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Flavour
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*The Flavour
Game Changer*

IS HERE

Change the flavour game in your kitchen with the new Knorr Concentrated Liquid Chicken Stock.

Made with slowly cooked chicken bones, each drop brings a rich chicken taste to every dish it touches.

GET YOUR GAME ON!



The recipes in this brochure have been developed to provide inspiration to create tasty meals for your menus. Consult your resident dietitian to ensure they are suitable for specific nutritional and dietary requirements.



“I rely on ingredients that bring a natural taste. Each drop adds a rich chicken taste.”

- Quick and easy to use straight out of the bottle.
- Dissolves in all stages of cooking, hot or cold.
- Brings out the flavours of your dish like never before.
- Made with 25% less salt*.

Product characteristics

Product Description	Concentrated Liquid Chicken Stock
Weight	1kg
Unit/Case	6
Yield/Unit	25L
Distributor Code	

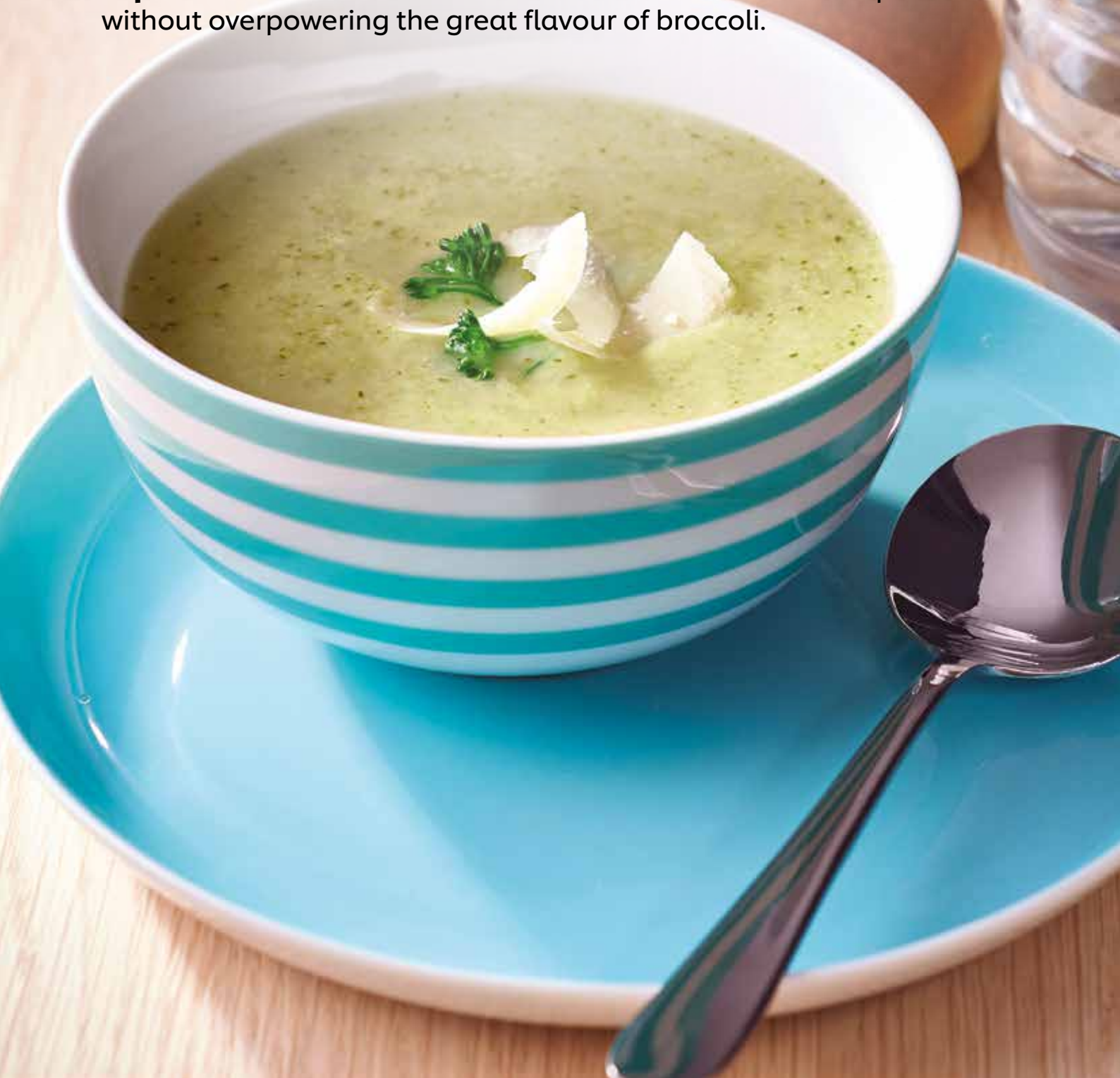


*Contains 25% less sodium than regular Knorr Chicken Booster.

