  
Springdale Heights Tavern

## Product Information



**Tomato Powder** 6 x 850g  
**Serving size** 100g  
**Yield/unit** 7.8kg  
**Serves/unit** 78

**Storage** Store in a cool, dry place  
**Shelf life** 18 months  
**Made in** Australia



Ingredients: Tomato, pea starch, sugar, salt, sunflower oil, onion powder, garlic powder, food acid (citric).

#Contains naturally occurring glutamates.



# All-round classic tomato sauces



**Napolitana Sauce**  
with basil  
& onions



**Bolognese Sauce**  
with red wine  
& garlic



**Parmigiana Sauce**  
with pecorino cheese



**Tuscan Vegetable Sauce**  
with chargrilled  
vegetables



Bring classic *Italian flavours* straight to your dish



# Try these **recipes** with **Knorr Pronto Napoli**

PASTA

**Spaghetti with  
Seared Scallops,  
Tomato &  
Finger Lime**

Pg 12



**Amatriciana  
Pasta with  
Pulled Pork**

Pg 13



PARMI

**Parmi with  
Arrabbiata  
Sauce**

Pg 14



**Greek  
Loaded  
Schnitzel**

Pg 15



PIZZA

**Heirloom  
Tomato and  
Salsa Verde  
Pizza**

Pg 16



**Heirloom  
Vegetable  
and Pancetta  
Pizza**

Pg 17





Finger limes are an indigenous Australian fruit. As the name suggests, they're not round like a regular lime but long and thin like fingers. When cut they are full of 'pearls' that resemble caviar. Scoop out of the skin and scatter over seafood dishes for a showstopper.

# Spaghetti with Seared Scallops, Tomato & Finger Lime

## SERVES 10

850g Spaghetti  
100ml Olive oil  
300g Onion  
6 Cloves garlic  
**850ml Knorr Italiana Pronto Napoli GF**  
50ml Extra virgin olive oil  
800g Heirloom cherry tomatoes  
50 Scallops, cleaned  
100g Finger limes

## PASTA

1. Cook pasta in a large pan of boiling water until al dente. Drain and keep warm.

## PASTA SAUCE

2. Heat half the oil in a large pan. Add finely chopped onion, cook for 5 minutes without colouring until softened then add finely chopped garlic. Cook for a further 2-3 minutes then stir through **Knorr Pronto Napoli GF**. Simmer for 15 minutes until reduced.

## TOMATOES

3. Heat extra virgin olive oil in a large pan over high heat. Add tomatoes and fry, tossing regularly until tomatoes are

blistered and lightly browned. Remove and keep warm.

## SCALLOPS

4. Heat remaining olive oil in pan over high heat. Season scallops and cook in batches until browned and cooked through.


## TO SERVE

5. Combine spaghetti and pasta sauce in pan and heat through. Add tomatoes and toss gently. Divide between serving bowls, top with scallops and sprinkle with finger lime pearls.

## TIP

6. This pasta can also work great with seared prawns or crab meat.





Add some heat to your menu with this traditional Italian pasta. Don't be afraid to be generous with the chilli. Traditionally made with bacon or pancetta, using pulled pork in your Amatriciana is a great modern classic.

# Amatriciana Pasta with Pulled Pork

## SERVES 10

### Pasta

850g Rigatoni

### Pasta Sauce

50ml Olive oil

300g Onion

6 Cloves garlic

15g Dried chilli flakes

20g Fresh thyme

**1l Knorr Italiana Pronto Napoli GF**

800g Pulled pork

### PASTA

1. Cook pasta in a large pan of boiling water until al dente. Drain, reserving 250ml of pasta water and keep warm.

### PASTA SAUCE

2. Heat oil in a large pan. Add chopped onion, cook for 5 minutes without colouring until softened then add finely chopped garlic, chilli flakes and half the chopped thyme. Cook for a further 2-3 minutes then stir through **Knorr Pronto Napoli GF** and pulled pork. Simmer for 15 minutes then toss pasta and reserved water through sauce. Simmer until thickened.

