

# Dishes Beyond Traditions



Unilever  
Food  
Solutions

## Overview

*Chef, we know what Ramadan means to you and your kitchen. The rush before sunset, the pressure to deliver perfection plate after plate, and the responsibility to create flavors that comfort, inspire, and bring people together.*



# Products Overview



Great dishes don't just happen! They're built with care, precision, and the right ingredients. This Ramadan, we're bringing you trusted solutions to elevate every recipe and make your workflow smoother, giving you more time to create.

Start strong with the bold flavors of Knorr Professional Vegetable or Chicken Stock. Craft Velvety soups with Knorr Cream of Mushroom or Cream of Chicken Powder great for elevating sauces too.

Want to fire up the grill? Knorr's Mix Grill Seasoning brings sensationally balanced flavors, perfectly matched with Knorr's Mashed Potato delivering creamy, fluffy perfection every time.

Need that final touch? Knorr Demi Glace Base adds rich complexity to sauces, while Knorr Lime Seasoning brings a bright citrus kick to seafood, dressings, and more.

**Let's reimagine tradition together, Chef.**

*This is your  
Time to shine.*

# Smoked Lentil Soup



## Ingredients

- 100ml Olive Oil
- 200gm Wooden Flakes
- 200gm Tomato Slices
- 200g Diced Carrots
- 30g Fine Minced Garlic
- 150g Diced Onions
- 20g Garlic Cloves
- 3l Water
- 20g Knorr Vegetable Stock Powder
- 1kg Yellow Lentils
- 5g Cumin
- 2g Black Peppercorns
- 80g Butter



## Preparation

1. Preheat a large pot with the wooden flakes and Smoke the Tomatoes, Carrots, Onions & Garlic for 15 minutes with the lid on. In another large pot, add Knorr Vegetable Stock Powder and the Smoked Vegetables to boiling water
2. Cook for 8 minutes, then add the Lentils & Spices
3. Heat Butter in a pan, and mix Garlic until golden brown, then add to Soup
4. Hand-blend Soup mixtures & serve with Parmesan Toasted Bread

*Knorr Vegetable  
Stock Powder*  
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# Hazelnut Mushroom Soup



## Ingredients:

- 50g Butter
- 300g Hazelnut
- 180g Knorr Cream of Mushroom Soup
- 2L Water
- 100g Fresh Cream



## Preparations:

1. In a Skillet over medium heat, Toast the Hazelnuts with the Butter until light brown.
2. To Prepare the Soup, In a Pot, combine the 180g Knorr Cream of Mushroom Soup Mix with 2 liters of lukewarm water. Bring the mixture to a boil over medium heat.
3. Add the Toasted Hazelnuts on low heat for 10 Minutes. Then ladle the Soup into warm bowls.
4. Garnish the Soup with Sautéed Mushroom slices.

*Knorr Cream  
of Mushroom  
Soup*



# Chicken Cream Soup

## Ingredients:

**180g** Knorr Chicken Cream Soup  
**2L** Water  
**30g** Chopped Basil  
**100g** Fresh cream



## Preparations:

- 1.** In a bowl, add 180g of Knorr's Chicken Cream Soup & mix with 2L of Water.
- 2.** Bring the mixture up to a boil. Reduce to low heat for 5 Minutes. Add the Chopped Basil and Fresh Cream and leave it on low heat for 1 Minute.
- 3.** Serve in hot bowls .

*(Optional)* Store in freezer for 24 hours and serve hot .

*Knorr Chicken Cream Soup*



# Katayef Stuffed with Chicken Tawook & Vegetables



## Ingredients:

**300g** Diced Chicken Breast  
**50g** Knorr Poultry Seasoning  
**30ml** Olive Oil  
**50g** Minced Onions  
**50g** Diced Green Bell peppers  
**5g** Diced Garlic  
**10g** Chopped Cilantro  
**50g** Seedless Diced Tomatoes  
**30g** Fresh Katayef pieces  
**100g** Shredded Mozzarella cheese  
**60g** Sliced Green Olives  
Frying Oil  
Sour Cream with Caramelized Onions



## Preparations:

- 1.** Combine the Diced Chicken Breast with Knorr Poultry Seasoning & Refrigerate for 30 Minutes.
- 2.** Heat the Olive Oil in a large pot on medium heat. Add the Chicken and Cook until Brown on all sides.
- 3.** In the same pot, reduce heat to medium-low, and Sauté the Onions & Bell Peppers until Onions are Caramelised.
- 4.** Add the Garlic, Chopped Cilantro, and Diced Tomatoes. Cook for 1 Minute. Remove from heat and stir in the Sliced Olives.
- 5.** Stuff the Katayef with Chicken & Top it off with Cheese, and carefully seal the edge.
- 6.** Fry the stuffed Katayef until golden brown.

