

More choice, more satisfaction!

Food is an essential part in Aged Care residents' life.

As you know, it's vital to provide them with the best eating experience to support their health and well-being.

Whether residents' expectations are rooted in tradition or influenced by multi-cultural backgrounds, bringing variety to the menu remains key to keep them satisfied.

We have developed this recipe book to inspire and help you to easily deliver menu variety through a 'World of Sauces'.

Inside, you'll find a great choice of mild, tasty and most importantly easy to make recipe ideas including: hot pots, pies, casseroles, plus other delicious and inspiring savoury dishes.

All recipes have been specifically designed for Aged Care with the support of our Nutritionist. They offer fool-proof solutions to cater for tight budgets, time constraints, dietary needs and limited staff skills, without the need for multiple ingredients.

And your residents will love it!



Mark Baylis

Executive Chef, Unilever Food Solutions

W.A. Baylis



Discover a world of mild and flavourful recipes to easily bring variety to your menu:

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Introducing Continental Professional Rich Brown Gravy 2kg/7kg*

Use our instant gravy as a base or as a finishing sauce for your meat and vegetable dishes.

Our Continental Professional range offers products that provide Chefs and Cooks with versatile ingredients that will truly satisfy residents.

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*Gluten free



For more recipe ideas, visit www.ufs.com



Butter Chicken Casserole

A popular mild curry dish that uses gravy as a base giving it a smoother texture.



Butter Chicken Casserole

Serves 10

Ingredients

- 500ml Water
50g Continental Rich Brown Gravy
1kg Chicken thigh, diced
600ml Knorr Patak's Butter Chicken Sauce

Method

1. Combine all ingredients and bring to the boil while stirring continuously.
2. Reduce heat and simmer for 20 minutes or until chicken is cooked.

Serving Suggestion

Steamed green beans, herbed potatoes and steamed squash.



Nutrition Information

	Per serve (215g)
Energy (kJ)	888kJ
Protein (g)	19g
Fat (g)	10g
Saturated Fat (g)	4g
Carbohydrate (g)	11g
Sugar (g)	5g
Fibre (g)	0g
Sodium (mg)	495mg

Continental Rich Brown Gravy 2kg/7kg



Knorr Patak's Butter Chicken Sauce 2.2L



- A rich, sweet, butter flavoured simmer sauce

Braised Lamb Rissoles and Mongolian Sauce

Lamb is very popular but is becoming expensive. This recipe utilises a more economical lamb option combined with a delicious Asian inspired sauce.



Braised Lamb Rissoles and Mongolian Sauce

Serves 10

Ingredients

- 1kg Lamb mince
- 90g Onion, diced
- 500ml Water
- 600ml Knorr Sakims Mongolian Sauce**
- 50g Continental Rich Brown Gravy**

Method

1. Combine the lamb mince and onions to make 20 x 50g rissoles.
2. Combine water, **Knorr Sakims Mongolian Sauce** and **Continental Rich Brown Gravy** and bring to the boil whilst stirring.
3. Brown the rissoles in the oven at 180°C for 15 minutes then pour over the sauce. Continue to braise in the oven for an additional 5 minutes or until cooked through.

Serving Suggestion

Steamed rice, carrots and zucchini.



Nutrition Information

	Per serve (224g)
Energy (kJ)	1300kJ
Protein (g)	23g
Fat (g)	15g
Saturated Fat (g)	6g
Carbohydrate (g)	21g
Sugar (g)	15g
Fibre (g)	0g
Sodium (mg)	894mg

Knorr Sakims Mongolian Sauce 2.1kg



- A mild cook-in sauce, made with soy sauce, garlic and spices.

Continental Rich Brown Gravy 2kg/7kg



Chicken Parmigiana Pie

Try this recipe that uses two popular dishes in Aged Care to create a truly delicious new idea.



Chicken Parmigiana Pie

Serves 10

Ingredients

- 1.5L Water
- 500ml Knorr Parmigiana Italian Sauce**
- 30g Continental Rich Brown Gravy**
- 1kg Chicken thigh, diced
- 225g Continental Instant Mashed Potato Mix**
- 50g Breadcrumbs

Method

1. Combine 500ml of the water, **Knorr Parmigiana Italian Sauce** and **Continental Rich Brown Gravy**, bring to the boil while stirring. Add the chicken and simmer for 20 minutes.
2. Boil the remaining water and whisk in the **Continental Instant Mashed Potato Mix**.
3. Place the cooked chicken and sauce into a roasting pan and top with the mash, sprinkle over the breadcrumbs and bake for 20 minutes.

Serving Suggestion

A light salad.



