

Knorr®

PROFESSIONAL



THE
ULTIMATE GRAVY RANGE



Unilever
Food
Solutions

We're for U.



THE ULTIMATE GRAVY RANGE.

Crafted and refined by Chefs, our range of professional, *gluten free* sauces deliver incredible flavour and versatility all your diners can enjoy.

Explore new possibilities and never compromise on taste.

Knorr
PROFESSIONAL

Rich Brown Gravy

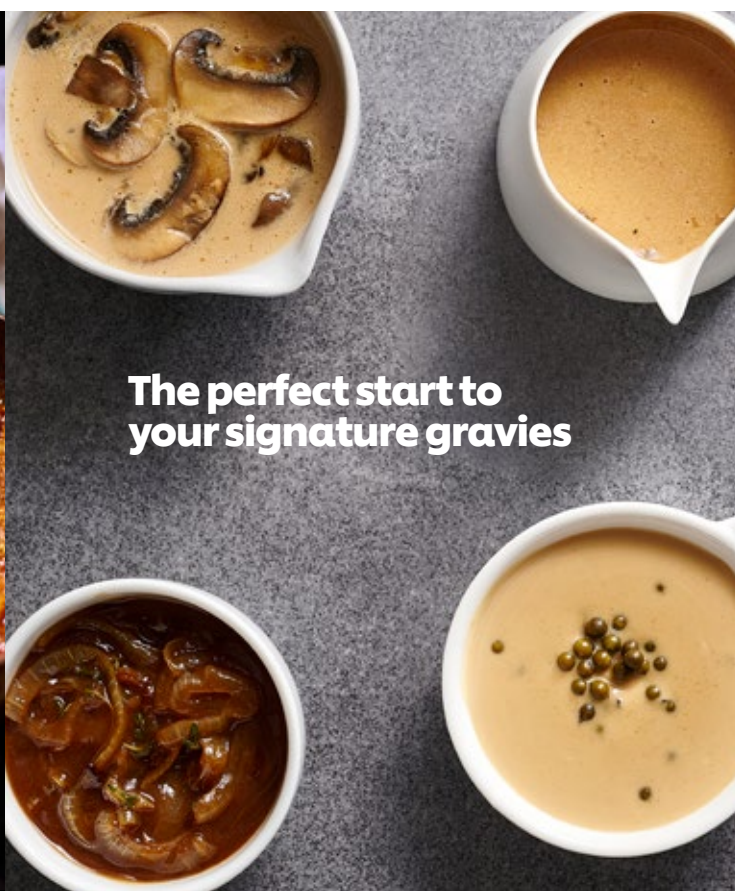


The 'All-Rounder'

YOUR CLASSIC GO-TO GRAVY

Get the **rich & meaty taste**
of a full-flavoured classic gravy

A great **all-rounder** for all your dishes, delicious on
its own, or as a **versatile base** for your creative touches.



The perfect start to
your signature gravies



ONE GRAVY
TO RULE
THEM ALL.



GLUTEN FREE WITHOUT COMPROMISE ON TASTE

With its **meaty flavour** and an incredibly **smooth & silky texture** that always holds, it's the one gravy to use across your whole menu.

Knorr Rich Brown Gravy **works for all your diners**, from gluten free, to vegetarian, to carnivore.





“The gluten-free product has consistency. We can make a 30l pot and still get consistency all the way through service, whereas other products tend to get thicker over time. Knorr stays the same every day; just heat it up and don’t worry about a thing.

The taste is very good, and I really like how it looks too.”

Amar Kyadar
The Carlisle Hotel and Distillery

Product Information



Rich Brown Gravy 6x 2kg, 1x 6.5kg

Dosage 100g to 1L water

Serving Size 50mL

Serves/unit 2kg: 400
6.5kg: 1300

Yield/unit 2kg: 20L
6.5kg: 65L

Storage Store in a cool, dry place

Shelf life 24 months

Made in Australia

Ingredients: Thickeners (1422, 1412) (contain sulphites), maltodextrins (from maize), flavour enhancers (621, 635), flavours, mineral salt (potassium chloride), sugar, potato flour, onion powder, salt, vegetable oil, cream powder, colours (150d, beetroot), tomato powder, skim milk powder, herbs, spices, food acid (citric). ^aSuitable for vegetarians who consume dairy & eggs.



