



CHEFS' SAUCY *Secrets.*





overview

At Unilever Food Solutions, we believe in the magic of food and the people who create it. Chefs are more than professionals; they are dreamers, creators, and innovators who shape moments of joy through their craft. That's why we don't just supply products; we partner with chefs, empowering them to unleash their creativity while making their kitchens more efficient and sustainable.

With trusted brands like Knorr and Hellmann's, we help you, the chefs, turn your visions into reality, delivering bold flavors and innovative solutions that elevate every dish. But our commitment goes deeper. We champion sustainability by sourcing ethically and reducing food waste, proving that great food and a healthy planet can go hand in hand.



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PRODUCTS *overview*

Unilever Food Solutions offers a range of culinary products designed to enhance the flavor and quality of dishes in professional kitchens.

These products, including Hellmann's Ketchup, Knorr Far East Seasoning, and Knorr Hickory BBQ Sauce, are crafted to meet the needs of chefs seeking consistent, high-quality ingredients for their menus.

Beef Stock Powder and Knorr Mix Grill Seasoning provide depth and richness to a variety of dishes, while Knorr Sweet Chili and Knorr Lime Seasoning Powder offer versatile seasoning options for diverse cuisines. Hellmann's Sandwich Mayonnaise, Magic Mayonnaise, and Real Mayonnaise deliver smooth, creamy textures that are ideal for sandwiches, wraps, and other applications. With these products, chefs can create a wide range of high-quality, flavorful dishes that meet both operational and customer satisfaction goals

PRODUCT NAMES

& descriptions

1

Hellmann's Ketchup: Ketchup crafted on the basis of premium tomatoes with a rich and soft tangy taste so that it does not overpower any dish.



2

Knorr Far East Seasoning: A distinctive blend of spices to make those Eastern dishes a little bit more alive.



3

Knorr Beef Stock Powder: Powder obtained from beef that can be a perfect base for many dishes such as soups, stews, and sauces



4

Knorr Mix Grill Seasoning: Seasoning with a blend of spicy and smoky flavor that evokes grilled meat



5

Knorr Hickory BBQ: Thick, smoky barbecue sauce made with real tomatoes and apples.



6

Knorr Sweet Chili: Hot and tangy chili sauce that can enhance the taste of almost any dish and can be used as a dip or for glazing.



7

Hellmann's Sandwich Mayonnaise: A type of mayonnaise designed to complete a sandwich by adding smooth elements to it



8

Knorr Lime Seasoning Powder: Much sour lemon flavor but in a convenient powder form, easy to use for seasonings and recipes



9

Hellmann's Magic Mayonnaise: Mayo that can be used for a number of different applications and does provide a thick creamy texture.



10

Hellmann's Real Mayonnaise: Mayo that can be used for a number of different applications and does provide a thick creamy texture.



HELLMANN'S BURGER Sauce

SAUCE DESCRIPTION:

The harmony of creamy mayonnaise, ketchup with its tanginess, and beef stock powder all combine into a strong flavor profile in this sauce to perfect burgers. Its creamy texture, tangy zest, and richness of umami come together in a perfectly balanced combination.



Sauce usage: Spread on burger buns for a tangy, creamy flavor boost. It can also double as a dip for fries or onion rings.

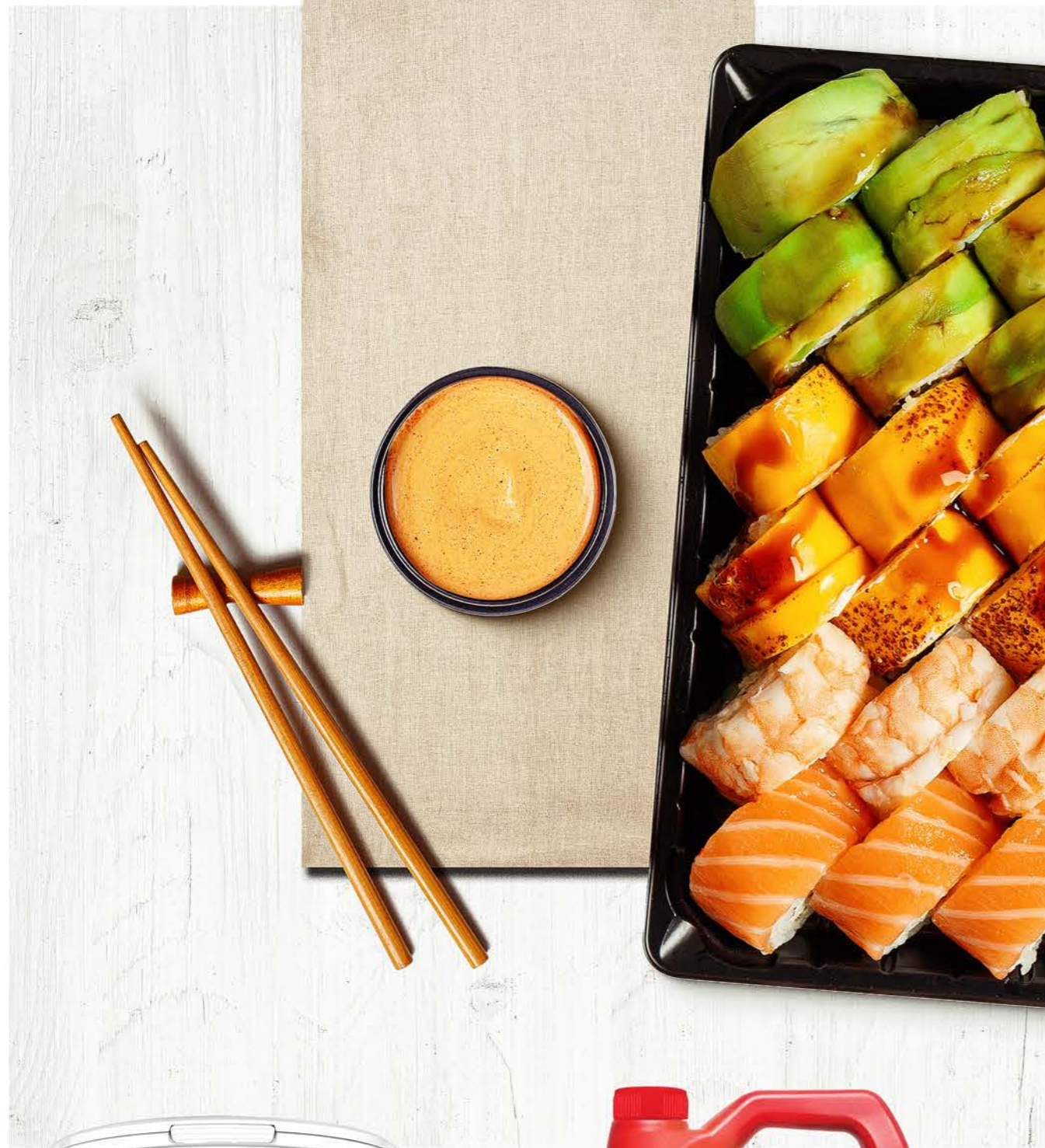
INGREDIENTS:

- 150g Hellmann's Real Mayonnaise
- 50g Hellmann's Ketchup
- 2g Beef Stock Powder
- 20ml Water
- 5g Salt
- 0.25g Black Pepper

INSTRUCTIONS:

- Mix:** Combine mayonnaise, ketchup, and beef stock powder in a bowl.
Stir: Whisk until smooth and well-blended.
Adjust: Taste and tweak with more ketchup or stock powder if needed.
Chill: Refrigerate for 15–30 minutes.
Serve: Use as a spread or dip.





YUMMYUM Sauce

SAUCE DESCRIPTION:

A creamy blend of mayonnaise, ketchup, and a touch of garlic, this versatile sauce delivers a rich, zesty kick, elevating every bite to irresistible perfection.

SAUCE INGREDIENTS:

- 100g Hellmann's magic Mayonnaise
- 25g Hellmann's Ketchup
- 4g Garlic Powder
- 2tsp Rice vinegar
- 2tsp Honey
- 2g Smoked Paprika

INSTRUCTIONS:

- Combine:** Mix ingredients in a bowl
- Blend:** Stir until smooth and well combined.
- Chill:** Refrigerate for 15 minutes to enhance flavors.
- Serve:** Use as a dip or topping, minutes.

Sauce usage:

Use as dip or topping sushi, seafood, fries, and burgers, to provide a rich, zesty kick.



*Hellmann's
Magic
Mayonnaise*



*Hellmann's
Ketchup*

THOUSAND ISLAND Sauce

SAUCE DESCRIPTION:

A versatile classic, this sauce adds a perfect balance of creamy and zesty flavors, elevating every bite with its delicious taste.

Sauce usage: Use as dip or topping for salads, burgers, & sandwiches.

SAUCE INGREDIENTS:

- 120g** Hellmann's Magic Mayonnaise
- 30g** Hellmann's Ketchup
- 7g** White Vinegar
- 8g** Minced Pickles
- 5g** Minced White onion
- 2.5g** Worcestershire Sauce
- 1.5g** Sugar

INSTRUCTIONS:

Combine: Mix mayonnaise, ketchup, and seasonings in a bowl.

Blend: Stir until smooth and well combined.

Chill: Refrigerate for 15 minutes to enhance flavors.

Serve: Use as a dip, drizzle, or spread.



Hellmann's Magic Mayonnaise



Hellmann's Ketchup



FAR EAST MAYO Sauce

SAUCE DESCRIPTION:

A creamy dip blends rich mayonnaise with Knorr's renowned Far East seasoning, creating a bold and flavorful accompaniment to various fried foods.

INSTRUCTIONS:

Combine: Mix mayonnaise, far east seasoning, and honey together in a bowl.

Blend: Stir until smooth and well combined.

Serve: Use as a dip.

SAUCE

INGREDIENTS:

150g Hellmann's Real Mayonnaise

10g Knorr Far East seasoning

8g Honey

Sauce usage:

Use as dip for various types of fried foods.

*Hellmann's
Real
Mayonnaise*



*Knorr Far
East
Seasoning*





HELLMAN'S TASTY Sauce

SAUCE DESCRIPTION:

A unique blend that combines creamy mayonnaise with beef stock powder, onions, and pickles, delivering a tangy and savory flavor that's perfect for a variety of dishes.

SAUCE INGREDIENTS:

- 100g Hellmann's magic Mayonnaise
- 3g Knorr Beef Stock Powder
- 1g Smoked Paprika
- 10g Knorr Lime Seasoning Powder
- 2g Sugar
- 2ml Vinegar
- 5gm Yellow Mustard
- 10g Minced white Onions
- 7g Minced Pickles

INSTRUCTIONS:

- Mix:** Combine ingredients together in a bowl.
- Stir:** Blend until smooth.
- Serve:** Enjoy as a dip or spread.

Knorr Lime Seasoning Powder

Sauce usage:

Use as dip for fried chicken or a spread for burgers.



Hellmann's Magic Mayonnaise



Knorr Beef Stock Powder

SMOKY Sauce

SAUCE

DESCRIPTION:

A sauce that combines creamy mayonnaise with hickory BBQ and grill seasoning, creating a bold, smoky flavor that enhances any dish as it offers a perfect balance of creamy, smoky, and savory notes in every bite.