Nutrition Information

	Per serve (330g)
Energy (kJ)	1087kJ
Protein (g)	22g
Fat (g)	8g
Saturated Fat (g)	3g
Carbohydrate (g)	24g
Sugar (g)	3g
Fibre (g)	0g
Sodium (mg)	651mg

Knorr Parmigiana Italian Sauce 1.9kg



- A flavoursome tomato based sauce made with onion, cheese, garlic and a hint of chilli

Continental Rich Brown Gravy 2kg/7kg



Continental Instant Mashed Potato Mix 7kg



- An instant mash mix, made with real potatoes to create a rich and creamy mashed potato

Roast Chicken with Sweet Mango Gravy

Put a twist on your apricot chicken by using mango sauce instead and serve it with your favourite roast.



Roast Chicken with Sweet Mango Gravy

Serves 10

Ingredients

- 1kg Chicken breast skin on
50g Continental Rich Brown Gravy
500ml Water
600ml Knorr Patak's Mango Chicken Sauce

Method

1. Roast the chicken at 180°C for 25 minutes or until cooked and slice.
2. Combine the rest of the ingredients together and bring to the boil while stirring.
3. Serve sauce with roast chicken and vegetables.

Serving Suggestion

Roast potato, pumpkin and silverbeet.



Nutrition Information

	Per serve (215g)
Energy (kJ)	826kJ
Protein (g)	22g
Fat (g)	7g
Saturated Fat (g)	2g
Carbohydrate (g)	11g
Sugar (g)	6g
Fibre (g)	0g
Sodium (mg)	462mg

Continental Rich Brown Gravy 2kg/7kg



Knorr Patak's Mango Chicken Sauce 2.2L



- A mildly spiced, sweet mango simmer sauce

Chicken Parmigiana with Tuscan Gravy

Chicken Parmigiana has been an old favourite for quite some time. Mixing it with a different sauce can give it an exciting new taste.



Chicken Parmigiana with Tuscan Gravy

Serves 10

Ingredients

10 x 100g	Chicken schnitzel
50g	Continental Rich Brown Gravy
500ml	Water
700ml	Knorr Pronto Napoli
300g	Cheese, grated

Method

1. Bake or fry the chicken schnitzels.
2. Combine the rest of the ingredients except the cheese, and bring to the boil while stirring.
3. Pour over the sauce, add cheese and cook in the oven at 180°C for 5-10 minutes until golden.

Serving Suggestion

Potato gems, broccolini and roasted herbed tomatoes.



Nutrition Information

	Per serve (255g)
Energy (kJ)	1547kJ
Protein (g)	35g
Fat (g)	16g
Saturated Fat (g)	9g
Carbohydrate (g)	19g
Sugar (g)	4g
Fibre (g)	1g
Sodium (mg)	880mg

Continental Rich Brown Gravy 2kg/7kg



Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Introducing Knorr Garde d'Or Hollandaise Sauce 1L

Made with real egg yolks, this ready-to-use, close to scratch sauce can be used for a variety of dishes.

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For more recipe ideas, visit www.ufs.com



Lemon Chicken Hot Pot

The lemon and hollandaise work perfectly together, giving you a nice creamy tang, perfect with chicken.



Lemon Chicken Hot Pot

Serves 10

Ingredients

- 1kg Chicken thigh, diced
- 100ml Oil
- 400ml Knorr Garde d'Or Hollandaise Sauce**
- 300g Knorr Sakims Chinese Lemon Sauce**
- 300g Zucchini, sliced

Method

1. Seal chicken in a large pan with a little oil. Cook until brown.
2. Combine the **Knorr Garde d'Or Hollandaise Sauce** and **Knorr Sakims Chinese Lemon Sauce** and zucchini together.
3. Place the chicken with sauce and zucchini in a deep tray. Cook in the oven at 180°C for 20 minutes or until chicken is cooked through.

Serving Suggestion

Mashed pumpkin, sweet potato and steamed broccoli.



Nutrition Information

	Per serve (210g)
Energy (kJ)	1408kJ
Protein (g)	19g
Fat (g)	25g
Saturated Fat (g)	8g
Carbohydrate (g)	8g
Sugar (g)	6g
Fibre (g)	0.4g
Sodium (mg)	381mg

Knorr Garde d'Or Hollandaise Sauce 1L



- A convenient, close to scratch Hollandaise sauce, made with real egg yolks

Knorr Sakims Chinese Lemon Sauce 2.05kg



- A tangy lemon sauce, with lemon juice

Fish Pie with Potato Top

Fish pie is an old favourite, nice and easy to eat and simple to create.



Fish Pie with Potato Top

Serves 10

Ingredients

300g	Onion, white, diced
120g	Butter
600ml	Knorr Garde d'Or Hollandaise Sauce
1.2kg	White fish, diced
225g	Continental Instant Mashed Potato Mix
1L	Water

Method

1. Sweat the onions in a pot with 60g butter, add in the **Knorr Garde d'Or Hollandaise Sauce**.
2. Place the fish in a deep oven tray and cover with the sauce and onions.
3. Boil the water, whisk in the **Continental Instant Mashed Potato Mix**, add the remaining butter and place on top of the fish.
4. Bake in the oven at 180°C for 25–30 minutes or until fish is cooked.

