



NEW
Knorr Tomato
Powder
for Aged Care kitchens
of tomorrow.

Knorr
PROFESSIONAL

A little big difference

Kitchens of today
have to be more
efficient and creative.

Introducing Tommy...

Knorr Tomato Powder.

The tomato solution
for the new generation.
Crafted to help chefs of
today, tackle more
of tomorrow.



7Kg of sustainably grown tomatoes...

Imagine the brightness of sun-ripened tomatoes packed into a convenient 'grab-able' pack. Our dehydration and blending process gives chefs a rich, balanced sauce all year round.



1 Picked at peak



Harvested from sunlit fields at the peak of the season.

2 Washed & peeled



Thoroughly washed of any impurities and peeled.

3 Cut & cooked



Cut, deseeded and cooked to reduce and intensify.

4 Dried & flaked



Dehydrated to lock in flavour and nutrients, then flaked.

...in one fresh, little 850g pack.

Dehydrated for more possibilities...

Explore how this fresh little pack can help you meet the challenges of a modern kitchen.

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.





= **7.8kg
sauce**



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

- Case Size: 850g x 6
- Shelf Life: 12 months
- Made In: Australia

Simply ready in 1 min.

1. Add 120g to 1L of boiling water.
2. Simmer for 1 minute for a rich tomato sauce.
3. Adjust dosage as required for sauces, soups or seasoning.



Tommy quick tips.

Tomato Paste



120g Tomato Powder

+



250ml Water

Pizza Sauce



120g Tomato Powder

+



500ml Water

Soup or Stew



120g Tomato Powder

+



1.5L Water

Seasoning, Marinade or Rub



50g Tomato Powder

+



1kg Protein or Vegetables

**Flexible
& versatile.
The Tommy
of tomorrow**

Sides

**Tomato & Cheddar
Cheese Cornbread**



Stews

**Mediterranean
Fish Stew**



Soups

**Tortellini
Soup**



Pasta

**Tuna Tomato
Pasta**



**Zucchini, Eggplant
& Tomato Gratin**



**Pork & Fennel
Sausage, Tomato
& Lentil Stew**



**Veggie
Minestrone**



**Zucchini
Pasta Napoli**



Crumb

**Pork
Schnitzel**



Pie

**Beef
Bourguignon Pie**



Curry

**Butter
Chicken**



Pizza

**Pizza
Napolitana**





Tomato & Cheddar Cheese Cornbread

Enjoy this take on an American favourite, with the added zest of **Knorr Tomato Powder**.

Nutrition Information

	Per Serve (219g)
Energy (kJ)	2023
Protein (g)	18
Total Fat (g)	27
Saturated Fat (g)	11
Carbohydrate (g)	41
Sugars (g)	6
Dietary Fibre (g)	4
Sodium (mg)	625

10 SERVES

Ingredients

375 g	Cornmeal	450 g	Buttermilk
100 g	Wholemeal flour	125 ml	Olive oil
1 tbsp	Baking powder	10 g	Raw sugar
2 tsp	Dried mixed herbs	300 g	Canned corn kernels
50 g	Knorr Tomato Powder	400 g	Grated cheddar cheese
3 x	Eggs	2 x	Tomatoes, thinly sliced into half moons

Method

1. In a large bowl combine cornmeal, flour, baking powder, dried herbs, **Knorr Tomato Powder** and 125ml water.
2. In another large bowl place eggs, buttermilk, oil and sugar. Whisk until combined. Stir through corn kernels and half the cheese.
3. Pour the mixture into the dry ingredients and stir until fully combined.
4. Spoon mixture into a 20x30cm baking dish. Top with sliced tomato and remaining cheese.
5. Bake at 190°C in a combi oven until golden and cooked through.

Serving Suggestion

Slice and serve warm with a main meal or by itself with a side salad.