SAUCE INGREDIENTS:

130g Hellmann's Magic Mayonnaise

25g Knorr Hickory BBQ

10g Honey

2g Knorr Mix Grill Seasoning

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Chill: Refrigerate for 15 minutes to enhance flavors.

Serve: Use as a spread or dip.



Knorr Mix Grill Seasoning

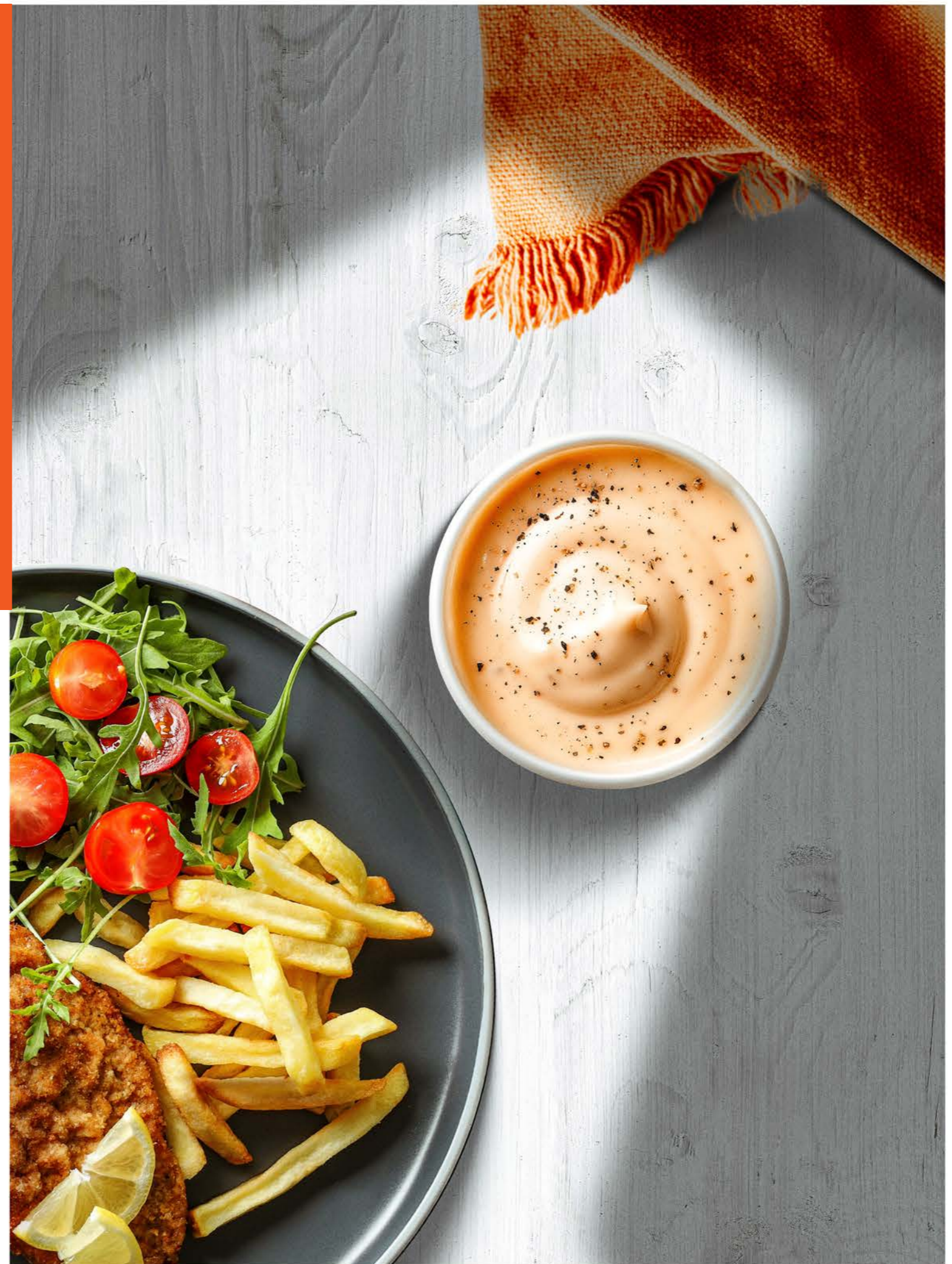
Sauce usage: Use as a spread for burgers, or as a dip for fries.