Serving Suggestion

Sugar snap peas and steamed corn.



Nutrition Information

	Per serve (344g)
Energy (kJ)	2495kJ
Protein (g)	27g
Fat (g)	46g
Saturated Fat (g)	19g
Carbohydrate (g)	18g
Sugar (g)	4g
Fibre (g)	0.6g
Sodium (mg)	602mg

Knorr Garde d'Or Hollandaise Sauce 1L



- A convenient, close to scratch Hollandaise sauce, made with real egg yolks

Continental Instant Mashed Potato Mix 7kg



- An instant mash mix, made with real potatoes to create a rich and creamy mashed potato

Pumpkin, Feta and Rosemary Bake

This pumpkin recipe has been proven to be very popular with Aged Care residents. Its texture and taste will make it one of your top vegetable dishes.



Pumpkin, Feta and Rosemary Bake

Serves 10

Ingredients

- 1.2kg Pumpkin, diced
- 50ml Oil, vegetable
- 3 bulbs Garlic, whole
- 100g Feta cheese, crumbled
- 10g Rosemary
- 300ml Knorr Garde d'Or Hollandaise Sauce**
- 50g Breadcrumbs, toasted

Method

1. Lightly roast the pumpkin with the oil.
2. Cut the garlic bulbs in half and add to the pumpkin. Lightly bake at 160°C for 25 minutes or until soft. Once cooked, squeeze out the garlic cloves into the pumpkin.
3. Sprinkle over the cheese and chopped rosemary.
4. Drizzle over the **Knorr Garde d'Or Hollandaise Sauce** and breadcrumbs. Bake for an additional 15 minutes or until golden.

Serving Suggestion

Steak and broccolini.

Nutrition Information

	Per serve (176g)
Energy (kJ)	1240kJ
Protein (g)	5g
Fat (g)	22g
Saturated Fat (g)	7g
Carbohydrate (g)	17g
Sugar (g)	8g
Fibre (g)	4g
Sodium (mg)	285mg