Zucchini, Eggplant & Tomato Gratin

A hearty side with a delicious cheesy crust perfectly matched with a fish or chicken meal.

Nutrition Information

Per Serve (338g)	
Energy (kJ)	820
Protein (g)	10
Total Fat (g)	10
Saturated Fat (g)	4
Carbohydrate (g)	14
Sugars (g)	8
Dietary Fibre (g)	6
Sodium (mg)	221

10 SERVES

Ingredients

50 ml	Olive oil	1 tbsp	Dried thyme
2 x	Onions, sliced	100 g	Knorr Tomato Powder
4 x	Large zucchini, diced	80 g	Panko breadcrumbs
2 x	Eggplant, chopped, diced	200 g	Grated pizza cheese
400 g	Tomatoes, seeded & roughly chopped		

Method

1. Heat oil in a large pan. Add onions, zucchini, eggplant and cook until just tender. Add tomato and dried thyme and continue sautéing for another minute.
2. Whisk together **Knorr Tomato Powder** with 1L water. Add to vegetables and simmer until slightly reduced.
3. Spoon mixture into a large baking dish. Sprinkle over combined breadcrumbs and grated cheese.
4. Place baking dish under salamander and cook until golden and crisp on top.

Serving Suggestion

Serve with a main meal or by itself with a side salad.



Mediterranean Fish Stew

A tasty stew, packed full of flavour with plenty of vegetables and fish to suit all palates.

Nutrition Information	
Per Serve (379g)	
Energy (kJ)	892
Protein (g)	22
Total Fat (g)	8
Saturated Fat (g)	2
Carbohydrate (g)	10
Sugars (g)	9
Dietary Fibre (g)	5
Sodium (mg)	557

10 SERVES

Ingredients

50 ml	Olive oil	120 g	Knorr Tomato Powder
2 x	Onions, sliced	4 x	Bay leaves
3 x	Large carrots, diced	125 ml	White wine
3 x	Stalks celery, diced	1.5 l	Salt-reduced fish stock
2 x	Red capsicums, seeded and diced	1 kg	Firm white fish, cut into 3cm dice
40 g	Garlic, finely chopped	50 g	Chopped flat leaf parsley
2 x	Tomatoes, seeded and diced		Wholemeal bread, to serve
			Steamed greens, to serve

Method

1. Heat oil in a large pot. Add onion, carrots, celery and capsicum and cook until tender. Add garlic and tomatoes and cook for another minute.
2. Whisk together **Knorr Tomato Powder** with 1L water. Add to vegetables, along with bay leaves, white wine and fish stock. Bring to the boil.
3. Reduce heat and add fish. Poach in soup until cooked through then stir through parsley.

Serving Suggestion

Serve with bread and steamed vegetables.

Tip

Add a can of cannellini beans for extra protein if desired.



Pork & Fennel Sausage, Tomato & Lentil Stew

This dish needs little preparation and takes no time to cook but the result is a flavourful, easy-to-eat continental style stew.

10 SERVES

Ingredients

40 ml	Olive oil	600 g	Pork and fennel sausages, cut into 2cm lengths
2 x	Onions, diced		
2 x	Large carrots, diced	3 x	Tomatoes, seeded and diced
240 g	Knorr Tomato Powder	600 g	Canned brown lentils, rinsed and drained
150 g	Silverbeet, roughly chopped		Sliced wholemeal bread

Method

1. Heat oil in a large pan and cook onions and carrots until tender.
2. Whisk together **Knorr Tomato Powder** with 1.75L water. Add to pan. Bring to the boil, reduce the heat and stir through silverbeet, sausages, tomato and lentils.
3. Simmer stew until sausages are cooked through and silverbeet is wilted.

Serving Suggestion

Serve with sliced bread.