Knorr®
PROFESSIONAL

Jus



The Top Shelf

MADE FROM QUALITY AUSSIE BEEF



for
top shelf
quality

Bring intense, **rich & complex** flavours to your best cuts with a refined Jus that's naturally **gluten free**.

A consistent, top shelf sauce with a **superior meaty taste**



The perfect base
to extend into your
signature creations.

“We use Knorr Jus simply because it’s good. It’s rich, deep flavour and consistency are closest compared to what I can make myself. Plus, with all the steps involved in making a quality jus, it saves us a huge amount of time... time customers don’t want to pay for.”

Kol Gemmell
Sandringham Yacht Club

“The skills shortage has made a big impact on how we do things. I used to make a proper jus, but it just got too time consuming – to the point where no-one else knew how to do it. So Knorr Jus, from a cost and time point of view is a winner.

It also has more body to it. It’s got a great consistency that holds really well, is cost effective and you can’t get it wrong, no matter what level of chef you are! The taste is there with Knorr, too. It tastes really good.”

Anthony Lowndes
Hotel Monier

Product Information



Jus	6x1.8kg, 1x 6kg
Dosage	150g to 1L water
Serving Size	25mL
Serves/unit	1.8kg: 480 6kg: 1600

Yield/unit	1.8kg: 12L 6kg: 40L
Storage	Store in a cool, dry place
Shelf life	18 months
Made in	Australia



Ingredients: Maltodextrin (from maize and tapioca), thickeners (1400,1422,1442) (contain sulphites), sugar, beef flavours (contain milk derivatives), flavour enhancers (621,635), flavours, salt, beef powder 4.0% (extract, meat), onion powder, vegetable oil, mineral salt (potassium chloride), stabiliser [xanthan gum (contains soybean derivative)], colour (150d), yeast extract, garlic, acidity regulator (citric), herb extract.

Knorr
PROFESSIONAL

Demi Glace

A touch of class

Distinct roasted beef and red wine taste sets this complex, decadent sauce apart. Differentiate and elevate your premium cuts and dishes with a signature touch.



Knorr
PROFESSIONAL

Golden Roast Gravy

Turn to the lighter side

Golden in colour with a glossy sheen this versatile light gravy is made for white meats and plant based dishes – perfect for modern palates.



Try these recipes with Knorr Gravy & Jus

STEAKS

GRAVY

**Scotch Fillet
With Beer
Battered Rings
& Chipotle
Gravy**

Pg 12



JUS

**Sirloin With
Potatoes
Gratin & Garlic
Mushroom Jus**

Pg 13



DIP & FILLING

**Beef
Bourguignon
Pie**

Pg 14



**French Dip
Sandwich**

Pg 15



SAUCE BASE

Sauce Bases

Pg 16



Sauce Bases

Pg 17





The smoky barbecue flavour of chipotle gravy made with Knorr American Chipotle BBQ Sauce complements the chargrilled flavour of the steak perfectly. Great, served with a pub favourite like onion rings. Using beer in the onion ring batter makes for a light and crispy texture with a distinct but subtle beer flavour.

Scotch Fillet with Beer Battered Rings & Chipotle Gravy

SERVES 10

3 Bacon rashers
50g **Knorr Rich Brown Gravy GF**
100g **Knorr American Chipotle BBQ Sauce GF**
4 Brown onions
300g Plain flour
500ml Pale ale
10 Scotch fillets

BACON CRUMB

1. Place bacon on a lined gastronome. Bake for 5–10 minutes in a preheated oven at 200°C until golden brown and crisp. Remove, drain on a paper towel, and allow to cool, then pulse in a blender or food processor until a fine crumb forms. Set aside.

CHIPOTLE GRAVY

2. In a large pan, bring 500ml of water to the boil. Whisk in **Knorr Rich Brown Gravy GF** until smooth. Add **Knorr American Chipotle BBQ Sauce GF** and continue whisking until fully combined. Set aside and keep warm.

ONION RINGS

3. Slice onions into thick rings. Mix flour and beer, whisking until well combined.


4. Working in batches, dip onions in batter, draining off excess, and deep fry until golden and cooked through. Drain on a paper towel and keep warm.

STEAK

5. Bring the steak to room temperature. Coat both sides with a little oil and season with salt.
6. Heat a char-grill or pan over high heat until smoking. Cook steak, turning once, for 5–8 minutes or until done to your liking. Remove and rest.