Broccoli and Cheddar Soup

Hearty and nutritious soups are important on aged care menus, especially in winter.

This recipe is based on a regular favourite: cauliflower and cheese soup, but uses broccoli instead of cauliflower for its vibrant colour, and is another delicious soup menu option. **Knorr Concentrated Liquid Chicken Stock** adds the rich chicken taste to this soup without overpowering the great flavour of broccoli.



Broccoli and Cheddar Soup

Serves 10

Ingredients

2 x	Brown onions, chopped
50g	Butter
1kg	Broccoli, trimmed into florets, using stalks
2L	Water
300ml	Cream
80ml	Knorr Concentrated Liquid Chicken Stock
200g	Cheddar cheese, grated

Method

1. Sweat the onions off in butter and add broccoli, water and cream.
2. Lightly cook until the broccoli is tender.
3. Season with **Knorr Concentrated Liquid Chicken Stock** and add cheese. Blend.

Chef's Tip

The key is not to overcook this soup so as not to lose the vibrant colour of broccoli. Add **Knorr Concentrated Liquid Chicken Stock** for a richer flavour with less salt than a regular chicken booster*.

Knorr Concentrated Liquid Chicken Stock 1kg



- Made with chicken bones cooked for 3 hours
- Dissolves easily in all stages of cooking
- Brings out the flavours in a dish with less salt*

*25% less sodium than Knorr Chicken Booster.

Chicken Chasseur Hot Pot, Herb Crumble

A casserole or a stew can be made from various ingredients already available in aged care kitchens and chefs can get really creative preparing it. The name of the dish itself can be more exciting too, a hot pot or braise are sure to sound more interesting.

Adding a bit of texture with ingredients such as the crumble topping, can make this dish a new favourite.



Chicken Chasseur Hot Pot, Herb Crumble

Serves 10

Ingredients

Herb Crumble

- 250g Bread crumbs
- Olive oil
- 50g Parsley, chopped
- 150g Parmesan, grated

Hot Pot

- 80ml Oil
- 1kg Chicken, diced
- 400g Mushrooms, quartered
- 150ml White wine
- 1.2kg Knorr Pronto Napoli**
- 40g Garlic puree
- 30g Parsley, chopped
- 50ml Knorr Concentrated Liquid Chicken Stock**

Method

Herb Crumble

1. Toast bread crumbs in a pan with plenty of olive oil. Remove and cool.
2. Add parsley and parmesan.

Hot Pot

1. Heat the oil and brown the chicken, add mushrooms, white wine, **Knorr Pronto Napoli**, garlic puree, parsley and **Knorr Concentrated Liquid Chicken Stock**.
2. Place in a large baking tray, sprinkle over with the crumble. Cook at 160°C until the chicken is tender.

To Serve

Serve with garlic mash.

Chef's Tip

The crumble for this recipe can be changed to suit your creativity.

Knorr Pronto Napoli 4.15kg



- Made in Italy from sustainably grown Italian tomatoes
- Authentic Napoli base sauce with 95% tomato content and real tomato chunks throughout

Knorr Concentrated Liquid Chicken Stock 1kg



- Made with chicken bones cooked for 3 hours
- Dissolves easily in all stages of cooking
- Brings out the flavours in a dish with less salt*

*25% less sodium than Knorr Chicken Booster.

Roast Chicken Florentine

Roasts are still a favourite meal with aged care residents, especially on weekends, and chicken meat is widely used across menus. Chicken breast, typically cooked for roasts, can dry out easily and lack moisture. By adding **Knorr Concentrated Liquid Chicken Stock** combined with **Knorr Hollandaise Sauce**, moisture and flavour are brought back to the dish, and the sauce can be a new exciting alternative to gravy.



Roast Chicken Florentine

Serves 10

Ingredients

10 x	Chicken breast fillets, skin on
50ml	Oil
2 x	Brown onions, diced
500g	Baby spinach leaves
150ml	White wine
500g	Knorr Hollandaise Sauce
60ml	Knorr Concentrated Liquid Chicken Stock

Method

1. Seal the chicken in a pan of oil until browned.
2. Place the onions and spinach in a large baking tray and pour over the combined wine, **Knorr Hollandaise Sauce** and **Knorr Concentrated Liquid Chicken Stock**.
3. Roast in the oven at 160°C until the chicken is cooked through.