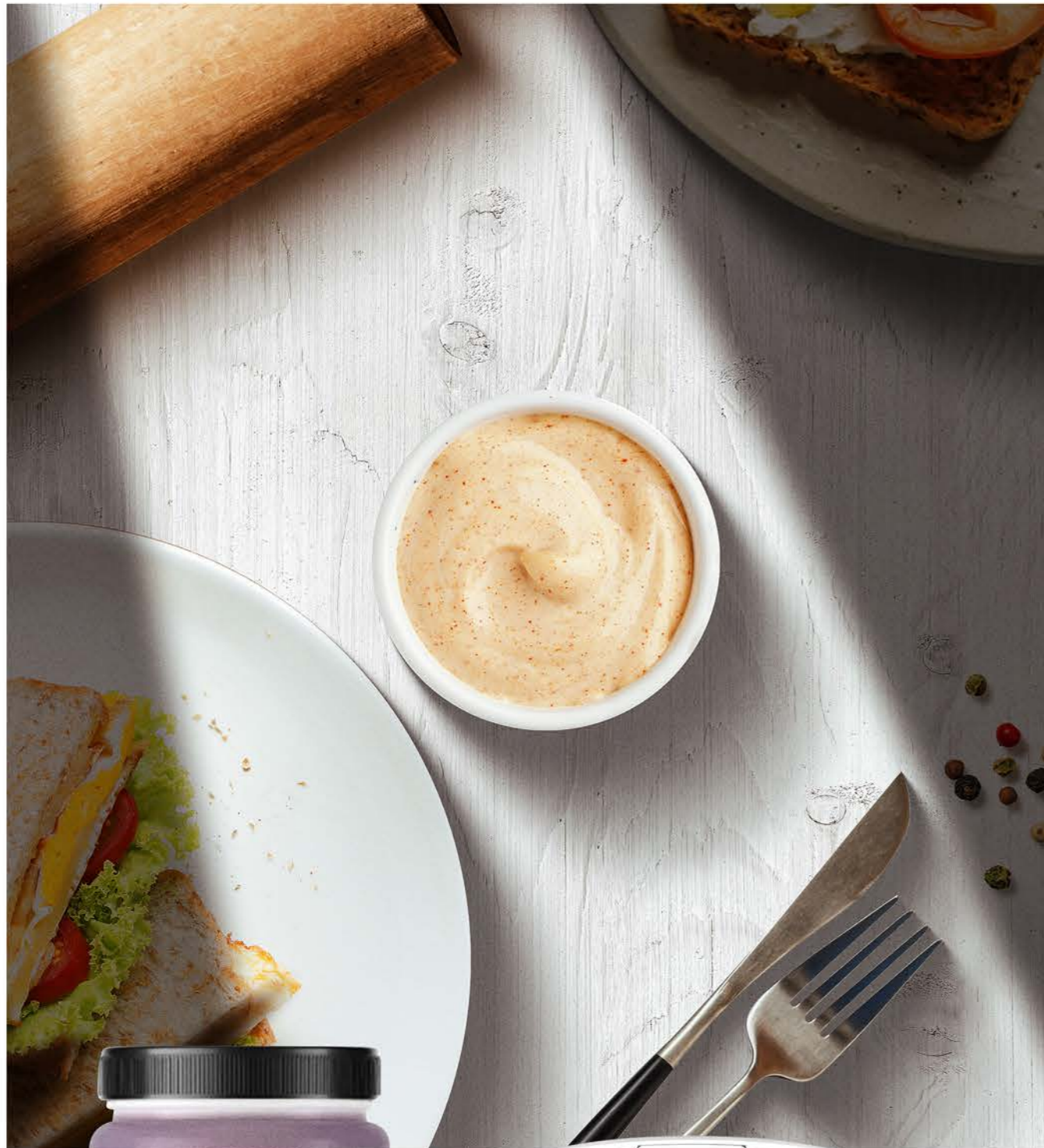


Hellmann's Magic Mayonnaise



Knorr Hickory BBQ





SWEET CHILI Mayo

SAUCE DESCRIPTION:

A perfect blend of sweetness, spice, and creamy mayonnaise, this signature sauce is ideal for dipping, spreading, or drizzling. It adds a unique and flavorful kick to any dish.

SAUCE INGREDIENTS:

100g Hellmann's sandwich Mayonnaise

40g Knorr sweet chili

1ml White Vinegar

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Serve: Use as a spread or dip.

Sauce usage: Use as dip for fried chicken or a spread for burgers.



Knorr Sweet Chili



Hellmann's Sandwich Mayonnaise

CHILI LEMON mayo

SAUCE DESCRIPTION:

A vibrant sauce delivers a perfect balance of creamy, tangy, and spicy flavors, adding a zesty, citrusy kick to each dish. Ideal for those who love a bold and refreshing taste in every bite.

Sauce usage: Use as a spread or a dip for fried foods, seafood, and salads.

SAUCE INGREDIENTS:

- 150g** Hellmann's real Mayonnaise
- 50g** Fresh Cream
- 10g** Knorr Lime Seasoning Powder
- 2g** Knorr Mix Grill Seasoning
- 1g** Chili Powder
- 0.5g** Salt



Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Chill: Refrigerate for 15 minutes to enhance flavors.

Serve: Use as a spread or dip.



Knorr Lime
Seasoning
Powder

Hellmann's
Real
Mayonnaise





ROASTED GARLIC MAYO Sauce

SAUCE DESCRIPTION:

A creamy sauce blends the rich, mellow flavor of slow-roasted garlic with the smooth tang of mayonnaise for a perfectly balanced taste.

SAUCE INGREDIENTS:

- 150g Hellmann's magic Mayonnaise
- 30g Roasted Garlic
- 3gm Garlic Powder
- 0.5g Knorr Lime Seasoning Powder

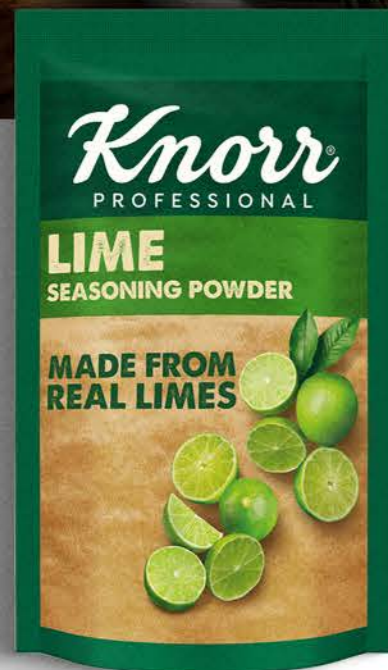
INSTRUCTIONS:

Preparation: Preheat the oven to 200°C. Wrap the garlic head with olive oil and salt in aluminum foil. Roast for 35-40 minutes until cloves are soft and golden. Let cool, then squeeze out the cloves and mince them finely. In a bowl, mix the mayonnaise, roasted garlic, garlic powder, and lemon powder.

Blend: Stir until smooth and well combined.

