

**Knorr**  
PROFESSIONAL

# ONE MOTHER OF A SAUCE



Knorr Hollandaise Sauce:

**SAME**

**Great taste**  
made with 100%  
cage free eggs



**NOW**

**Gluten Free**  
with no added  
preservatives

# DO WHAT YOU WANT

Cook with it, mess with it, add to it, twist it,  
put it on the side, stick it on a delivery bike,  
or even on ya eggs like usual -

**it won't split. Ever.**



# A MOTHER LOAD OF APPLICATIONS

Sorry Eggs Benny, this ain't a one-dish show. Knorr Hollandaise Sauce can be used in hundreds of creative ways to add flavour and dimension to your menu.

Put it in your recipes to create a rich creaminess that stays silky smooth, even when you turn up the heat. Pour it over all kinds of dishes for a decadent finish that holds beautifully.

Or, get inspired by trending flavour mash-ups to create endless combinations for sauces and dips to serve on the side.

**Do more with Knorr**

IN IT



ON IT



WITH IT



Unique block, exceptional quality



# DRIPPING WITH Facts:



AUTHENTIC,  
SCRATCH MADE  
TASTE



100%  
PASTEURISED  
CAGE FREE  
EGGS



GLUTEN  
FREE



SUITABLE FOR  
VEGETARIANS



NO ADDED  
MSG



NO ADDED  
PRESERVATIVES



NO  
ARTIFICIAL  
COLOURS



BAIN MARIE  
STABLE



MICROWAVE  
STABLE

- Case Size: 1L x 6
- Yield: 40 serves/pack
- Shelf Life: 12 months.  
Refrigerate up to 5 days after opening.
- Made In: Poland

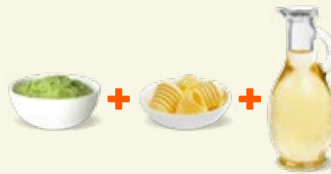
# BUST-OUT THESE HOLLANDAISE PLAYS

It's more vital than ever to keep things exciting and fun for your diners. Pimp your dips, tweak your pour-overs, or simply cook in the creaminess!

Whichever way you want to take it, Knorr Hollandaise is the perfect base to inject new flavours.



**Avocado + Butter + White Wine Vinegar**



An all-in-one take on the favourite smashed avo

**Knorr Pronto Napoli OR Knorr Tomato Powder + Tarragon**



Revisit the classic tomato-spiked choron sauce

**Knorr Concentrated Liquid Chicken Stock**



A simple roast chicken sauce that's savoury & aromatic

**Knorr Portuguese Peri Peri Sauce**



A Portuguese style hollandaise packed with flavoursome spices

**Knorr Japanese Teriyaki Sauce**



A rich, umami Japanese inspired soy glazed hollandaise

**Knorr Thai Red Curry Paste**



Thai red curry hollandaise with authentic spice blend

**Knorr Intense Flavours Deep Smoke**



Infuse natural, charred smokiness in your hollandaise

**Knorr Lime Powder**



An easy citrus add-on for light & refreshing sauce combos

**Knorr Coconut Milk Powder**



Bring the sweet, nutty aroma of the tropics to your sauce

# The Trend Lens

# ONE MOTHER OF A SAUCE

With it

On it

In it

**Crispy Squid with Zingy-lime-daise**



**Spanish Corn Fritters**



**Tagliatelle with Garlic Butter Sauce**



**Chicken Lollipops with Red Curry Butter**



**Hawaiian Salmon with Citrus Hollandaise**



**Pumpkin, Feta & Rosemary Bake**



**Moroccan Chickpea Popcorn with Harissa Dip**



**Loaded Kumera Toast**



**Veggie Pattie with Slaw Sandwich**



Diners love an up-to-date take on their signature favourites.



Bring home the diverse taste of international cuisines.



Delicious, healthy twists are all the rage for the modern diner



# CRISPY SQUID

with Zingy-lime-daise







Snacks and finger foods are a great way to bump up your menu (and profit margins!), especially with the all-day favourite seafood - squid. Add **FLAVOUR EXCITEMENT** with new dips options, like this **ZINGY LIME** hollandaise.