To Serve

Serve with roasted vegetables.

Chef's Tip

Keep the skin on the chicken, this helps to maintain moisture in the meat during and after cooking.

Knorr Hollandaise Sauce 1L



- Made with real cage free egg yolks for an authentic, close-to-scratch taste

Knorr Concentrated Liquid Chicken Stock 1kg



- Made with chicken bones cooked for 3 hours
- Dissolves easily in all stages of cooking
- Brings out the flavours in a dish with less salt*

*25% less sodium than Knorr Chicken Booster.

Chicken Mornay Lasagne

Combining well known classic dishes into one can often result in a new exciting menu option. The trick is to pick two dishes that go well together.

This recipe incorporates Lasagne and Mornay but using chicken mince instead of beef in the latter. Adding **Knorr Concentrated Liquid Chicken Stock** into the mince brings flavour and moisture back into the chicken.



Chicken Mornay Lasagne

Serves 10

Ingredients

Chicken Mornay

- 2 x White onions, diced
- 1.5kg Chicken mince
- 50ml Oil

500ml Knorr Hollandaise Sauce

- 500ml Milk
- 30g Garlic puree
- 60g Wholegrain mustard

60ml Knorr Concentrated Liquid Chicken Stock

60g Knorr Roux

Lasagne

- 8 x Lasagne sheets
- 500g Baby spinach leaves
- 200g Cheese, grated

Method

Chicken Mornay

1. Cook the onions and the chicken mince in oil.
2. Add **Knorr Hollandaise Sauce**, milk, garlic puree and wholegrain mustard.
3. Simmer and add **Knorr Concentrated Liquid Chicken Stock** to season. Thicken with **Knorr Roux**.

Lasagne

1. Pour some of the chicken mornay into a large gastronome and add a layer of lasagne sheets.
2. Repeat this process four times and include the cheese and spinach in every second layer with a cheese layer to finish.
3. Bake at 180°C for 20 minutes.

To Serve

Serve with crunchy fresh salad on the side and crusty bread.

Chef's Tip

Add more vegetables to boost nutrition.

Knorr Hollandaise Sauce 1L



- Made with real cage free egg yolks for an authentic, close-to-scratch taste

Knorr Concentrated Liquid Chicken Stock 1kg



- Made with chicken bones cooked for 3 hours
- Dissolves easily in all stages of cooking
- Brings out the flavours in a dish with less salt*

Knorr Roux 1.8kg/6kg



- A clean tasting, white roux. Perfect to make white sauce base
- Use as a thickener for soups and other sauces

*25% less sodium than Knorr Chicken Booster.

Pumpkin, Rosemary, Lemon Chicken Quiche

Residents often prefer a lighter meal for dinner. Quiche is a great option for that. It also allows chefs to add their own touch to the dish. For that full chicken flavour, this recipe includes **Knorr Concentrated Liquid Chicken Stock** as well as **Knorr Chinese Lemon Sauce** and rosemary for a perfect flavour combination.



Pumpkin, Rosemary, Lemon Chicken Quiche

Serves 10

Ingredients

Chicken Filling

- 500g Pumpkin, diced
- 20g Rosemary, chopped
- 5g Lemon, rind
- 400g Chicken, roasted
- 6 x Eggs
- 200g Knorr Chinese Lemon Sauce**
- 60ml Knorr Concentrated Liquid Chicken Stock**

Pastry

- 2 x Pastry sheets

Method

Chicken Filling

1. Steam the pumpkin and combine with rosemary, lemon and chicken.
2. Add the eggs, **Knorr Chinese Lemon Sauce** and **Knorr Concentrated Liquid Chicken Stock**.

Pastry

1. Line two rectangular tart tins with pastry and blind bake for 10 minutes or until crisp. Add the chicken filling.
2. Bake at 160°C for 15-20 minutes.

To Serve

Serve with a roasted vegetable salad.

Chef's Tip

Add some **Knorr Hollandaise Sauce** to the filling for a creamier texture.

Knorr Chinese Lemon Sauce 2kg



- A tangy lemon sauce, with lemon juice

Knorr Concentrated Liquid Chicken Stock 1kg



- Made with chicken bones cooked for 3 hours
- Dissolves easily in all stages of cooking
- Brings out the flavours in a dish with less salt*

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