Serve: Use as a spread or dip.

Sauce usage: Use as a spread or a dip for fried foods, grilled meats, and sandwiches.



Knorr Lime Seasoning Powder



Hellmann's Magic Mayonnaise

TOUMEYA GARLIC Sauce

SAUCE

DESCRIPTION:

A Middle Eastern classic that offers a bold, garlicky flavor. Its irresistible tang adds a burst of flavor to any dish.

SAUCE

INGREDIENTS:

700g Hellmann's Real Mayonnaise

100g Garlic

150ml Corn Oil

5ml White Vinegar

1g salt

INSTRUCTIONS:

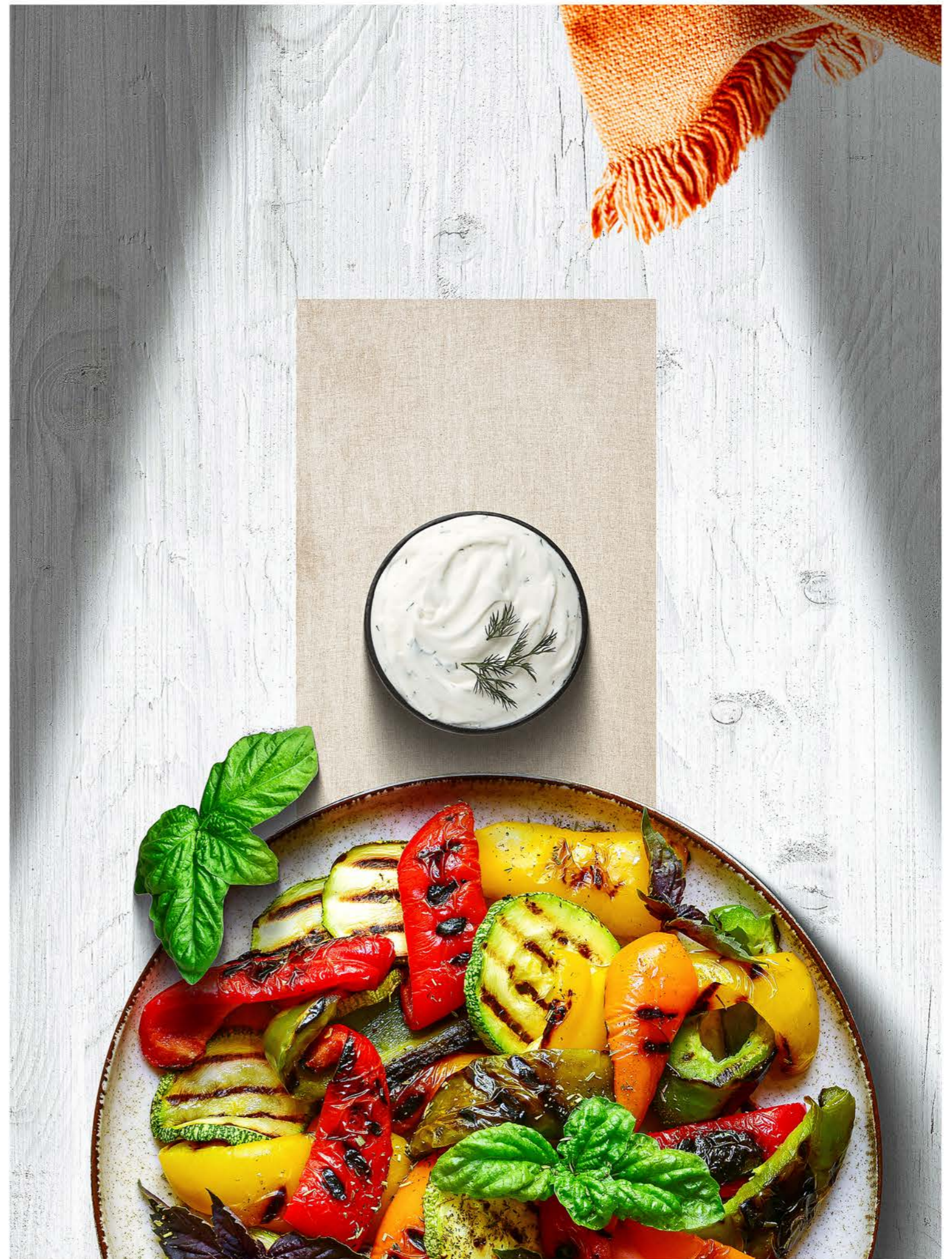
Preparation: In a bowl, blend the garlic, oil, salt, and vinegar with a hand blender until smooth.