# Crispy Squid with Zingy-lime-daise

10 SERVES

1 SKILL

PREP TIME

## Ingredients

2 kg	Squid tubes
50 g	Plain flour GF
60 g	Rice flour
5 g	Soda bicarbonate
30 g	<b>Knorr Lime Powder</b>
800 ml	<b>Knorr Hollandaise Sauce GF</b>

## Method

1. Pre-heat deep fryer to 190°C.
2. Take squid tubes and split tube. Clean and score, then cut into strips.
3. Take a medium bowl and make the batter. Sieve both flours and bi carb together. Add in ice water until desired consistency.
4. In small pot place the **Knorr Hollandaise Sauce GF** and the **Knorr Lime Powder**. Mix together and heat slowly.
5. Coat the squid strips in the batter and then slowly place in the deep fryer. Cook until golden brown. Let drain and serve.
6. Serve with a wedge of lime at the side.



For a simpler, quicker way to infuse fresh citrus flavour in your sauces, try Knorr Intense Flavours Citrus Fresh.



# CHICKEN LOLLIPOPS

with Red Curry Butter





Not all lollipops are sweet, they can be savoury too!  
Perfect for snacking and delivery with red curry  
dipping sauce served on the side, your customers  
will be **LICKING THEIR FINGERS TOO.**

# Chicken Lollipops with Red Curry Butter

10 SERVES

2 SKILL

PREP TIME

## Ingredients

1.2 kg	Chicken drumettes
200 g	Plain flour GF
15 ml	<b>Knorr Concentrated Liquid Stock</b>
600 ml	<b>Knorr Hollandaise Sauce GF</b>
100 g	<b>Knorr Thai Red Curry Paste</b>

## Garnish

Red chilli, sliced  
Thai basil leaves

## Method

1. French trim drumettes and dust in flour, then deep fry at 160°C. Drain.
2. Combine **Knorr Concentrated Liquid Stock**, **Knorr Hollandaise Sauce GF** and **Knorr Thai Red Curry Paste** and heat through.
3. Garnish with red chilli and Thai basil leaves and serve.



Experiment with more in Knorr Thai World Cuisine range - Green Curry Paste, Yellow Curry Paste, Sweet Chill Jam and Sweet Chilli Sauce.



# MOROCCAN CHICKPEA POPCORN

with Harissa Dip



Popcorns, but with a **SUPERFOOD TWIST!**  
Crunchily delicious, coated with aromatic spices  
and served with a **FIERY HOLLANDAISE** dip,  
your customers won't be able to stop!



# Moroccan Chickpea Popcorn with Harissa Dip

**10** SERVES

**1** SKILL

**15** PREP TIME

## Ingredients

### Chickpeas

1.5 kg	Chickpeas, boiled, drained
200 g	Flour GF
20 g	Sumac
20 g	Zaatar mix, dried
20 g	Garlic powder
15 g	<b>Knorr Aromat Seasoning</b>
2 L	Frying oil

### Harissa Dip

500 ml	<b>Knorr Hollandaise Sauce GF</b>
50 g	Harissa paste

## Method

1. Mix all spices together and coat chickpeas in it. Deep fry until crispy.
2. Mix **Knorr Hollandaise Sauce GF** and harissa paste together and serve with fried chickpeas.



Sprouted chickpeas have enhanced nutritional value. Besides its common use in hummus and salads, chickpeas are also great for soups, stews and stir-fries.



# SPANISH CORN FRITTERS

with Smashed Avo



**LET SPAIN REIGN** on your plate with this crunchy fritter and smashed avo number. Serve it as a main, or make it bite-size with sauces on the side, for a perfect snack on your delivery menu.