*Knorr  
Poultry  
Seasoning*



# Potato Croquette with Oxtail



## Ingredients:

**1kg** Oxtail  
**60g** Onions  
**30g** Celery  
**30g** Carrot  
**10g** Garlic  
**2** Laurel Sheets  
**15g** Tomato Paste  
**15g** Knorr Mix Grill seasoning  
**900g** Knorr Potato Flakes  
**100g** Parsley  
**150g** Grated Roumi Cheese  
**For Coating:** Flour, Eggs, Panko

## Preparations:

- 1.** Chop Carrots, Celery, Onion & Garlic. Season the Oxtail with Knorr Mix Grill Seasoning.
- 2.** Sear the Oxtail. Sauté the Onions, then add Carrots, Celery, Garlic, then add Tomato Paste.
- 3.** Add the Oxtail and Laurel sheets
- 4.** Add water and leave it till its fully cooked on low heat
- 5.** Remove meat from Oxtail and chop It into small pieces. Prepare Mashed Potatoes using Knorr Potato Flakes
- 6.** Combine potatoes with Oxtail, Cheese & Parsley, and Form the mixture into small balls
- 7.** Cover the Croquettes in Flour, then Dip in Eggs, and finally coat with Panko
- 8.** Fry the Croquettes until golden brown & crispy
- 9.** Serve the Potato Croquettes hot



*Knorr  
Mix Grill  
Seasoning*





# Green Beans & Eggplant Salad

## Ingredients:

**400g** Green Beans  
**1kg** Diced Eggplant  
**300g** Cherry Tomatoes  
**100g** Fresh Cilantro Leaves

### **Dressing:**

**20g** Knorr Lime Seasoning  
**3g** Salt  
**1g** Black Pepper  
**100ml** Yellow Mustard  
**300g** Olive Oil

## Preparations:

- 1.** Combine the Knorr Lime Seasoning with the other Dressing Ingredients, and Store in refrigerator.
- 2.** When ready to eat, Mix the Dressing with the Vegetables & Serve.



*Knorr  
Lime Seasoning  
Powder*



# Chicken Liver with Dried Fruits



## Ingredients:

**50ml** Olive Oil  
**1kg** Chicken Livers  
**100g** Finely Grated Onion  
**50g** Chopped Green Chili Peppers  
**50g** Chopped Red Chili Peppers  
**50g** Chopped Yellow Chili Peppers  
**100g** Minced Prunes  
**50g** Raisins  
**25g** Finely Chopped Garlic  
**10g** Finely Chopped Fresh Cilantro  
**70g** Knorr Demi Glace Sauce  
**200ml** Water  
**5g** Sweet Paprika  
**2g** Cumin Powder  
**1g** Black Pepper  
**20ml** White Vinegar



## Preparations:

- 1.** Heat olive oil in a large pot on medium heat. Add the chicken livers and cook for a few minutes till it has a nice brown color.
- 2.** In the same pot, reduce heat to medium-low. Add the onion, garlic, chili peppers, and dried fruit. Sauté until the vegetables soften and become tender.
- 3.** Add garlic and cilantro and sauté for 1 Minute. Add Knorr Demi Glacé sauce and stir for about two minutes to allow it to cook and thicken slightly.
- 4.** Pour in the water, and add the Paprika, Cumin, Salt, and Pepper. Finally, add the White Vinegar.
- 5.** Bring the mixture to a simmer and cook for an additional 7 minutes, allowing the flavors to meld together and the Sauce to thicken.