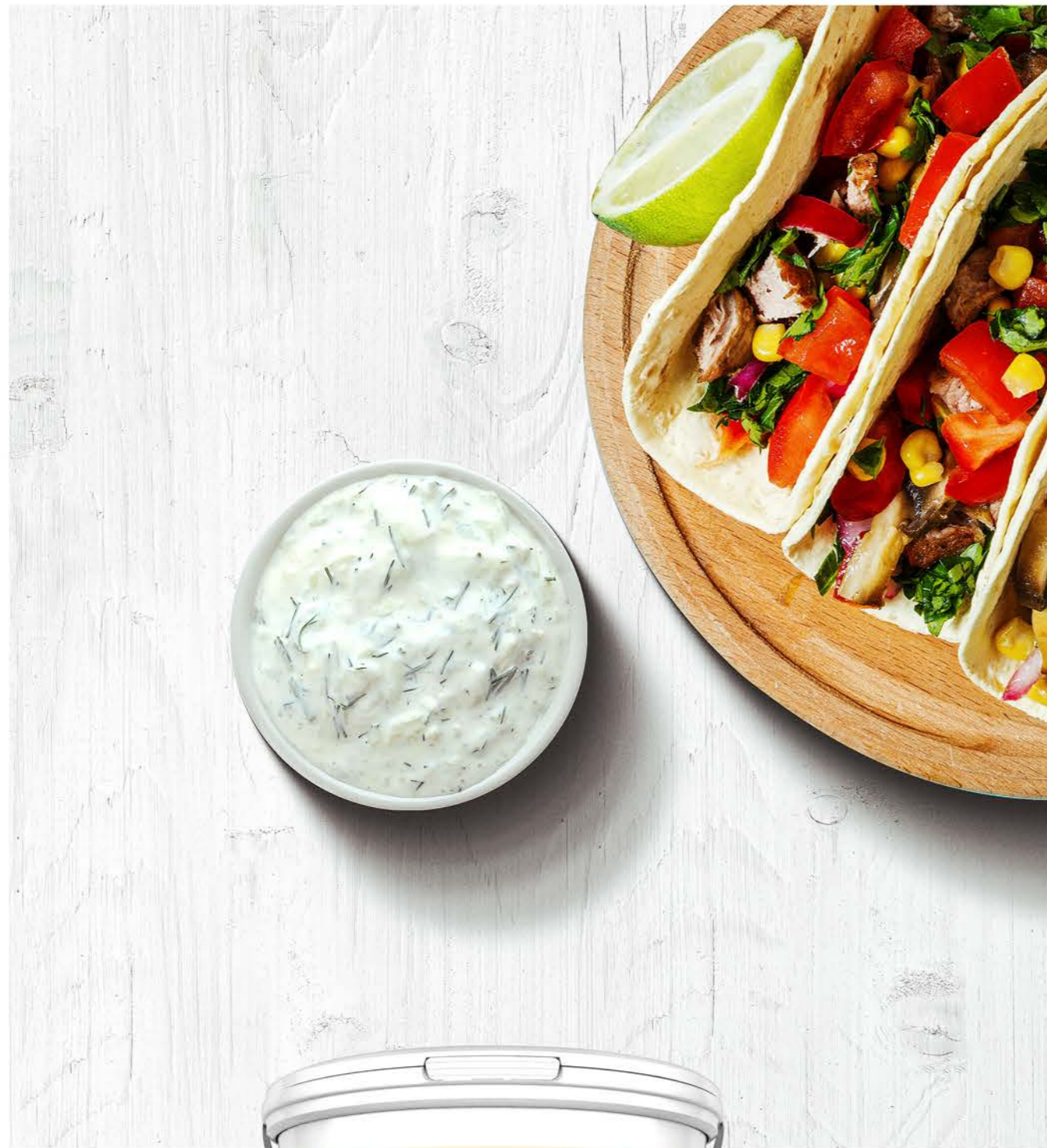
Blend: In another bowl, whisk the garlic paste with the mayonnaise until fully combined.

Serve: Use as a spread or dip.

Sauce usage: Use as a spread or a dip for fried foods, grilled meats, sandwiches, and vegetables.

Hellmann's
Real
Mayonnaise





*Hellmann's
Sandwich
Mayonnaise*



CHIMICHURRI MAYO Sauce

SAUCE DESCRIPTION:

A sauce that blends the creamy richness of mayonnaise with the fresh, herbaceous notes of chimichurri, creating a vibrant and flavorful complement to any dish.

SAUCE INGREDIENTS:

- 125g Hellmann's Sandwich Mayonnaise
- 10g Minced Red Onion
- 2gm Minced Garlic
- 8g Fresh Parsley
- 6g Fresh Coriander
- 30g Olive Oil
- 10g Apple Cider Vinegar
- 0.5g Red Chili Powder
- 5g Honey

INSTRUCTIONS:

Preparation: Using a hand blender, blend together onions, garlic, parsley, coriander, red chili, apple cider vinegar, honey, and olive oil until smooth.

Blend: Transfer the mixture to a bowl and mix with mayonnaise until well combined.

Serve: Use as a spread or dip.

Sauce usage: Use as a spread or a dip for fried foods, grilled meats, sandwiches, and tacos.

TARTAR

Sauce

SAUCE

DESCRIPTION:

A classic sauce that adds a refreshing and savory touch to any dish.

SAUCE

INGREDIENTS:

150g Hellmann's Sandwich Mayonnaise

20g Minced Pickles

20g Minced White Onions

5g Minced Fresh Dill

0.5g Knorr lime seasoning powder

Salt & pepper to taste

INSTRUCTIONS:

Preparation: In a bowl, blend the garlic, oil, salt, and vinegar with a hand blender until smooth.

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Chill: Refrigerate for 15 minutes to enhance flavors.

Serve: Use as a dip or topping.

Sauce usage: Use as a spread or a dip for fried fish and seafood.

