

Knorr®

PROFESSIONAL

'KILLER' TOMATO RANGE



Unilever
Food
Solutions

#Prepped for tomorrow

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



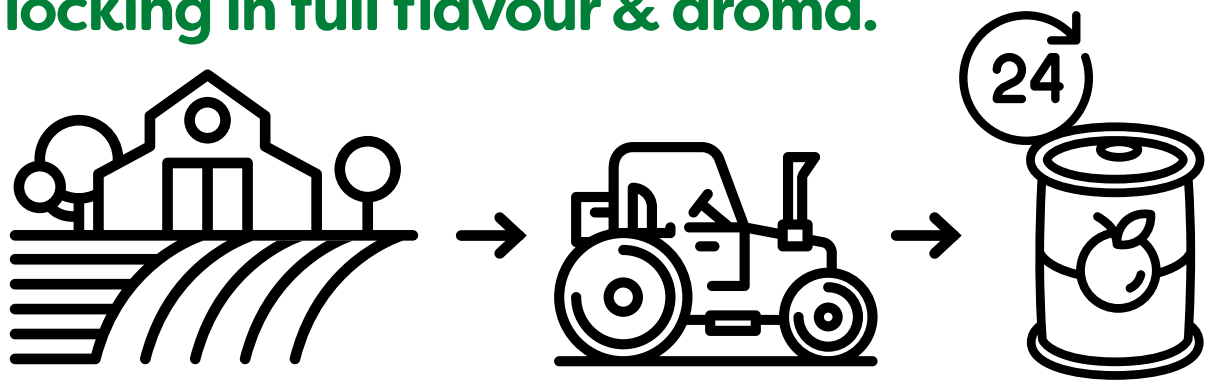
6kg
SUSTAINABLY
SOURCED
ITALIAN
TOMATOES



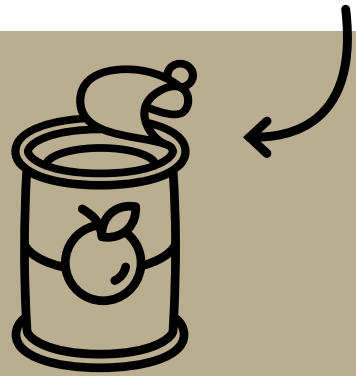


From the fields of Emilia Romagna region...

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.

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Tomato Powder

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

Winner of
FSAA
FOODSERVICE SUPPLIERS 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.



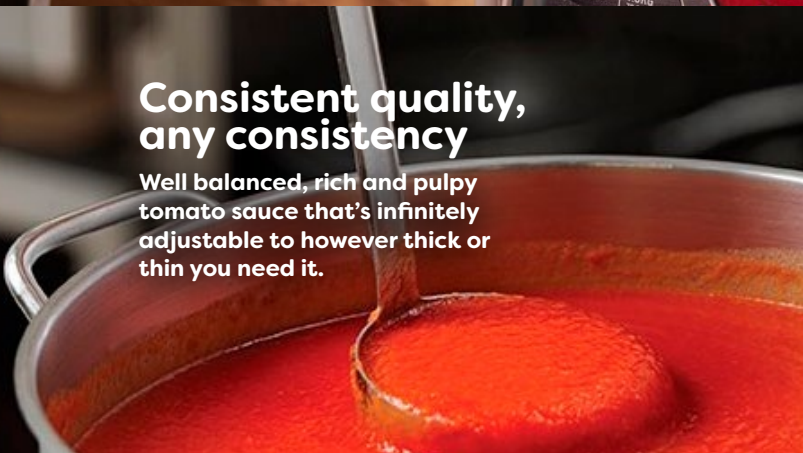
Less packs

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.

Knorr
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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



PARMI



PIZZA



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.



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 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.



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 centered in the image. It features the word "Knorr" in a white, elegant script font, with "PROFESSIONAL" in a smaller, white, all-caps sans-serif font directly below it. The logo is set against a dark green, leaf-shaped background that blends into the surrounding tomato foliage.

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and more at
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#Prepped for tomorrow