*Knorr  
Demi Glace  
Sauce*



# Mombar



## Ingredients:

- 100g Mombar
- 30g Knorr Mix Grill Seasoning
- 20g Knorr Lime Seasoning
- 3g Salt
- 1g Black Pepper
- 300ml Sunflower Oil
- 30g Sugar
- 100g Tomato Paste
- 1500g Diced Tomatoes
- 100g Dill
- 100g Chopped Parsley
- 200g Minced Onions
- 500g Egyptian Rice



## Preparations:

1. Heat the Oil In a large pot. Sauté the Chopped Onions. Add the Diced Tomatoes & Tomato Paste with Knorr Mix Grill Seasoning & Knorr Lime Seasoning.
2. Add Sugar, Salt & Pepper. Then add the Rice, Dill, Parsley and remove from heat.
3. Stuff the Mombar and leave it to boil on low heat for an hour
4. Freeze and fry when needed
5. Sprinkle Knorr Mix Grill Seasoning before serving

*Knorr Lime  
Seasoning*



*Knorr  
Demi Glace  
Sauce*



# Stuffed Pigeons



## Ingredients:

2l Water  
10g Knorr Poultry Seasoning Powder  
30g Knorr Chicken Stock Powder  
3 Bay Leaves  
3 Cardamom Seeds  
150g Ghee  
300g Chopped Onion  
200g Tomato Paste  
300g Fresh Tomato Juice  
300g Egyptian Rice  
4 Pigeons

### For the Brown Sauce:

100g Butter      2g Nutmeg  
100g Flour      10g Black Peppercorns

## Preparations:

1. In a large pot, combine 2l of Water with 30g of Knorr Chicken Stock Powder. Stir until the powder dissolves. Add the Knorr Chicken Spices, Bay Leaves, and Cardamom seeds. Bring the mixture to a boil.
2. In a large pan, melt the Ghee over medium heat. Add the Chopped Onions and sauté until translucent, then add the Tomato
3. Add the Rice, and cook for 3 minutes, stirring frequently. Add a ladle or two of the prepared Chicken Stock with half-cooked rice.. Season the Rice filling and add 6g of Black Pepper.
4. Stuff the Pigeons with the Rice mixture, being careful not to overfill them, as the rice will expand during cooking. Gently place the Stuffed Pigeons. They should take about 15 Minutes to cook. Once cooked, remove the Pigeons from the Broth and let them cool slightly.
5. Stuff the Pigeons with the Rice mixture, being careful not to overfill them, as the rice will expand during cooking. Gently place the Stuffed Pigeons. They should take about 15 Minutes to cook. Once cooked, remove the Pigeons from the Broth and let them cool slightly.
6. Strain the Broth and separate 1l for making the brown sauce.



### Making the Brown Sauce:

1. In a saucepan, melt the Butter over medium heat. Add the Flour and whisk constantly until the mixture turns a golden brown color. Add the Chicken Stock. Add a pinch of Grated Nutmeg to the Brown Sauce.
2. Serve the Brown Sauce over the cooked Brown Sauce

# Duck & Grits Fatteh



## Ingredients:

**50ml** Olive Oil  
**150g** Chopped Onions  
**1l** Water  
**60g** Knorr Chicken Stock Powder  
**500g** Grits  
Salt  
**1g** Whole Black Peppercorns

**For the Brown Sauce:**  
**80g** Ghee  
**80g** Minced Garlic  
**120ml** White Vinegar  
**1.5l** Water  
**80g** Knorr Demi Glace Sauce

**For Serving:**  
**1** Cooked Duck  
**200g** Yoghurt  
**10g** Finely chopped fresh Cilantro



## Preparations:

### Grits:

1. Heat the Olive Oil in a pot over medium heat. Add the Chopped Onions and 3l of Water & Knorr Chicken Stock Powder for 3 Minutes.
2. Add the Grits and adjust the Seasoning as preferred.

### Brown Sauce:

1. Add the Ghee & Garlic in a pan and sauté until dark brown. Add Vinegar
2. Add the Garlic Mixture to 1.5l of Water and Knorr Demi Glacé sauce

### Serving:

1. In a serving dish, create a layer of Grits then add a layer of Duck. Drizzle the brown sauce over the duck. Garnish with Orange Zest.



# Lentil & Lamb Stew



## Ingredients:

**50g** Corn Oil  
**50g** Parsley  
**80g** Diced Onions  
**10g** Minced Garlic  
**50g** Sliced Green Olives  
**200g** Lentils  
**60g** Tomato Concasse  
**4g** Oregano  
**200g** Fresh Pomegranate  
Lamb Ribs  
**60g** Knorr Mix Grill Seasoning  
**2.8kg** of Freshly Cut Lamb Meat  
**100g** Fresh Rosemary