Nutrition Information

Per Serve (379g)	
Energy (kJ)	1314
Protein (g)	15
Total Fat (g)	18
Saturated Fat (g)	6
Carbohydrate (g)	21
Sugars (g)	7
Dietary Fibre (g)	7
Sodium (mg)	524



Moroccan Lamb Tagine

Delightfully fragrant with its variety of herbs and spices, this authentic meaty stew makes an amazingly tasty slow cooked meal.

10 SERVES

Ingredients

20 ml	Olive oil	1.5 kg	Lamb shoulder, trimmed, cut into 3cm dice
300 g	Onion, chopped		
20 g	Garlic, chopped	100 g	Knorr Tomato Powder
12 g	Ginger, finely grated	20 g	Knorr Beef Booster
10 g	Cayenne pepper	150 g	Dried apricots
15 g	Turmeric	400 g	Chickpeas, drained
10 g	Cinnamon		Steamed cous cous, to serve
15 g	Ground cumin		Coriander leaves, to serve
15 g	Ground coriander		

Method

1. Heat oil in a large pot over medium heat. Add onions, garlic and ginger and cook until onions are starting to soften.
2. Add spices, cook for another 2 minutes then add lamb, tossing well to coat in the spices. Brown.
3. Stir in **Knorr Tomato Powder** and 1L boiling water along with **Knorr Beef Booster**. Stir until combined and bring to a simmer.
4. Reduce heat, cover with a lid and simmer gently over low heat for 3-4 hours or until lamb is tender.
5. 30 minutes before lamb is done, stir in apricots and chickpeas.

Serving Suggestion

Serve tagine accompanied by cous cous and garnish with coriander.



Tortellini Soup

The versatility of this simple soup will make it a regular on any menu. Try with different varieties of tortellini or ravioli such as spinach and ricotta or chicken.

10 SERVES

Ingredients

500 g	Beef tortellini	Steamed beans, carrots and broccoli or side salad, to serve
180 g	Knorr Tomato Powder	Sliced wholemeal bread, to serve
125 ml	White wine	
200 g	Baby spinach leaves	

Method

1. Cook tortellini in a large pot of boiling water until tender. Drain and keep warm.
2. Whisk together **Knorr Tomato Powder** with 1.75L water in a large pot. Add white wine if using and bring to the boil.
3. Return tortellini to the pan, along with baby spinach. Cook until pasta is hot and spinach is wilted.

Serving Suggestion

Slice with steamed vegetables or a side salad and bread.

Tip

For a vegetarian version use spinach and ricotta tortellini.

Nutrition Information

Per Serve (223g)	
Energy (kJ)	368
Protein (g)	4
Total Fat (g)	2
Saturated Fat (g)	1
Carbohydrate (g)	12
Sugars (g)	1
Dietary Fibre (g)	2
Sodium (mg)	164



Veggie Minestrone

An all time favourite, so hearty and flavourful. Plenty of variety in vegetables and adding **Knorr Tomato Powder** gives it great pop of flavour.

10 SERVES

Ingredients

20 ml	Oil	120 g	Knorr Tomato Powder
20 g	Garlic, chopped	50 g	Knorr Aromat Seasoning
200 g	Leek, chopped	400 g	Canned cannellini beans, drained
250 g	Red capsicum		Basil leaves, to serve
300 g	Potato, chopped		
300 g	Zucchini, chopped		

Method

1. Heat a large saucepan over medium heat. Add garlic, leek, capsicum, potato and zucchini. Cook for 5 minutes or until vegetables start to soften.
2. Add **Knorr Tomato Powder** and 1.5L boiling water along with **Knorr Aromat Seasoning**. Stir until combined then add cannellini beans. Simmer soup for 10-15 minutes until vegetables are fully tender.

Serving Suggestion

Serve soup garnished with basil leaves, accompanied with crusty sourdough.



Tuna Tomato Pasta

Easy to prepare and delicious pasta dish with tuna and vegetables that add goodness, flavour and colour on a plate.