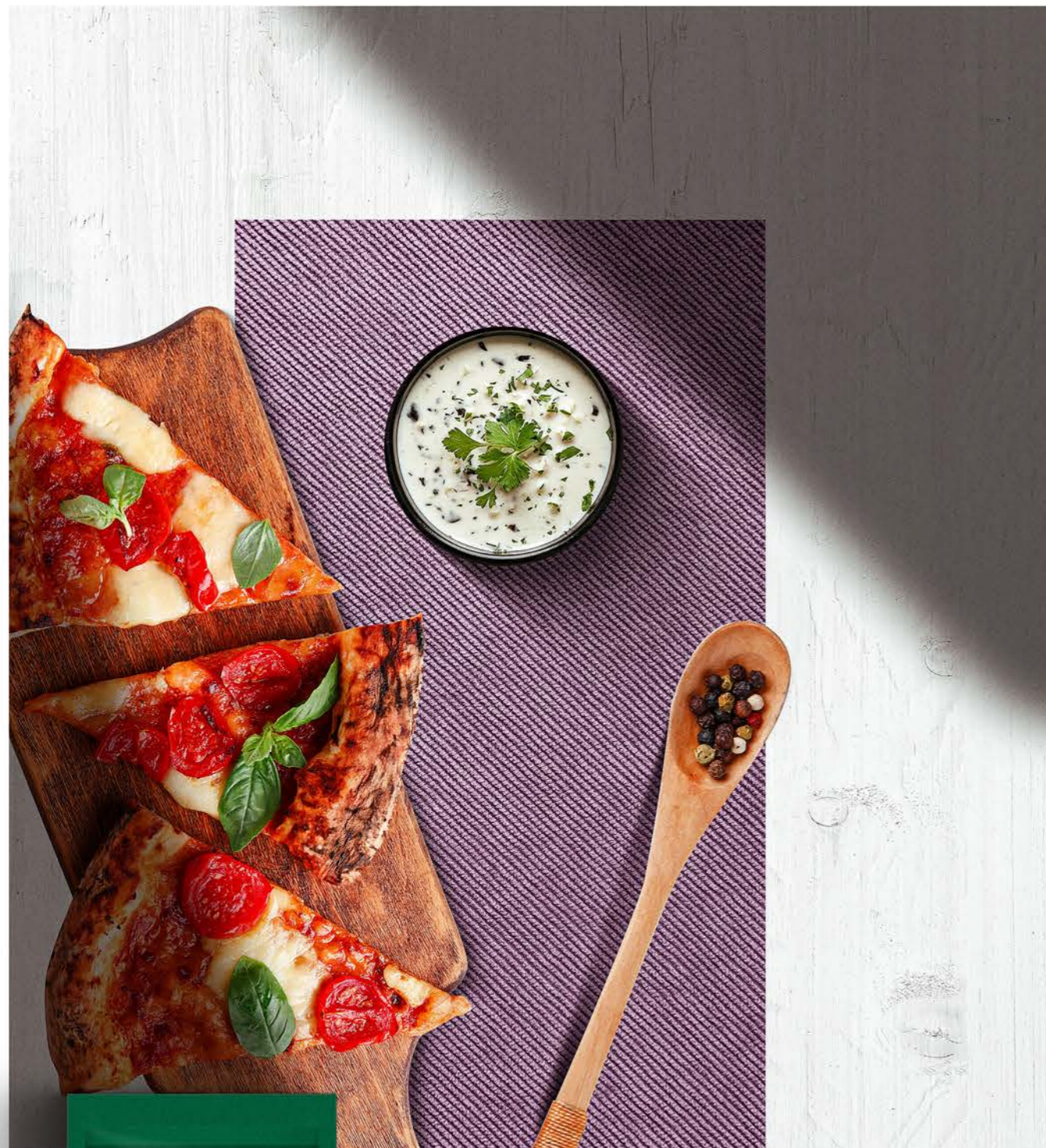


Hellmann's Sandwich Mayonnaise



Knorr Lime Seasoning Powder





Knorr Lime Seasoning Powder



Hellmann's Sandwich Mayonnaise



RANCH sauce

SAUCE DESCRIPTION:

A vibrant sauce that blends herbs and zest, adding a unique flavor to each and every dish.

SAUCE INGREDIENTS:

- 150g** Hellmann's Sandwich Mayonnaise
- 100g** Sour Cream
- 3g** Knorr Lime Seasoning Powder
- 2g** Garlic Powder
- 2g** Onion Powder
- 5g** Dried Parsley
- 5g** Dried Dill
- 5g** Minced Spring Onion
- 5g** White vinegar
- 1.5g** Salt

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Chill: Refrigerate for 15 minutes to enhance flavors.

Serve: Use as a dip or topping.

Sauce usage: Use as a spread or a dip for fried foods, sandwiches, pizza, and salads.



HONEY MUSTARD Sauce

SAUCE DESCRIPTION:

A sauce blends sweetness with a touch of sharpness, creating a perfectly balanced flavor.

SAUCE INGREDIENTS:

150g Hellmann's real Mayonnaise

50g Dijon Mustard

70g Yellow Mustard

100g Honey

1g Salt

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Serve: Use as a dip or topping.

Sauce usage:

Use as a spread or a dip for appetizers, fried foods, and burgers



Hellmann's
Real
Mayonnaise





Hellmann's
Real
Mayonnaise



BLUE CHEESE MAYO *Sauce*

SAUCE DESCRIPTION:

A rich, creamy sauce that blends the bold, tangy flavor of blue cheese with the smoothness of mayonnaise, creating a perfect balance of taste.

SAUCE INGREDIENTS:

100g Hellmann's real
Mayonnaise

100g Sour Cream

100g Blue Cheese

80g Milk

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Serve: Use as a dip or topping.

Sauce usage: Use as a spread or a dip for chicken or buffalo wings, and burgers.

CHARRED VEGGIES MAYO *Sauce*

SAUCE

DESCRIPTION:

A smoky, creamy sauce that combines the rich flavors of charred vegetables with smooth mayonnaise, adding a unique grilled taste to elevate any dish.

SAUCE

INGREDIENTS:

150g Hellmann's magic Mayonnaise

50g Roasted Green Pepper

20g Roasted Spring Onion

12g Minced Garlic

Salt and Black pepper to taste

INSTRUCTIONS:

Preparation: Grill the green peppers and spring onions until well-roasted.

Place the roasted green peppers in a bowl, cover with plastic wrap, and let them cool. Once cooled, peel the skin off.

Blend: In a bowl, combine the peeled green peppers, grilled spring onions, mayonnaise, garlic, salt, and pepper and blend well.