TO SERVE

7. Serve steak with onion rings and chipotle gravy. Accompany with sautéed silverbeet sprinkled with bacon crumb.



Sirloin on the bone offers a depth of flavour that is superior to the more traditional sirloin cut. A classic potato gratin pairs well with steak and garlic mushroom jus and can be prepared in advance and reheated later.

Sirloin with Potatoes Gratin & Garlic Mushroom Jus

SERVES 10

1.5kg Waxy potatoes, thinly sliced
400ml Thickened cream
30g **Knorr Aromat Seasoning**
3 Garlic cloves, thinly sliced
175g Swiss cheese, grated
75g **Knorr Jus GF**
60ml Olive oil
50g Butter
3 Garlic cloves, extra
8 Portobello mushrooms, sliced
10 Sirloin steaks, bone in

POTATO GRATIN

1. Whisk cream and **Knorr Aromat Seasoning** until fully combined.
2. Lightly grease a 3-litre oven dish. Arrange a layer of potatoes over the base of the dish. Pour over a little cream and sprinkle with some garlic and cheese. Continue to make three more layers. Cover and bake in a preheated oven at 170°C for 1 hour; uncover and continue baking for another 30 minutes until potatoes are tender and golden brown on top. Cover and keep warm.

GARLIC MUSHROOM JUS

3. In a saucepan, bring 500ml of water to the boil. Whisk in **Knorr Jus GF** until smooth and simmer for 2–3 minutes. Set aside and keep warm.
4. Heat oil and butter in a large pan over medium-high heat. Add

mushrooms and garlic and cook for 8–10 minutes until golden. Stir through the jus, cover, and keep warm.

STEAK

5. Bring the steak to room temperature. Coat both sides with a little oil and season with salt.
6. Heat a grill or pan over high heat until smoking. Cook the steak, turning once, for 10 minutes or until done to your liking. Remove and rest.

TO SERVE

7. Cut potato gratin into portions and serve with steak and garlic mushroom jus. Alternatively, prepare potato gratin in individual baking dishes.

Beef Bourguignon Pie

Comfort food at its best. Rich meaty filling, flaky puff pastry and a classic side. You've gotta love it.



SERVES 10

100ml Oil, vegetable
1.2kg Beef, diced
600ml Wine, red
1.1l Water, hot
50g Garlic, crushed
400g Onions, diced
100g **Knorr Rich Brown Gravy GF**
10 Pastry, puff, sheets
500g Peas, green
1.5kg Kipfler potato, washed & peeled

BEEF

1. Preheat the oil in a large pot and add the onions, garlic and beef, cook until golden brown.
2. Add the red wine and 1l water. Bring to the boil, reduce heat and simmer until the meat is tender.

GRAVY

3. Create slurry with the **Knorr Rich Brown Gravy GF** and 100 ml hot water, stir into the cooked pie mix and continue to cook until thickened.

PASTRY AND VEGETABLES

4. Line the pie dishes with the puff pastry and add the pie mix. Place another piece of pastry on top and press down to seal the edges, bake the pie in a preheated oven (170°C) until golden brown and cooked.
5. Boil the potatoes until tender, drain and allow to "steam off".
6. Boil the peas for 5 minutes, drain and add to the potato, roughly mash.

French Dip Sandwich

The story of the French dip sandwich originates in Los Angeles in the early 1900's, but as with a lot of famous dishes two restaurants are disputing as to who came up with the idea first.

SERVES 10

20ml **Knorr Intense Flavours Deep Smoke**

50ml Olive oil

1.3kg Rump steak

75g **Knorr Jus GF**

15g Thyme

10 Crusty long rolls

200g **Hellmann's Real Mayonnaise**

2 Garlic cloves

200g Gruyere cheese

STEAK

1. Mix half of the **Knorr Intense Flavours Deep Smoke** with olive oil and 125ml water until fully combined. Add steak and marinate for 30 minutes.
2. Cook steak on a hot grill until medium rare. Set aside then slice thinly. Keep warm.

JUS

3. Combine **Knorr Jus** with the remaining **Knorr Intense Flavours Deep Smoke** and 500ml warm water in a pan whisking until smooth. Bring to the boil, reduce heat, add thyme leaves and simmer for 2-3 minutes.