 10 SERVES

Ingredients

800 g	Wholemeal penne pasta	140 g	Knorr Tomato Powder
50 ml	Olive oil	500 g	Canned tuna in springwater, drained
4 x	Large zucchini, diced	75 g	Chopped basil
250 g	Frozen peas		Side salad, to serve

Method

1. Cook pasta in a large pot of boiling water until tender. Drain and keep warm.
2. Whisk together **Knorr Tomato Powder** with 1L water.
3. Meanwhile heat oil in large pan. Cook zucchini until tender. Blanch peas.
4. Pour tomato sauce into pan with sautéed zucchini. Add peas, tuna and basil. Simmer until reduced.

Serving Suggestion

Serve pasta topped with sauce or toss sauce gently through pasta until combined. Serve with side salad.

Nutrition Information

Per Serve (442g)	
Energy (kJ)	1683
Protein (g)	25
Total Fat (g)	8
Saturated Fat (g)	1
Carbohydrate (g)	51
Sugars (g)	4
Dietary Fibre (g)	14
Sodium (mg)	270



Zucchini Pasta Napoli

A great alternative to pasta, try zucchini noodles (or zoodles) as a healthy and extra tasty accompaniment to a classic simple tomato pasta sauce.

10 SERVES

Ingredients

700 g	Zucchini	450 g	Marinated feta
50 ml	Olive oil	25 g	Basil leaves
10 g	Garlic cloves, thinly sliced		Extra virgin olive oil, to serve
120 g	Knorr Tomato Powder		

Method

1. Trim zucchini and pass through a spiraliser. Blanch then drain and set aside.
2. Heat oil in a large pan over medium heat. Add garlic and cook until fragrant then add **Knorr Tomato Powder** and 1L water. Stir until dissolved and combined. Simmer for 5 minutes until thickened.
3. Add the sauce to the blanched zucchini noodles. Toss to coat and warm through. Season with salt and cracked black pepper.

Serving Suggestion

Serve zucchini noodles and sauce topped with crumbled feta, basil leaves and a drizzle of extra virgin olive oil.

Tip

Add a dash of **Knorr Intense Flavours Roast Umami** for extra depth of vegetarian flavour.



Pork Schnitzel

A great spin on the traditional - adding **Knorr Tomato Powder** to the schnitzel breadcrumbs gives an unexpected hint of zest.

Nutrition Information	
Per Serve (273g)	
Energy (kJ)	1459
Protein (g)	27
Total Fat (g)	12
Saturated Fat (g)	3
Carbohydrate (g)	31
Sugars (g)	5
Dietary Fibre (g)	4
Sodium (mg)	237

10 SERVES

Ingredients

300 g	Panko breadcrumbs	4	x	Lebanese cucumbers, seeded and finely chopped
50 g	Knorr Tomato Powder			
800 g	Pork leg steaks	1	x	Large red capsicum, seeded and finely chopped
100 g	Wholemeal flour			
3	x	Eggs, whisked	50	ml
4	x	Tomatoes, seeded and finely chopped	20	ml
			25	g
				Olive oil
				Red wine vinegar
				Chopped basil
				Steamed vegetables or side salad, to serve

Method

1. Combine breadcrumbs and **Knorr Tomato Powder** in a bowl. Toss pork steaks in flour, dip in egg-wash (eggs lightly beaten with 75ml water) then coat in crumb mixture. Place on a baking tray, cover and chill.
2. Make salsa to serve by combining tomatoes, cucumber and capsicum. Drizzle with olive oil and vinegar. Set aside.
3. Heat oil in a large frying pan and cook schnitzels until golden and cooked through. Drain.

Serving Suggestion

Serve schnitzels topped with a spoonful of salsa and a side salad or steamed vegetables.

Tip

Stir basil through salsa just before serving to avoid it turning brown.

Kitchen Hint

Try serving with rich gravy made with the addition of **Knorr Tomato Powder**.