**Gravy Sauce:**  
**60g** Knorr Demi  
Glacé Sauce  
Warm Water  
English Mustard

## Preparations:

- 1. Lentil Stew:** In a medium-sized skillet, heat Corn Oil over medium-high heat. Add the Chopped Onions & Garlic. Reduce heat to medium and sauté gently for 5 minutes, stirring constantly.
- 2.** Add the Sliced Olives & Lentils to the Skillet. Stir the mixture for 5 minutes. Then, add 200ml of water all at once. Continue to add small amounts of water as it evaporates.
- 3.** Once the Lentils are cooked and only a small amount of thick liquid remains, add the Diced Tomatoes
- 4.** Chop the Parsley and add them to the mixture. Finish by drizzling Olive Oil.
- 5. Lamb Ribs:** Season the Lamb Chops with Knorr Mix Grill Seasoning and Chopped Rosemary Leaves. Allow them to marinate for 4-6 hours (or longer, for a more intense flavor) before grilling. Grill the marinated Lamb Chops to your desired cooking level. For medium-done, it will take approximately 12-15 minutes.
- 6. Gravy:** Dissolve Knorr Demi Glacé Sauce with water and let it boil for a few Minutes till it thickens. Stir in the Mustard and Whisk until well combined.



Knorr  
Demi Glacé  
Sauce



Knorr  
Demi Glacé  
Sauce



# Beef Bourguignon with Dried Fruits



## Ingredients:

**120ml** Olive Oil  
**2kg** Diced Beef Cut into 2.5 cm  
Cubes  
**400g** Grated Onions  
**200g** Diced Carrots  
**500g** Mixed Dried Fruit  
**40g** Knorr Mixed Grill Seasoning  
**1tbsp** Salt & Black Pepper  
**2tbsp** Garlic Paste  
**2l** Water  
**200g** Knorr Demi Glace Sauce



## Preparations:

- 1.** In a large Pot, heat the Olive Oil over medium heat. Add the Beef Cubes and cook for few Minutes, until browned on all sides. Remove the Beef from the Pot and set aside.
- 2.** In the same Pot, over medium-high heat, sauté the Onion, Carrots, and Dried Fruit until the Onion is translucent and softened. Add the Mix Grill Seasoning, Salt, & Black Pepper to the Pot. Return the Beef to the Pot and cook for a minute or two, stirring to coat.
- 3.** Add Water & Knorr Demi Glacé Sauce to the pot. Bring to a boil on low heat for 40 Minutes. Stir in Cream and cook it for 10 more Minutes.
- 4.** Serve hot with Steamed Rice, toasted or grilled Garlic Bread, and a Green Salad with Balsamic Vinegar.



# Kunafa lemon tart



## Ingredients:

**500g** Kunafa  
**200g** Melted Butter  
**500ml** Sour Cream  
**70g** Knorr Lime Seasoning  
**300ml** Water  
**10g** Lemon Zest  
**250g** Whipped Cream  
**20** Lemon Slices

## Preparations:

- 1.** In a bowl, combine Kunafa and Melted Butter. Press the Kunafa mixture firmly into the bottom of a Tart Pan. Bake in a preheated oven at 175°C (350°F) for 5 minutes, or until the Crust turns a light golden brown.
- 2.** In a medium-sized bowl, Combine the Sweetened Condensed Milk, Sour Cream, Knorr Lime Seasoning, Water, & Lemon Zest. Mix very well until all the ingredients are thoroughly combined and the mixture is smooth.
- 3.** Pour the Lemon Cream mixture evenly over the pre-baked Kunafa crust.
- 4.** Bake it at 175°C for 5 Minutes.



*Knorr  
Lime Seasoning  
Powder*





# Lemon Mint Juice

## Ingredients:

**Serves 10 people**  
**2.5l** Cold Water  
**150g** Knorr Lime Seasoning  
**200g** Sugar  
**100g** Mint Leaves



## Preparations:

- 1.** In a Blender, combine Water, Sugar and Knorr Lime Seasoning. Blend thoroughly until the Sugar and Lime Seasoning are completely dissolved.
- 2.** Add the Mint Leaves to the blender. Blend again until the the Mint is finely chopped and fully incorporated into the drink, giving it a vibrant green color.

*Knorr  
Lime Seasoning  
Powder*



# Watermelon & Lemon Juice



## Ingredients:

**200g** Sugar  
**300ml** Water  
**1.2kg** Cleaned & Diced Watermelon  
**30g** Fresh Mint Leaves  
**40g** Knorr Lime Seasoning



## Preparations:

**1.** Combine all the ingredients in a Blender and Blend thoroughly, Refrigerate the Juice until its thoroughly chilled. Serve it Cold to your customers.

*Knorr  
Lime Seasoning  
Powder*





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