Knorr Garde d'Or Hollandaise Sauce 1L

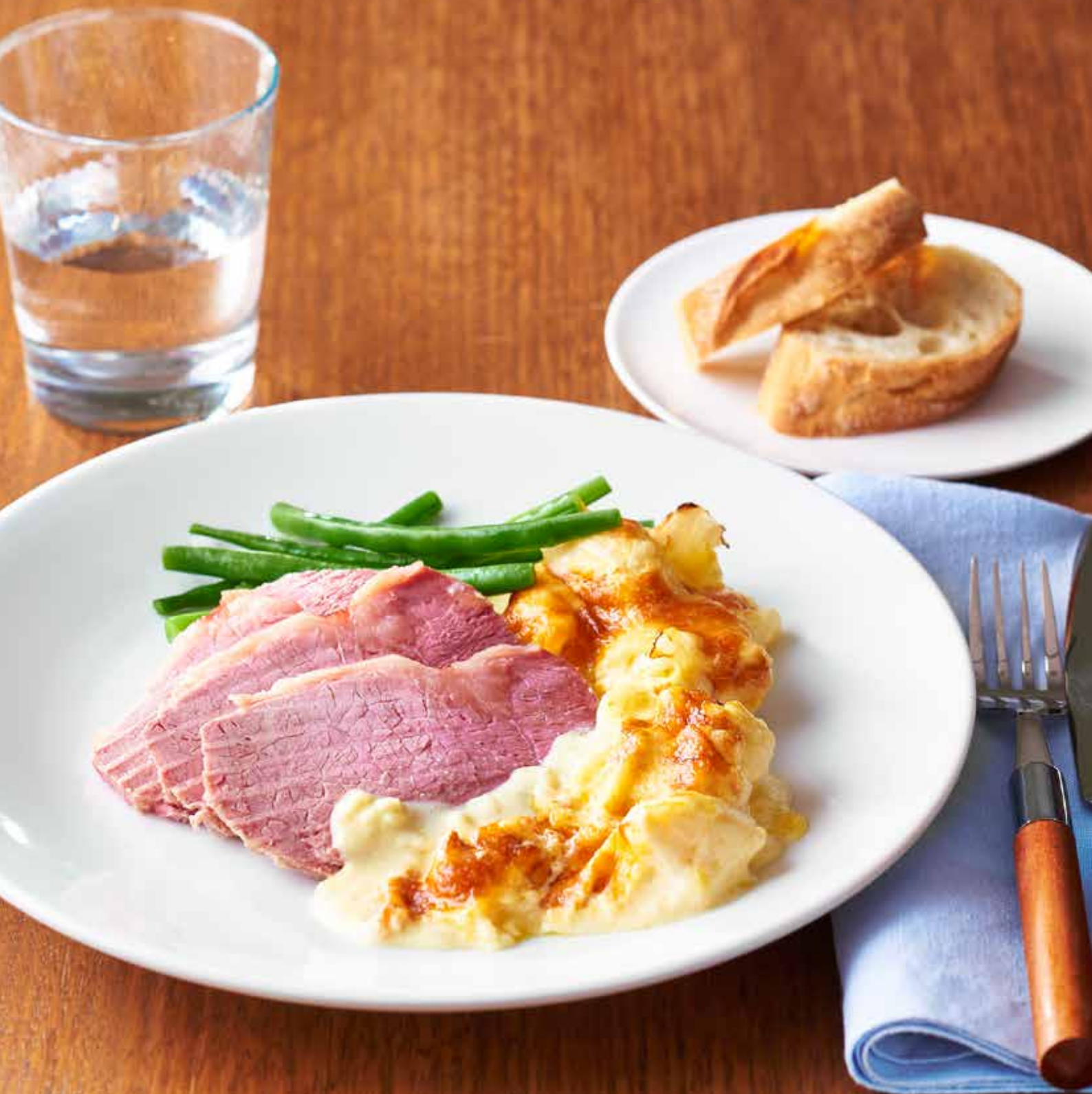


- A convenient, close to scratch Hollandaise sauce, made with real egg yolks



Potato and Cauliflower Cheese Mornay

Another classic vegetable dish that is always loved. The hollandaise is the secret ingredient.



Potato and Cauliflower Cheese Mornay

Serves 10

Ingredients

- 700g Cauliflower, chopped
- 700g Potato, diced
- 60g Continental Cream of Chicken Soup Mix**
- 700ml Water
- 300ml Knorr Garde d'Or Hollandaise Sauce**
- 300g Cheese, grated

Method

1. Steam the cauliflower and potato until tender.
2. Combine the **Continental Cream of Chicken Soup Mix**, water and **Knorr Garde d'Or Hollandaise Sauce**. Pour over the cauliflower and potato.
3. Add cheese and bake in the oven at 180°C for 15 minutes or until golden.

Serving Suggestion

Corned beef and steamed green beans.



Nutrition Information

	Per serve (306g)
Energy (kJ)	1448kJ
Protein (g)	12g
Fat (g)	26g
Saturated Fat (g)	12g
Carbohydrate (g)	14g
Sugar (g)	3g
Fibre (g)	3g
Sodium (mg)	522mg

Continental Cream of Chicken Soup Mix 1.6kg



- A hearty, well flavoured creamy chicken soup with specially selected herbs

Knorr Garde d'Or Hollandaise Sauce 1L



- A convenient, close to scratch Hollandaise sauce, made with real egg yolks

Braised Lamb Rump with Creamy Mushroom Sauce

A beautifully combined dish of lamb, mushrooms and hollandaise.



Braised Lamb Rump with Creamy Mushroom Sauce

Serves 10

Ingredients

- 1kg Lamb rump
- 100g Onions, diced
- 250g Mushrooms, sliced
- 50ml Oil, vegetable
- 750ml Water
- 75g Continental Rich Brown Gravy**
- 300ml Knorr Garde d'Or Hollandaise Sauce**

Method

1. Roast the lamb in the oven for 10 minutes at 180°C or until lightly browned.
2. Sweat the onions and mushrooms with a little oil, add the water, **Continental Rich Brown Gravy** and bring to the boil while stirring, then add in the **Knorr Garde d'Or Hollandaise Sauce**.
3. Pour over the lamb, cover and simmer in the oven at 160°C for 40 minutes or until the lamb is tender.

Serving Suggestion

Sweet potato, roasted parsnip and steamed snow peas.



Nutrition Information

	Per serve (248g)
Energy (kJ)	1326kJ
Protein (g)	22g
Fat (g)	22g
Saturated Fat (g)	8g
Carbohydrate (g)	7g
Sugar (g)	2g
Fibre (g)	0.6g
Sodium (mg)	436mg

Continental Rich Brown Gravy 2kg or 7kg



Knorr Garde d'Or Hollandaise Sauce 1L



- A convenient, close to scratch Hollandaise sauce, made with real egg yolks

Introducing Knorr Pronto Napoli 4.15kg

Knorr Pronto Napoli is an authentic Italian Napoli base sauce made from more than 6kg of sustainably grown tomatoes from Italy's gastronomic Emilia Romagna region. These tomatoes are reduced to perfection and then cooked according to our own unique recipe.