Beef Bourguignon Pie

Transformed into a pie with a crust of golden flakey pastry, this authentic French favourite is a winner.

10 SERVES

Ingredients

50 ml	Canola oil	250 ml	Red wine
800 g	Beef blade steak, cut into 2cm dice	4 x	Bay leaves
2 x	Onions, diced	3 tsp	Dried mixed herbs
4 x	Rashers lean salt reduced bacon, sliced	240 g	Knorr Tomato Powder
500 g	Button mushrooms, quartered	5 x	Sheets low fat ready rolled puff pastry
4 x	Cloves garlic, finely chopped		Steamed vegetables, to serve

Method

1. Heat half the oil in a large pot over high heat. Brown meat then remove and set aside.
2. Add remaining oil, onion, bacon and mushrooms to the pan and cook until golden. Add garlic, cook for an extra minute then pour in red wine, bay leaves and mixed herbs. Bring to the boil, reduce heat and return meat and juices to pan.
3. Whisk **Knorr Tomato Powder** with 1.75L water. Add to pan and stir to combine. Simmer until meat is tender and sauce reduced. Remove from heat and cool.
4. Divide filling between ramekins. Cut out rounds of pastry. Brush tops with egg wash or milk. Bake in hot combi oven for 15-20 minutes or until hot and pastry is golden and puffed.

Serving Suggestion

Serve with steamed vegetables.

Nutrition Information

Per Serve (284g)	
Energy (kJ)	1989
Protein (g)	27
Total Fat (g)	22
Saturated Fat (g)	8
Carbohydrate (g)	45
Sugars (g)	4
Dietary Fibre (g)	3
Sodium (mg)	449



Butter Chicken

When it comes to curries to suit all palates you can't go past butter chicken. Pairing **Knorr Tomato Powder** with **Knorr Patak's Butter Chicken Paste** makes the perfect base.

10 SERVES

Ingredients

75 ml	Vegetable oil	500 ml	Thickened cream
1.5 kg	Chicken thigh fillets, trimmed, cut into 2.5cm dice		Steamed basmati rice, to serve
150 g	Knorr Patak's Butter Chicken Paste		Knorr Patak's Sweet Mango Chutney , to serve
120 g	Knorr Tomato Powder		Sliced green onions, to serve
100 g	Knorr Aromat Seasoning		

Method

1. Heat oil in a large pot over high heat, add chicken and cook for 5 minutes or until golden. Remove.
2. Add **Knorr Patak's Butter Chicken Paste** to pot and cook for 1-2 minutes or until fragrant.
3. Stir in 600ml boiling water, **Knorr Tomato Powder** and **Knorr Aromat Seasoning**. Stir until combined and bring to a simmer.
4. Return chicken to pot and continue to simmer over medium heat until chicken is cooked through.
5. Stir through cream, simmer for another minute.

Serving Suggestion

Serve accompanied with steamed rice and **Knorr Patak's Sweet Mango Chutney**, garnished with green onion.



Pizza Napolitana

Making pizza sauce using **Knorr Tomato Powder** adds extra zest to this classic pizza topping and lets you achieve the right sauce texture with ease.

SERVES

Ingredients

120 g	Knorr Tomato Powder	100 g	Kalamata olives
5 x	22cm diameter pizza bases	80 ml	Garlic olive oil
500 g	Vine ripe tomatoes, sliced	20 g	Basil leaves
500 g	Buffalo mozzarella, thinly sliced		

Method

1. Mix **Knorr Tomato Powder** with 500ml boiling water and stir until combined. Simmer for 1 minute then remove from heat and cool slightly.
2. Warm pizza bases in combi oven.
3. Spread bases with tomato sauce. Top with sliced tomatoes, mozzarella and olives. Drizzle over garlic olive oil.
4. Bake in combi oven at 200°C for 15 minutes or until cheese is melted.

Serving Suggestion

Slice pizzas, sprinkle with basil and serve.



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