### TO SERVE

3. Divide pasta between serving dishes. Sprinkle with remaining thyme, salt and cracked pepper and extra chilli flakes if desired.



# Parmi with Arrabbiata Sauce

Adjust the amount of chilli flakes to make this traditional hot Italian sauce even more fiery. Best served with a cool fresh salad.

## SERVES 10

### Schnitzel

- 4 Eggs, whisked
- 10 Chicken breast fillets
- 300g Plain flour
- 500g Panko breadcrumbs

### Arrabbiata Sauce

- 50ml Olive oil
- 3 Onions, chopped
- 4 Cloves garlic, crushed
- 5g Chilli flakes
- 1kg Knorr Italiana Pronto Napoli GF**
- ½ Bunch basil

### To Serve

- 200g Bocconcini, thinly sliced

### SCHNITZEL

1. Whisk egg with 100ml water until fully combined to make an egg wash.
2. Run a sharp knife along the length of each chicken breast and cut through until breast can be folded out like a book, being careful not to cut all the way through. Lightly pound chicken breasts with the flat side of a meat mallet wrapped with plastic wrap until each breast is of a thin even thickness.
3. Place seasoned flour, egg wash and panko crumb in separate gastronomes. Working one at a time, dust breasts in seasoned flour, dip in egg wash then coat in crumbs. Cover and refrigerate for 20 minutes.

4. Deep fry schnitzels until golden and cooked through then drain on paper towel.

### ARRABBIATA SAUCE

5. Heat oil in a large frying pan. Add onion and cook until softened. Add garlic and continue cooking for 2-3 minutes. Stir in chilli flakes, **Knorr Pronto Napoli GF** and half the basil (chopped). Cook for a further 5 minutes until sauce is slightly reduced.

### TO SERVE

6. Spoon sauce over chicken schnitzel and top with slices of bocconcini. Place under grill until melted and golden. Serve sprinkled with remaining basil. Accompany with a simple heirloom tomato caprese salad.



# Greek Loaded Schnitzel

Add some traditional Greek flavours to your menu with this tasty dish straight out of the Mediterranean – just served on a golden crispy schnitzel.

## SERVES 10

### Schnitzel

- 4 Eggs, whisked
- 10 Chicken breast fillets
- 300g Plain flour
- 500g Panko breadcrumbs

### Sauce

- 75ml Olive oil
- 2 Onions, chopped
- 2 Eggplant, chopped
- 2 Red capsicum, chopped
- 3 Cloves garlic, crushed
- 750g Knorr Italiana Pronto Napoli GF**
- 250g Kalamata olives
- 15g Dried oregano

### To Serve

- 400g Feta, to serve

## SCHNITZEL

1. Whisk egg with 100ml water until fully combined to make an egg wash.
2. Run a sharp knife along the length of each chicken breast and cut through until breast can be folded out like a book, being careful not to cut all the way through. Lightly pound chicken breasts with the flat side of a meat mallet wrapped with plastic wrap until each breast is of a thin even thickness.
3. Place seasoned flour, egg wash and panko crumb in separate gastronomes. Working one at a time, dust breasts in seasoned flour, dip in egg wash then coat in crumbs. Cover and refrigerate for 20 minutes.

4. Deep fry schnitzels until golden and cooked through then drain on paper towel.

## SAUCE

5. Heat oil in a large frying pan. Add onion, eggplant and capsicum. Cook for 10 minutes until softened. Add garlic, cook for another minute then add **750g Knorr Pronto Napoli GF**, olives and oregano. Simmer for 10 minutes until reduced.