# Spanish Corn Fritters with Smashed Avo

**10** SERVES

**1** SKILL

**PREP TIME**

## Ingredients

250 g	Self raising flour GF
4 pcs	Eggs
100 ml	Milk
5 g	Salt
5 g	Pepper
600 g	Corn kernels, drained
40 g	Chives, chopped
3 pcs	Spanish chorizo, finely diced
100 g	Feta, crumbled
4 pcs	Avocados, ripe
20 g	<b>Knorr Lime Powder</b>
1 L	<b>Knorr Hollandaise Sauce GF</b>
500 ml	<b>Knorr American Tomato Chilli Relish GF</b>

## Method

1. Sieve flour into a bowl. Crack eggs into a separate bowl and whisk in milk, salt and pepper.
2. Make a well in the centre of the flour and pour in milk mix, fold to combine. Fold in the corn, chives, chorizo and feta. Set aside until pan is ready.
3. Harvest the flesh from the avocado and sprinkle with **Knorr Lime Powder**. Use a fork to smash avocado flesh to desired texture.
4. Place **Knorr Hollandaise Sauce GF** into a pot and heat slowly, stirring occasionally.
5. Take a pan and heat over medium flame. Lightly oil the pan and spoon fritter mix into pan, cook until both sides are browned.
6. Remove and serve together with hollandaise, relish and Dukkah.



Create a nutritious Dukkah dry mix with a blend of walnuts, hemp seeds, flax seeds or sesame seeds.



# HAWAIIAN GRILLED SALMON

with Salsa & Citrus Hollandaise





This fresh, summer-y dish offers a **TASTE OF THE TROPICS** that diners are lovin' right now. Pair sweet and spicy salsa, with a buttery yet bright hollandaise infused with citrus - shut up and take my Hawaiian dollars!



# Hawaiian Grilled Salmon with Salsa & Citrus Hollandaise

10 SERVES

1 SKILL

PREP TIME

## Ingredients

### Pineapple Macadamia Salsa

300 g Pineapple, diced  
200 g Roasted macadamia, chopped  
300 g Grape tomatoes, diced  
300 g Red onion, diced  
30 g **Knorr Lime Powder**  
60 ml Coriander, chopped  
30 ml Olive oil

### Citrus Hollandaise

1 L **Knorr Hollandaise Sauce GF**  
30 g **Knorr Lime Powder**

### Grilled Salmon

10 pcs Salmon fillets  
Canola oil, as required

## Method

1. Combine all ingredients for the salsa and refrigerate until needed.
2. Combine **Knorr Hollandaise Sauce GF** with **Knorr Lime Powder**. Keep warm until needed.
3. Preheat a grill to about 200°C. Season the salmon with salt. Brush with oil and grill on both sides until desired doneness.
4. To serve, spoon the hollandaise sauce on the plate and top the salmon with Pineapple Macadamia Salsa.



Orange tomatoes are sweeter, less acidic and can be used in the same way as the more familiar red varieties: in soups, stews, sauces or toppings.



# LOADED KUMERA

Toast





Swapping out bread for sweet potato gives this toast a big point of difference. Plant based food consumption is on the rise, and this healthy option **GIVES GLUTEN THE FLICK** in favour of all-veggie-goodness.



# Loaded Kumera Toast

10 SERVES

1 SKILL

PREP TIME

## Ingredients

	Oil, for brushing
400 g	<b>Knorr Hollandaise Sauce GF</b>
200 g	Feta, crumbled
150 g	<b>Knorr Italian Glaze with Balsamic</b>
1.75 kg	Whole sweet potatoes
1 kg	Heirloom tomatoes, sliced
1.75 kg	Avocados

## To serve

Cracked black pepper  
Extra virgin olive oil  
Micro herbs

## Method

1. Cut sweet potato into long slices, about 2.5cm thick. Brush with oil and bake until tender. Set aside to cool.
2. Chop tomatoes and remove flesh from avocados.
3. Top slices of baked sweet potato with chopped tomatoes, salt, cracked black pepper, and a drizzle of **Knorr Hollandaise Sauce GF**.
4. Top once more with avocado, feta, salt, cracked black pepper and **Knorr Italian Glaze with Balsamic**.
5. Drizzle extra virgin olive oil and garnish with a sprinkle of micro herbs to serve.

FUTURE  
50  
FOODS

Sweet potatoes exude a distinctive aroma and sweetness with a sugary, honey-like glaze when baked. They are also popularly used deep-fried as a potato chip replacement.



# TAGLIATELLE

with Garlic Butter Sauce





Tantalise your customers' with a **SPIN ON THIS CLASSIC** – switching out the usual sauce with a rich, creamy garlic hollandaise, topped with smokey salsiccia chunks.