Perfect for all of your tomato based dishes, this sauce has plenty of real tomato chunks throughout and a delicious tomato flavour. Lightly seasoned, with no overpowering herbs or spices, Knorr Pronto Napoli sauce is perfect for all your tomato dishes.

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For more recipe ideas, visit www.ufs.com



Burgundy Beef Casserole

Quality tomatoes combined with beef and red wine will create a great tasting classic dish.



Burgundy Beef Casserole

Serves 10

Ingredients

1kg Beef, diced
2 Onions, diced
400ml Water
200ml Red wine
2kg Knorr Pronto Napoli

Method

1. Lightly brown the beef and onions in the oven at 180°C for 15 minutes.
2. Add the remaining ingredients, cover and continue to cook for a further 1 hour at 160°C or until the beef becomes tender.

Serving Suggestion

Mashed potato and steamed beans.



Nutrition Information

	Per serve (378g)
Energy (kJ)	1097kJ
Protein (g)	25g
Fat (g)	11g
Saturated Fat (g)	3g
Carbohydrate (g)	11g
Sugar (g)	10g
Fibre (g)	0g
Sodium (mg)	933mg

Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Butter Chicken Pie and Potato Top

Curry pies are always a favourite. In this delicious recipe, the tanginess of the tomato is nicely balanced with a butter chicken sauce.



Butter Chicken Pie and Potato Top

Serves 10

Ingredients

- 1kg Chicken, diced
- 450g Knorr Patak's Butter Chicken Sauce**
- 400g Knorr Pronto Napoli**
- 225g Continental Instant Mashed Potato Mix**
- 1L Water, hot

Method

1. Combine the chicken, **Knorr Patak's Butter Chicken Sauce** and **Knorr Pronto Napoli** sauce together and bake in the oven at 180°C for 25 minutes or until the chicken is cooked.
2. Combine the **Continental Instant Mashed Potato Mix** and water together and prepare as pack directions.
3. Place the potato on the chicken and bake in the oven for an additional 20 minutes at 180°C.

Serving Suggestion

Buttery zucchini and squash.



Nutrition Information

	Per serve (308g)
Energy (kJ)	1175kJ
Protein (g)	21g
Fat (g)	11g
Saturated Fat (g)	4g
Carbohydrate (g)	23g
Sugar (g)	7g
Fibre (g)	0g
Sodium (mg)	694mg

Knorr Patak's Butter Chicken Sauce 2.2L



- A rich, sweet, butter flavoured simmer sauce

Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Continental Instant Mashed Potato Mix 7kg



- An instant mash mix, made with real potatoes to create a rich and creamy mashed potato

Lamb Rogan Josh Hot Pot

This authentic recipe converts a normally spicy dish into a milder option to better suit the needs of your residents.



Lamb Rogan Josh Hot Pot

Serves 10

Ingredients

- 1kg Lamb, diced
- 300ml Water
- 500g Knorr Patak's Rogan Josh Sauce**
- 400g Knorr Pronto Napoli**

Method

1. Lightly brown the lamb in the oven for 10 minutes at 180°C.
2. Add remaining ingredients and cook covered for a further 40 minutes at 160°C.

Serving Suggestion

Rice, steamed beans and flat bread.



Nutrition Information

	Per serve (220g)
Energy (kJ)	899kJ
Protein (g)	23g
Fat (g)	11g
Saturated Fat (g)	2g
Carbohydrate (g)	6g
Sugar (g)	4g
Fibre (g)	0g
Sodium (mg)	459mg

Knorr Patak's Rogan Josh Sauce 2.2L



- A tomato based sauce with cardamom, garlic and ginger

Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Eggplant Parmigiana

This dish is simple and easy to make. It is a great meat replacement option for your vegetarian menu.



Eggplant Parmigiana

Serves 10

Ingredients

100ml Oil
1kg Eggplant, peeled and diced
500g Knorr Pronto Napoli
100g Pesto
200g Cheese
Breadcrumbs

Method

1. Add the oil to the eggplant and bake in the oven for 15 minutes at 180°C until golden.
2. Add the **Knorr Pronto Napoli** sauce, pesto and cheese. Sprinkle over breadcrumbs and bake for a further 15 minutes or until cheese is golden.

Serving Suggestion

Pasta and tomato and basil salad.



Nutrition Information

	Per serve (199g)
Energy (kJ)	1179kJ
Protein (g)	8g
Fat (g)	21g
Saturated Fat (g)	6g
Carbohydrate (g)	12g
Sugar (g)	5g
Fibre (g)	3g
Sodium (mg)	546mg

Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Braised Beef Sausages with Potato

This easy recipe turns classic grilled sausages into a creative Italian inspired dish.



Braised Beef Sausages with Potato

Serves 10

Ingredients

- 1kg Sausages, small
- 1kg Potato, diced
- 100ml Oil
- 1.5kg Knorr Pronto Napoli**
- 300ml Water

Method

1. Combine the sausages, potato and oil and roast in the oven for 20 minutes at 180°C.
2. Add the **Knorr Pronto Napoli** and water, cover and continue to cook at 160°C for 30 minutes.