## TO SERVE

6. Spoon sauce over chicken schnitzel and top with crumbled feta. Serve with a simple green salad.





# Heirloom Tomato and Salsa Verde Pizza

## SERVES 10

### Pizza Dough

14g Dry yeast  
10g Sugar  
5g Salt  
1.5l Warm water  
1kg Plain flour

### Salsa Verde

80ml Olive oil  
50g Flat leaf parsley  
50g Basil  
15g Mint  
5g Garlic  
20g Capers, drained  
15ml Lemon juice  
125ml Olive oil, extra

### Assembling Pizza

200g Knorr Italiana Pronto Napoli GF  
50ml Knorr Intense Flavours Deep Smoke  
250g Heirloom tomatoes  
150g Mozzarella  
50ml Extra virgin olive oil

### PIZZA DOUGH

1. Combine yeast, sugar, salt and water in a bowl. Whisk until dissolved then set aside for 10 minutes.
2. Sift flour into a large bowl. Add yeast mixture and oil. Bring together to make a soft dough. Knead dough on a lightly floured surface for 15 minutes or until elastic and smooth. Place in a large lightly oiled bowl, cover with plastic and set aside in a warm place for 45 minutes to an hour or until dough has doubled in size.
3. Punch down dough with fist. Knead lightly until smooth. Pizza dough is now ready to be topped. Shape into two large rounds.

### SALSA VERDE

4. Place herbs and garlic in a food processor and process until roughly chopped. Add lemon juice and pour olive oil in a steady stream and continue to process until fully combined.

### ASSEMBLING PIZZA

5. Mix together Knorr Pronto Napoli GF with Knorr Intense Flavours Deep Smoke. Spread over pizza bases. Top with sliced heirloom tomatoes and grated mozzarella.
6. Bake pizzas in combi oven at 180°C for 20 minutes or until cheese is melted and golden.

### TO SERVE

7. Add dollop spoonfuls of salsa verde on pizzas and sprinkle with salt and cracked black pepper.

The addition of Knorr American Chipotle BBQ Sauce to the tomato pizza sauce is a perfect balance with the zesty freshness of the salsa verde.





# Heirloom Vegetable and Pancetta Pizza

## SERVES 10

### Pizza Dough

14g Dry yeast  
10g Sugar  
1kg Plain flour  
80ml Olive oil

### Roasting Vegetables

300g Heirloom baby carrots  
1.5l Warm water  
5g Salt  
250g Baby beetroot  
200g Red onion  
250g Rainbow chard

### Assembling Pizza

250g Knorr Italiana Pronto Napoli GF  
250ml Knorr Intense Flavours Roast Umami  
250g Bocconcini, drained

### To Serve

50ml Extra virgin olive oil  
100g Pancetta slices

### PIZZA DOUGH

1. Combine yeast, sugar, salt and water in a bowl. Whisk until dissolved then set aside for 10 minutes.
2. Sift flour into a large bowl. Add yeast mixture and oil. Bring together to make a soft dough.
3. Knead dough on a lightly floured surface for 15 minutes or until elastic and smooth. Place in a large lightly oiled bowl, cover with plastic and set aside in a warm place for 45 minutes to an hour or until dough has doubled in size.
4. Punch down dough with fist. Knead lightly until smooth. Pizza dough is now ready to be topped. Halve dough and shape into two rectangles.

### ROASTING VEGETABLES

5. Halve carrot, halve or quarter baby beetroot, cut red onion into wedges and roughly chop chard.

Beautifully colourful heirloom vegetables bring a dramatic look to any dish and they really shine when used as a pizza topping.

6. Place carrots and beetroot on a baking tray, drizzle with olive oil and roast in a combi oven at 220°C until just tender. Add onion wedges and chard to the tray and continue cooking for 15 minutes. Remove and set aside.

### ASSEMBLING PIZZA

7. Spread pizzas with combined Knorr Intense Flavours Roast Umami and Knorr Pronto Napoli GF. Slice bocconcini and arrange on pizzas with roasted vegetables and pancetta.
8. Bake pizzas in combi oven at 200°C for 20 minutes or until cheese is melted and golden.

### TO SERVE

9. Add dollop spoonfuls of salsa verde on pizzas and sprinkle with salt and cracked black pepper.

### TIP

10. For a vegetarian option, remove pancetta from this recipe. For alternatives to pancetta, use spicy chorizo, salami or prosciutto.



The Knorr Professional logo is a green leaf-shaped emblem. Inside the leaf, the word "Knorr" is written in a white, elegant script font, and the word "PROFESSIONAL" is written in a smaller, white, sans-serif font directly below it.

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