TO ASSEMBLE

4. Cut along the centre of rolls and remove a little of the bread.

5. Combine **Hellmann's Real Mayonnaise** with crushed garlic and spread inside rolls.
6. Take sliced steak and dip in prepared jus, coating well. Transfer to the rolls. Top with grated gruyere.
7. Place under grill until gruyere is melted.

TO SERVE

8. Serve immediately with chips and dill pickles.



Dianne Sauce

SERVES 10

70g **Knorr Rich Brown Gravy GF**
40g Butter
150g Eschalots, finely chopped
2 Garlic cloves, crushed
200ml Brandy or cognac
85g Worcestershire sauce
40g Dijon mustard
10g **Knorr Tomato Powder**
150g Thickened cream

METHOD

1. In a large pan, heat 500ml of water. Whisk in **Knorr Rich Brown Gravy GF** and bring to the boil. Simmer for 2–3 minutes and continue whisking until smooth. Set aside.
2. Heat butter in a pan over medium heat. Add eschalots and garlic and cook for 5 minutes, then stir in brandy or cognac. Simmer for 2–3 minutes, then add Worcestershire sauce, Dijon mustard, **Knorr Tomato Powder**, and gravy. Stir until fully combined, then add cream. Simmer for a further 2–3 minutes, then serve.

Peppercorn Sauce

SERVES 10

60G **Knorr Rich Brown Gravy GF**
50g Canned green or pink peppercorns
150ml Thickened cream

METHOD

1. In a large pan, heat 500ml of water. Whisk in **Knorr Rich Brown Gravy GF** and bring to the boil. Simmer for 2–3 minutes and continue whisking until smooth.
2. Add peppercorns and thickened cream and continue whisking until fully combined, then serve.



Onion Thyme Gravy

SERVES 10

40g Unsalted butter
10ml Olive oil
750g Onion, sliced
10g Thyme leaves
50g **Knorr Rich Brown Gravy GF**

METHOD

1. Heat butter and 10ml of olive oil in a pan over medium heat. Add the onion and cook for 15–20 minutes, or until golden brown. Stir through the thyme and keep warm.
2. In a large pan, heat 500 ml of water. Whisk in **Knorr Rich Brown Gravy GF** and bring to the boil. Simmer for 2–3 minutes and continue whisking until smooth.
3. Stir the onions and thyme through the prepared gravy, simmer for a further 3–4 minutes, then serve.



Jus Herb Butter

SERVES 10

500g Unsalted butter, softened, chopped

50g **Knorr Jus GF**

2 Garlic cloves, crushed

200g Mixed herbs chopped (eg. basil, parsley, chives, tarragon)

METHOD

1. Combine butter with **Knorr Jus GF**, garlic, and chopped herbs. Mix until the jus and herbs are fully combined with the butter.
2. Roll the butter mixture into a cigar shape and wrap it in plastic wrap. Refrigerate for 2-3 hours until firm.
3. Serve with cooked steak by slicing the butter into thick rounds and adding it on top of the steak.

Bone Marrow Bordelaise Sauce

SERVES 10

40g Unsalted butter

150g Red onion, chopped

300ml Worcestershire sauce

300ml Thickened cream

50g **Knorr Jus GF**

METHOD

1. Heat butter in a pan over medium heat. Add the red onion and cook for 8-10 minutes, or until golden.
2. Stir in Worcestershire sauce and simmer until reduced by half, then add 300ml of thickened cream and 150ml of water. Simmer for another 3-4 minutes.
3. Whisk in 50g of **Knorr Jus GF** and simmer for a further 2-3 minutes, whisking until smooth, then serve.



MPW Sauce

SERVES 10

200ml Olive oil

100g Eschalots, finely chopped

3 Garlic cloves, crushed

250ml Pinot noir

85g **Knorr Jus GF**

50g Bone marrow, finely chopped

METHOD

1. Heat olive oil in a pan over medium heat. Add eschalots and garlic and cook until golden. Set aside.
2. In a large pan, simmer pinot noir until reduced by a third. Add 600ml of water and bring to the boil. Whisk in **Knorr Jus GF**, simmer for 2-3 minutes, and continue whisking until smooth.
3. Gradually whisk in the bone marrow until well combined and melted. Gently simmer for 5 minutes, then add eschalots. Simmer gently for 3-4 minutes, stirring, then serve.





Discover recipes
and more at
[ufs.com](https://www.ufs.com)



Unilever
Food
Solutions

We're for U.