Serving Suggestion

Mixed salad.



Nutrition Information

	Per serve (389g)
Energy (kJ)	1960kJ
Protein (g)	17g
Fat (g)	33g
Saturated Fat (g)	11g
Carbohydrate (g)	23g
Sugar (g)	8g
Fibre (g)	4g
Sodium (mg)	1306mg

Knorr Pronto Napoli 4.15kg



- Made with 95% Italian tomatoes
- With real tomato chunks throughout

Introducing Knorr Coconut Milk Powder 1kg

Make coconut milk or cream using Knorr Coconut Milk Powder. A versatile ingredient made with real coconuts, it adds texture, flavour and helps to easily achieve a delicious mild savoury taste or a sweet delectable dish.

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Lemon and Coconut Fish Hot Pot

This recipe is nice and light. The coconut adds additional creaminess to the lemon.



Lemon and Coconut Fish Hot Pot

Serves 10

Ingredients

- 100g Knorr Coconut Milk Powder**
300ml Water
- 600ml Knorr Sakims Chinese Lemon Sauce**
1.2kg Fish, white
300g Squash, diced

Method

1. Combine the **Knorr Coconut Milk Powder** and water together, add the **Knorr Sakims Chinese Lemon Sauce**.
2. Dice the fish, add the sauce mix and squash. Place in a large baking pan and cook in the oven at 180°C for 25 minutes.

Serving Suggestion

Steamed rice, steamed carrots and sugar snap peas.



Nutrition Information

	Per serve (250g)
Energy (kJ)	1152kJ
Protein (g)	25g
Fat (g)	11g
Saturated Fat (g)	6g
Carbohydrate (g)	17g
Sugar (g)	12g
Fibre (g)	0g
Sodium (mg)	444mg

Knorr Coconut Milk Powder 1kg



- Made with real coconuts

Knorr Sakims Chinese Lemon Sauce 2.05kg



- A tangy lemon sauce, with lemon juice

Fragrant Coconut and Turmeric Chicken Casserole

This curry dish is a milder tasty option your residents will love.



Fragrant Coconut and Turmeric Chicken Casserole

Serves 10

Ingredients

100g	Knorr Coconut Milk Powder
300ml	Water
500ml	Knorr Patak's Korma Sauce
1kg	Chicken, diced

Method

1. Combine the **Knorr Coconut Milk Powder** and water together, add the **Knorr Patak's Korma Sauce**.
2. Pour the sauce over the chicken and bake in the oven at 180°C for 25 minutes or until cooked.

Serving Suggestion

Steamed rice and garden salad.



Nutrition Information

	Per serve (190g)
Energy (kJ)	1140kJ
Protein (g)	20g
Fat (g)	18g
Saturated Fat (g)	10g
Carbohydrate (g)	7g
Sugar (g)	4g
Fibre (g)	0g
Sodium (mg)	286mg

Knorr Coconut Milk Powder 1kg



- Made with real coconuts

Knorr Patak's Korma Sauce 2.2L



- A rich, thick and creamy sauce with flavours of garlic, ginger and coriander

Coconut Satay Chicken Meatballs

Chicken satay has always been popular. The addition of chicken meatballs adds a great twist to this classic dish.



Coconut Satay Chicken Meatballs

Serves 10

Ingredients

- 1kg Chicken mince
- 90g Onions, diced
- 100g Knorr Coconut Milk Powder**
- 300ml Water
- 600ml Knorr Sakims Satay Sauce**

Method

1. Combine the chicken mince and diced onions together and mix well. Form into 50g meatballs. Lightly brown in the oven at 180°C for 15 minutes.
2. Combine the **Knorr Coconut Milk Powder**, water and the **Knorr Sakims Satay Sauce**.
3. Pour the sauce over the meatballs and cook in the oven at 160°C for a further 20 minutes.

Serving Suggestion

Rice and sugar snap peas.



Nutrition Information

	Per serve (209g)
Energy (kJ)	1443kJ
Protein (g)	23g
Fat (g)	21g
Saturated Fat (g)	9g
Carbohydrate (g)	15g
Sugar (g)	10g
Fibre (g)	0g
Sodium (mg)	567mg