Serve: Use as a spread or dip.

*Hellmann's
Magic Mayonnaise*



Sauce usage:

Use as a spread or a dip for grilled seafood.





TRUFFLE MAYO Sauce

SAUCE DESCRIPTION:

A luxurious, creamy sauce infused with the earthy, aromatic flavor of truffles. Its rich, indulgent taste that adds an elegant touch to any dish.

SAUCE INGREDIENTS:

300g Hellmann's Real
Mayonnaise

50ml Truffle oil

INSTRUCTIONS:

Combine: Mix ingredients in a bowl.

Blend: Stir until smooth and well combined.

Serve: Use as a dip or topping.

Sauce usage: Use as a spread or a dip for fried foods and burgers.



Hellmann's
Real
Mayonnaise

CILANTRO LIME MAYO Sauce

SAUCE INGREDIENTS:

- 150g Hellmann's Real Mayonnaise
- 70g Tahini
- 10g Coriander leaves
- 3g Minced Garlic
- 10ml White Vinegar
- 70ml water
- 4g Knorr Lime Seasoning Powder
- 1g Cumin
- 1g Salt
- 0.5g Black Pepper
- 50ml Corn oil

SAUCE DESCRIPTION:

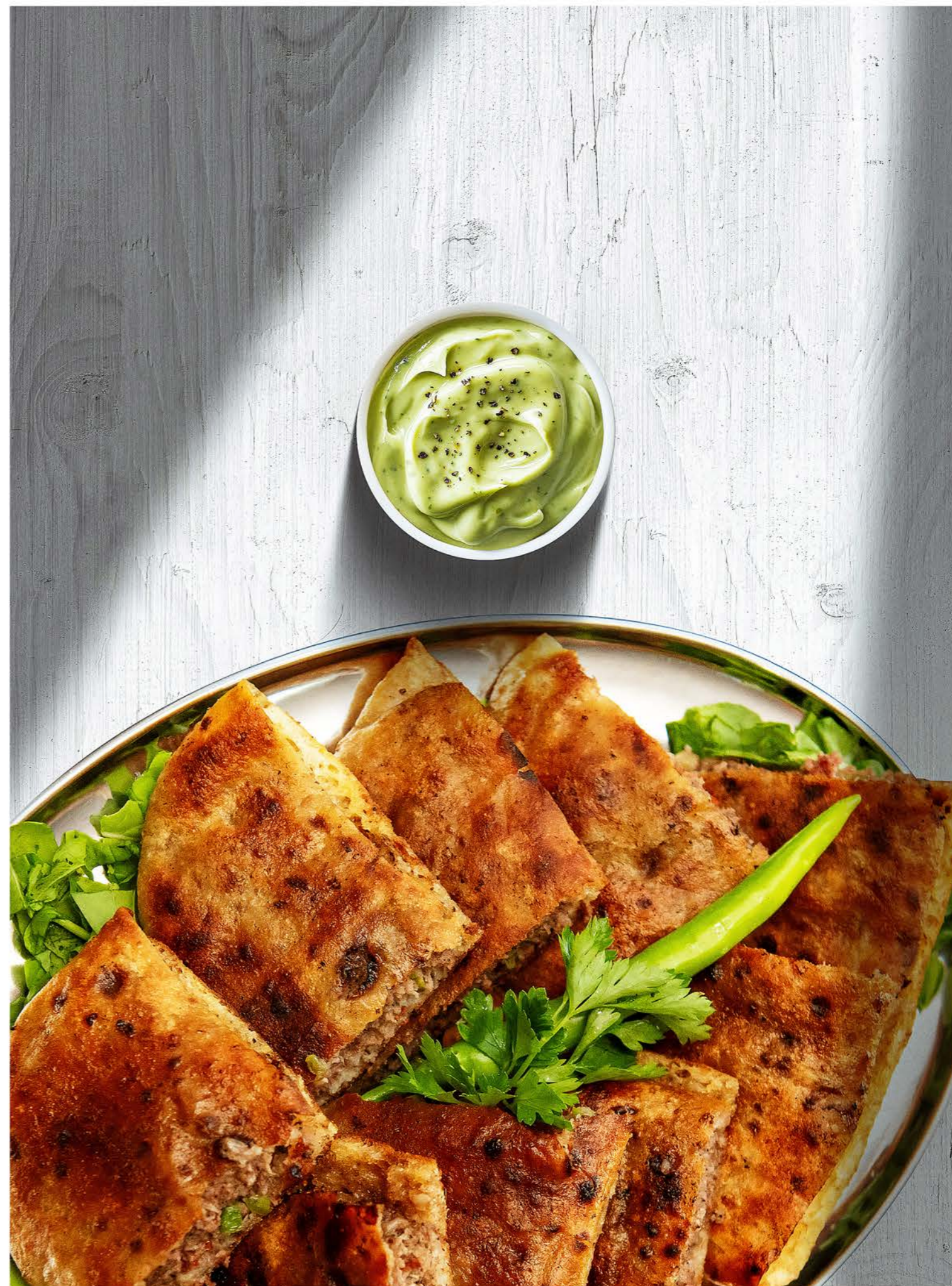
A creamy sauce combines the vibrant flavors of coriander, lemon, and mayonnaise, delivering a fresh, zesty kick to any dish.

Preparation: Blend tahini, water, vinegar, oil, coriander, garlic, lime seasoning powder, cumin, salt, and pepper until smooth.

Blend: Mix the tahini blend with mayonnaise in a bowl and stir well.

Serve: Use as a spread or dip.

Sauce usage: Use as a spread or a dip for charcoal grills and hawawshi.



*Hellmann's
Real
Mayonnaise*



*Knorr Lime
Seasoning
Powder*



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