



*The
Flavour
Game
Changer*



*The Flavour
Game Changer*

IS HERE

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

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

GET YOUR GAME ON!





Knorr

**Concentrated
Liquid Stock**

Chicken

**RICH
CHICKEN
TASTE**

U Unilever
Food
Solutions
For Professionals



Concentrated
Liquid Stock

Knorr

“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 Stock
Weight	1kg
Unit/Case	6
Yield/Unit	25L
Distributor Code	



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



Shredded Chicken Sandwich, Chilli Jam Mayo, Viet Slaw

Serves 10

Burgers with pulled meats are on trend across many pub and club menus. This recipe uses shredded chicken, seasoned with **Knorr Concentrated Liquid Stock** to bring moisture and flavour back into the cooked meat. Served with a Vietnamese salad, it makes a delicious Asian-inspired chicken burger.

Ingredients

<i>Chicken</i>		<i>Chilli Jam Mayo</i>	
800g	Chicken breast, skin on	200g	Hellmann's Real Mayonnaise
50ml	Knorr Concentrated Liquid Stock	40g	Knorr Thai Sweet Chilli Jam
<i>Viet Slaw</i>			
20g	Coriander	300g	Lettuce, shredded
20g	Vietnamese mint	10	Brioche or milk buns, halved
20g	Shallots		
20g	Carrot, shredded		
3g	Knorr Lime Powder		

Method

Chicken

1. Char grill chicken breast. Finish roasting in the oven until cooked through.
2. Remove the skin and deep fry until crispy, chop into small pieces.
3. Shred the chicken with a fork and add **Knorr Concentrated Liquid Stock**, set aside for use.

Viet Slaw

1. Combine coriander, mint, shallots and carrots together, season with **Knorr Lime Powder**.

Chilli Jam Mayo

1. Combine **Hellmann's Real Mayonnaise** and **Knorr Thai Sweet Chilli Jam** together.

To Serve

Grill the buns and add all ingredients, including lettuce and chopped chicken skin for crunch, serve with assorted vegetable crisps and lime salt.

Chef's Tip

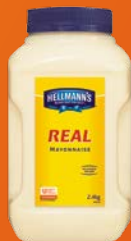
For a touch of chilli, add some fine sliced fresh Jalapeños.

Knorr Lime Powder



- Made with real limes
- One pack makes 2L
- Use to make dressings, sauces, beverages, desserts, marinades

Hellmann's Real Mayonnaise



- Made with real ingredients like egg yolks, lemon juice and mustard oil
- Thick, rich and creamy, with a well-balanced savoury profile, a hint of mustard and refreshing tang

Knorr Thai Sweet Chilli Jam



- Traditional Thai sweet chilli paste made with fresh shallots and garlic, fried and blended with chillies and shrimps to produce authentic Thai flavours
- Add to stir-fries, marinades, dressings or as a condiment



Orecchiette with Greens, Walnuts and Brown Butter

Serves 10

Different and new varieties of pasta are now widely available to add a bit of interest on menus. This dish uses pasta that has a nice texture to it and looks great on a plate when mixed with greens and walnuts. The butter is lightly seasoned with **Knorr Concentrated Liquid Stock** to add flavour and reduce the oiliness, and served over the freshly cooked pasta.

Ingredients

<i>Pasta</i>		<i>Sauce</i>	
100ml	Olive Oil	200g	Butter
500g	Orecchiette	40g	Knorr Garlic Puree
		300g	Walnuts
		50ml	Knorr Concentrated Liquid Stock
		100g	Spinach
		100g	Cavolo Nero
			Parmesan

Method

Pasta

1. Cook the pasta and strain allowing to steam off, drizzle with olive oil.

Sauce

1. Place the butter, **Knorr Garlic Puree** and walnuts in a pan and cook until a light brown colour, add **Knorr Concentrated Liquid Stock**.

2. Add together the refreshed pasta, spinach and cavolo nero and toss.

To Serve

Serve in a shallow bowl. Drizzle with olive oil, sprinkle with cracked pepper and parmesan.

Chef's Tip

Let your butter brown slightly, then add **Knorr Concentrated Liquid Stock**. This will stop the butter from browning further once you remove from heat.

Knorr Garlic Puree



- The fresh flavour and natural colour of garlic in a smooth paste
- Made using a unique cold process to retain flavour and freshness



Free Range Chicken, Sweet Potato and Rosemary Pie

Serves 10

Pot pie can be often seen as “not so exciting” and sometimes a way to use up cheaper cuts of meat. But it doesn't have to be.

This free range chicken pie recipe is made in a more traditional way. Adding roasted sweet potato and fresh chopped rosemary brings creative excitement back for chefs and customers.