Knorr Coconut Milk Powder 1kg



- Made with real coconuts

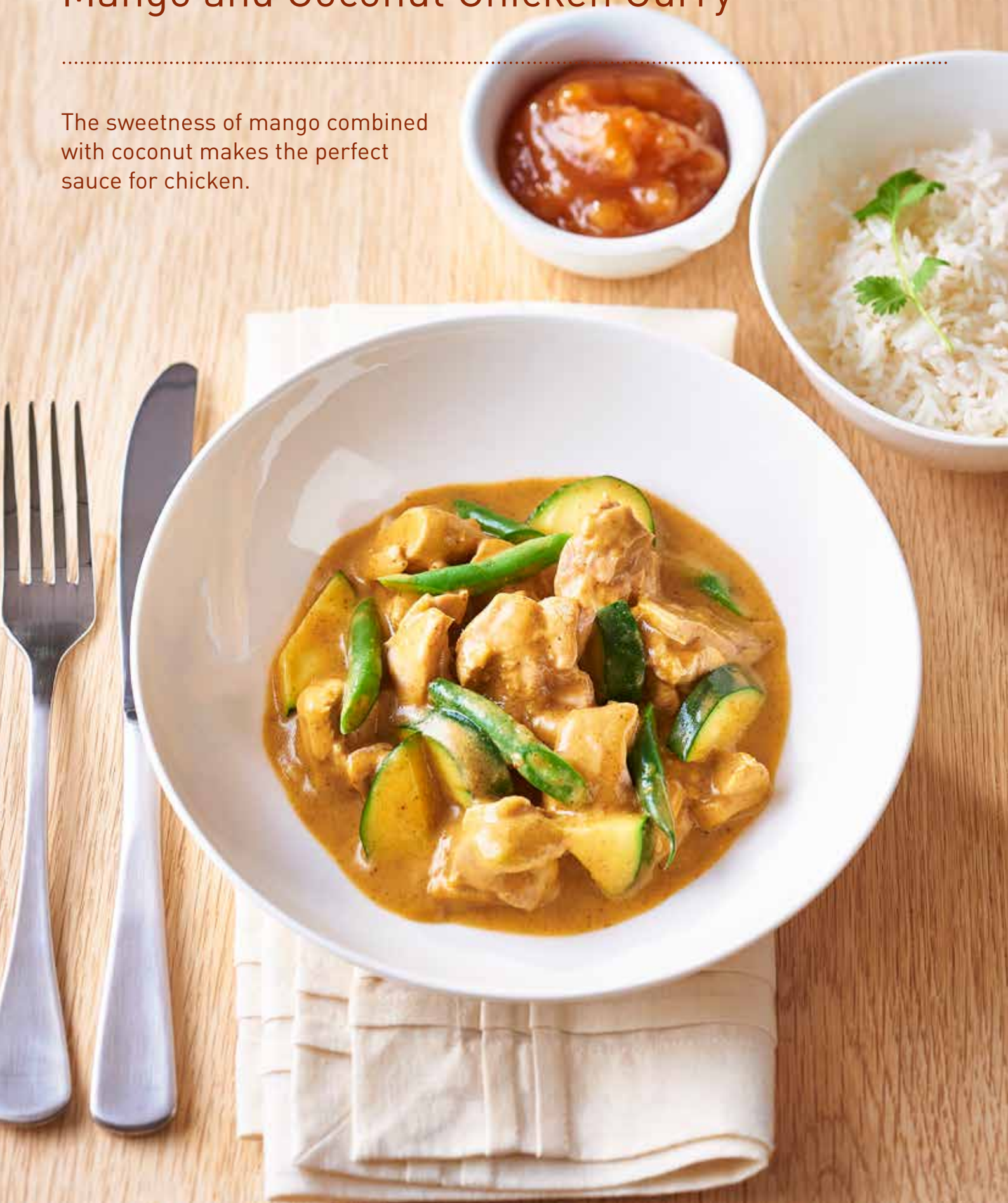
Knorr Sakims Satay Sauce 2.05L



- A roasted peanut sauce made with garlic, onion and a blend of spices

Mango and Coconut Chicken Curry

The sweetness of mango combined with coconut makes the perfect sauce for chicken.



Mango and Coconut Chicken Curry

Serves 10

Ingredients

- 100g Knorr Coconut Milk Powder**
300ml Water
- 600ml Knorr Patak's Mango Chicken Sauce**
1kg Chicken, diced
500g Beans, chopped
300g Zucchini, diced

Method

1. Combine the **Knorr Coconut Milk Powder**, water and **Knorr Patak's Mango Chicken Sauce** together.
2. Combine with the chicken and vegetables, bake in the oven at 180°C for 30 minutes or until cooked.

Serving Suggestion

Steamed rice.



Nutrition Information

	Per serve (280g)
Energy (kJ)	1154kJ
Protein (g)	21g
Fat (g)	15g
Saturated Fat (g)	7g
Carbohydrate (g)	12g
Sugar (g)	7g
Fibre (g)	2g
Sodium (mg)	311mg

Knorr Coconut Milk Powder 1kg



- Made with real coconuts

Knorr Patak's Mango Chicken Sauce 2.2L



- A mildly spiced, sweet mango simmer sauce

Butter Chicken Tikka Pie

Butter chicken is a favorite curry, turning it into a pie makes it a great combination.