# Tagliatelle with Garlic Butter Sauce

10 SERVES

1 SKILL

PREP TIME

## Ingredients

100 g	Onions, chopped
50 g	Butter
50 g	Garlic, chopped
10 pcs	Pork and fennel sausage
150 ml	White wine
1 L	<b>Knorr Hollandaise Sauce GF</b>

## Garnish

Salt and pepper  
Chervil

## Method

1. Cook the tagliatelle al dente and set aside. Cook the onions and garlic in butter until translucent.
2. Cut the sausages into slices and sauté. Deglaze with white wine and reduce, then add **Knorr Hollandaise Sauce GF** and bring to the boil.
3. Add the tagliatelle into the sauce and mix well. Season with garlic, salt and pepper, then garnish and serve.



For a touch of roast or smoky flavour, try adding a dash of Knorr Intense Flavours Roast Umami or Deep Smoke.



# PUMPKIN FETA & ROSEMARY

Bake



The rich, wholesome flavours of this creamy pumpkin bake make it one of the top plant-based hits! **MIX AND MATCH** with different pairings across your menu, or simply serve on its own!

# Pumpkin, Feta & Rosemary Bake

10 SERVES

1 SKILL

PREP TIME

## Ingredients

1.2 kg Pumpkin, diced  
50 ml Vegetable oil  
3 pcs Garlic, whole bulb  
100 g Feta cheese, crumbled  
10 g Rosemary

## To finish

50 g GF Breadcrumbs, toasted  
300 ml **Knorr Hollandaise Sauce GF**

## To serve

300 g **Knorr Italiana Napolitana Sauce GF**  
10 pcs Roast chicken breast  
10 bunch Broccolini, sautéed  
Garlic, cheese, rosemary

## Method

1. Lightly roast the pumpkin with the oil.
2. Cut the garlic bulb in half and add to the pumpkin, lightly bake at 160°C for 25 minutes or until soft.
3. Once cooked, squeeze out the garlic cloves into the pumpkin, sprinkle over the cheese and chopped rosemary.
4. Drizzle over the **Knorr Hollandaise Sauce GF** and breadcrumbs. Bake for an additional 15 minutes or until golden.
5. Serve with roast chicken breast topped with **Knorr Italiana Napolitana Sauce GF** and broccolini.



FUTURE  
50  
FOODS

Try substituting pumpkin with other interesting tubers like red sweet potato or purple yam.





# VEGGIE PATTIE & SLAW

Sandwich





**FLIP THE BURGER** into a delicious veggie sandwich option for your diners! Bring extra creaminess to the mashed potato with the Hollandaise and contrast with crunchy slaw.



# Veggie Pattie & Slaw Sandwich

10 SERVES

2 SKILL

PREP TIME

## Ingredients

750 ml	Milk
160 ml	<b>Knorr Hollandaise Sauce GF</b>
250 g	<b>Knorr Potato Flakes GF</b>
5 g	Lemon rind, finely grated
10 g	Flat leaf parsley, chopped
2 stalks	Spring onions, chopped
500 g	Mixed vegetables, grated
500 g	Breadcrumbs GF
350 g	Red cabbage, shredded
2 pcs	Carrots, grated
200 g	<b>Knorr Hollandaise Sauce GF</b> , to serve
15 slices	Ciabatta loaf

## Garnish

Parsley

## Method

1. Bring milk and **Knorr Hollandaise Sauce GF** to a simmer. Add **Knorr Potato Flakes GF** and stir until combined. Remove and cool.
2. Fold through lemon rind, herbs, spring onion and mixed vegetables along with 100 g of the crumbs. Season to taste.
3. Shape mixture into 20 patties and roll in the remaining breadcrumbs. Chill for 2 hours.
4. Combine cabbage and carrots with **Knorr Hollandaise Sauce GF**.
5. Cook patties until golden and drain on paper towel.
6. To assemble, top bread with coleslaw then patties. Serve with hollandaise sauce.



Red cabbages have an earthy, peppery taste and are a great source of flavonoid. They are also hardier and keep better than green and white cabbages.



Unilever  
Food  
Solutions



Find out more at

[ufs.com/hollandaise](https://ufs.com/hollandaise)