Ingredients

Pie filling

- 300g Sweet potato, diced
- 160g Green onions, chopped
- 10g Rosemary, chopped
- 1kg Free range chicken breast, roasted
- 800ml Cream
- 50ml Knorr Concentrated Liquid Stock**
- 80g Knorr Roux**

Pie base

- Puff Pastry

Method

Pie filling

1. Roast sweet potato until golden, place in a pot with green onions and rosemary.
2. Place chopped chicken, cream and **Knorr Concentrated Liquid Stock** in a pot. Bring to the boil and thicken with **Knorr Roux**.

Pie base

1. Cut out the pastry and line small pie tins with it. Fill in with the pie mix. Crimp the edge of the pastry so the pie is partially open and brush with egg wash. Bake in the oven at 160°C until golden.

To Serve

Serve with a fresh salad of baby cos, radish and pomegranate seeds.

Chef's Tip

To make your pie visually interesting, do not add a top to it so you can see all the delicious ingredients inside.

Knorr Roux



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



Bang Bang Chicken Salad

Serves 10

A vibrant fresh salad is a great option on any menu. Dressed with the tangy mix of **Knorr Concentrated Liquid Stock**, rice vinegar, sugar and ginger, this recipe makes a delicious full-flavoured Asian-inspired salad. Served with chicken tenderloins, it is a complete meal for those looking for a lighter dinner or lunch option.

Ingredients

<i>Chicken</i>		<i>Salad</i>	
20	Chicken tenderloins, sliced	25g	Coriander, chopped
4	Eggs	25g	Shallots, sliced
50ml	Knorr Concentrated Liquid Stock	25g	Cucumber, shredded
200g	Flour	25g	Carrot, shredded
400g	Panko bread crumbs	10g	Mint
		10g	Fried shallots
<i>Dressing</i>			
20ml	Knorr Concentrated Liquid Stock		
10g	Chilli, chopped		
10g	Knorr Ginger Puree		
80ml	Rice vinegar		
20g	White sugar		

Method

Chicken

1. Add **Knorr Concentrated Liquid Stock** to the egg mix. Coat the chicken in flour, then egg mix, then in crumbs. Set aside to deep fry.

Dressing

1. Combine the dressing ingredients together.

To Serve

Combine all salad ingredients together, including the chicken. Drizzle with dressing.

Chef's Tip

To reduce the acidity of your dressings, season with a little sugar and **Knorr Concentrated Liquid Stock** to achieve a perfect flavour balance for your Asian-inspired salads.

Knorr Ginger Puree



- Contains high quality spices
- Can be added late in the cooking process just before serving or to cold dishes, unlike dry spices which need time to hydrate and soften
- For best results do not add directly to hot oil



Chicken Schnitzel, Jumbo Prawns, Garlic Sauce

Serves 10

This recipe is a take on the popular classics of chicken schnitzel and 'surf-and-turf', to satisfy the most hard-core pub goer. A combination of hand-crumbed chicken breast, succulent jumbo prawns and a creamy garlic sauce is a perfect marriage. **Knorr Concentrated Liquid Stock**, added into the sauce, lifts the flavour of the other ingredients and delivers that sought after umami flavour.

Ingredients

<i>Chicken</i>		<i>Sauce</i>	
10	Chicken breasts	50g	Knorr Garlic Puree
20ml	Knorr Concentrated Liquid Stock	30ml	Knorr Concentrated Liquid Stock
4	Eggs	600ml	Cream
200g	Flour	60g	Shallots
400g	Panko bread crumbs		
<i>Prawns</i>			
20	Jumbo Prawns		

Method

Chicken

1. Slice chicken breast fillets in half and flatten with a mallet.
2. Add Knorr Concentrated Liquid Stock to the egg mix. Coat the chicken in flour, then egg mix, then in crumbs. Set aside to deep fry.

Prawns

1. Peel the prawns leaving the head and tail on. Grill on the barbecue.

Sauce

1. Combine the cream, **Knorr Garlic Puree** and **Knorr Concentrated Liquid Stock** together and slightly reduce, add chopped shallots.

To Serve

Serve together with the sauce on top, fresh fries and salad on the side. Garnish with fresh herbs.

Chef's Tip

Add **Knorr Concentrated Liquid Stock** to the egg-wash during the crumbing process to bring out the full flavour of chicken.

Knorr Garlic Puree



- The fresh flavour and natural colour of garlic in a smooth paste
- Made using a unique cold process to retain flavour and freshness

*Get your
flavour game on
at ufs.com*



For further information please contact
your local sales representative or call us.

T 1800 888 695 (Australia), 0800 449 221 (New Zealand).
www.ufs.com