Butter Chicken Tikka Pie

Serves 10

Ingredients

- 100g Knorr Coconut Milk Powder**
- 300ml Water
- 300ml Knorr Patak's Butter Chicken Sauce**
- 300ml Knorr Patak's Tikka Masala Sauce**
- 1kg Chicken, diced
- 2 sheets Puff Pastry

Method

1. Combine the **Knorr Coconut Milk Powder**, water, **Knorr Patak's Butter Chicken Sauce** and **Knorr Patak's Tikka Masala Sauce**.
2. Combine the chicken and bake in the oven at 180°C for 25 minutes or until cooked. Remove and allow to cool.
3. Add the chicken pie mix in a pastry lined dish and cover with another layer of pastry. Bake at 180°C for 15 minutes or until pastry is cooked through and golden.

Serving Suggestion

Tomato, onion and cucumber raita.



Nutrition Information

	Per serve (225g)
Energy (kJ)	1495kJ
Protein (g)	21g
Fat (g)	22g
Saturated Fat (g)	11g
Carbohydrate (g)	17g
Sugar (g)	5g
Fibre (g)	1g
Sodium (mg)	371mg

Knorr Coconut Milk Powder 1kg



- Made with real coconuts

Knorr Patak's Butter Chicken Sauce 2.2L



- A rich, sweet, butter flavoured simmer sauce

Knorr Patak's Tikka Masala Sauce 2.2L



- A simmer sauce, with rich aromatic spices, coriander and lemon

Here is a snapshot of our sauces and sauce bases portfolio

For Chefs by Chefs:

We create versatile products that save precious prep time, without compromising flavour or flair.



For more information or to discover the whole Unilever Food Solutions product portfolio, visit www.ufs.com



Wholesome and cost effective ingredients

Our Continental Professional range offers products that provide Chefs and Cooks with versatile ingredients that will truly satisfy residents.

Gluten Free Gravy Mixes



.....
**Continental
Rich Brown Gravy**
.....

Pack Size 2kg/7kg
.....



A passion for taste

Knorr is passionate about taste. With over 500 chefs talking to lots of fellow chefs every day we really understand your needs so we can create the right solutions for you.

Gravy



Knorr Classic Gravy

Pack Size 7.5kg



Knorr Rich Brown Gravy

Pack Size 2.4kg/7.5kg

Ready-to-use Sauces - Western



Knorr Garde d'Or Hollandaise Sauce

Pack Size 1L



Knorr Garde d'Or Béarnaise Sauce

Pack Size 1L

Cooking Powders - Thai



Knorr Coconut Milk Powder

Pack Size 1kg



Ready-to-use Sauces - Italian



Knorr Bolognese Italian Sauce

Pack Size 1.95kg



Knorr Napolitana Italian Sauce

Pack Size 1.95kg



Knorr Char Grilled Tuscan Vegetable Sauce

Pack Size 1.95kg



Knorr Parmigiana Italian Sauce

Pack Size 1.9kg



Knorr Pronto Napoli

Pack Size 4.15kg

Ready-to-use Sauces - Asian



Knorr Sakims Thai Green Curry Sauce

Pack Size 1.9kg



Knorr Sakims Chinese Sweet & Sour Sauce

Pack Size 2kg



Knorr Sakims Chinese Lemon Sauce

Pack Size 2.05kg



Knorr Sakims Satay Sauce

Pack Size 2.05kg



Knorr Sakims Honey Soy Sauce

Pack Size 2.1kg



Knorr Sakims Mongolian Sauce

Pack Size 2.1kg



Knorr Sakims Teriyaki Sauce

Pack Size 2.1kg



Knorr Sakims Thai Sweet Chilli Sauce

Pack Size 2.2kg

Ready-to-use Sauces - World Cuisine



Knorr World Cuisine Moroccan Sauce

Pack Size 2kg



Knorr World Cuisine Portuguese Peri Peri Sauce

Pack Size 2kg



Knorr World Cuisine Chipotle BBQ Sauce

Pack Size 2.1kg



Knorr World Cuisine Tomato Chilli Jam

Pack Size 2.15kg



Knorr Mexicasa Mild Chunky Salsa

Pack Size 1.95kg

Ready-to-use Sauces - Indian



Knorr Patak's Butter Chicken Sauce

Pack Size 2.2L



Knorr Patak's Korma Sauce

Pack Size 2.2L



Knorr Patak's Rogan Josh Sauce

Pack Size 2.2L



Knorr Patak's Tikka Masala Sauce

Pack Size 2.2L



Knorr Patak's Mango Chicken Sauce

Pack Size 2.2L



Knorr Patak's Sweet Mango Chutney

Pack Size 2.9kg