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Share THE Cheer

BUSINESS JUST GOT FESTIVE



Unilever
Food
Solutions

Support. Inspire. Progress.



Boost your festive sales using pantry staples you already have AND our **simple, easy, and delicious recipes!**

With simple tweaks to festive favourites, serve a variety of delicious holiday hits with minimal prep, exciting flavours, and the ultimate convenience for your customers that keeps them coming back.

IT'S TIME TO SHARE THE CHEER AND OWN THE FESTIVE SEASON!



DEMAND GETS HIGH, KEEP IT SIMPLE

Your customers want delicious and convenient meals. Meet their needs with a variety of exciting festive recipes – from ready-made lunches and dinners to exciting twists on holiday favourites!



GRAB-AND-GO FESTIVE FEASTS

Customers crave quick, delicious food. From grab-and-go sandwiches to tasty roasts, our products and recipes offer festive speed and variety. Turn them into pre-orders to streamline your kitchen and retain customers!

DELI DOESN'T MEAN DULL!

Deli food can be fantastic. With just a few pantry essentials and versatile recipes, every deli dish you serve can be packed with flavour, radiant colour, and all the goodness the body needs.

PRODUCTS THAT KEEP KITCHEN STAFF ON TOP

Equip your deli staff with solutions for smooth operations. Our versatile products ensure portion control, quick prep time, AND flavour - enhancing your festive recipes even in peak times.

PANTRY Essentials

Stay on top of customer demand with **versatile ingredients** that deliver **high yield**, can be **used across your menu**, and are **easy for your staff to use**!



**1 TUB SEASONS
+/- 77 KG OF
VEGETABLES**

- Adds chunky texture and visual appeal to multiple dishes.
- Combination of red bell pepper, herbs, chilli and garlic.

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**1 TUB SEASONS
100 KG
OF CHIPS**

- Adds a golden colour to your chips.
- A secret blend of spices and herbs (paprika and chilli).
- No artificial flavours or colours.

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**ADDS COLOUR
AND FLAVOUR**

- Trusted Robertsons quality in every selected herb, spice and blend.
- Just a small amount can make a big difference.

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**1 POUCH SEASONS
100 KG
OF CHIPS**

- 1 multi-purpose product for different dishes.
- Adds a golden colour and texture with pepper and thyme.
- A consistent blend of herbs and spices.

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**AUTHENTIC
SWEET CHILLI
FLAVOUR &
THICKNESS**

- Clings in hot and cold applications.
- Stable with no seeping or running.
- Made with real chilli.
- Consistent flavour.

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**AUTHENTIC
COLOUR, NO
SEEPING OR
RUNNING**

- Adds sweet and sour flavours to a dish.
- Use as a condiment or as a cook-in sauce.
- Consistent flavour.

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**A SWEET &
TANGY
FLAVOUR THAT
CLINGS WELL**

- Efficient, saves time, no need for multiple ingredients.
- Scratch quality with more consistency.
- A good base to create a variety of oriental dishes.

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**RICH MEATY
FLAVOUR,
YIELDS 10 L**

- A versatile base sauce.
- No added MSG.
- Made with sustainably sourced ingredients.*
- With no artificial colours.

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**MADE WITH
REAL ONION
PIECES,
YIELDS 8 L**

- 3-minute prep time.
- Rich beef and onion taste to complement any meat dish.
- Use as a pour-over gravy or thickener in stews.
- Consistent taste.

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**KEEPS PREPPED
SALADS
FRESHER FOR
LONGER**

- Best in binding.**
- Salads remain visually appealing for longer due to less water separation.
- Made with natural colourants.
- Perfect for various sandwich fillings.
- Vegan-friendly.

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* Please see ingredient statement for a list of sustainably sourced ingredients.
** Visit www.ufs.com for more details.

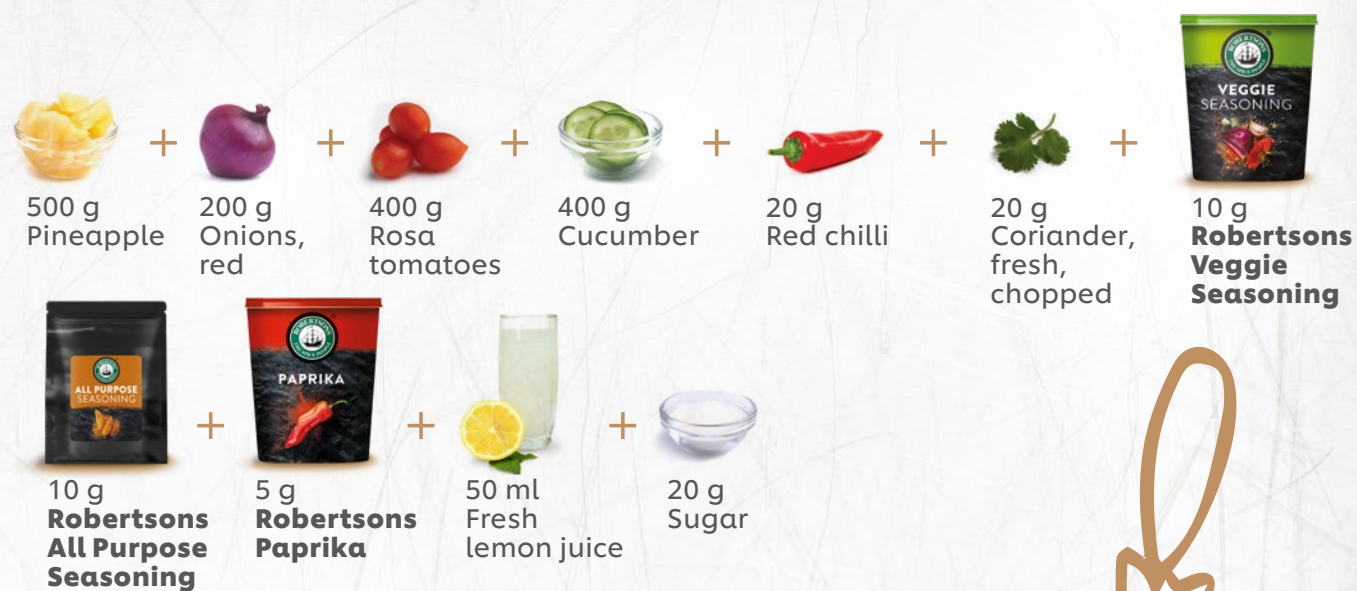


EXOTIC SPICED TROPICAL SALAD

SERVES: 10

COOKED WEIGHT: 1.655 KG

PREP TIME: 10 MIN



1. Cube the pineapple.
2. Cut the red onions into half.
3. Cut the tomatoes in half.
4. Deseed the cucumber and cut into half moons.
5. Deseed and slice the red chillies.
6. Mix together all the ingredients. Allow to stand for 20 min before serving for the flavours to improve.

TO SERVE

Garnish with fresh coriander.

Top Tip

Serve alongside glazed gammon or roast chicken.

06



TURKEY RUB PERFECTION

SERVES: 10

COOKED WEIGHT: 3.980 KG

PREP TIME: 10 MIN

COOKING TIME: 2 HRS



1. Pre-heat the oven to 160°C.
2. Zest the orange.
3. Soften the butter.
4. To make the basting, mix together all the ingredients, except the turkey, until well-combined. Allow to stand for 10 min for the flavour to improve.
5. Place the turkey in a roasting dish and start to gently lift the skin off. Try not to tear the skin, then place the basting under the skin and all over the turkey until it is well-dressed.
6. Cover with foil and roast in the pre-heated oven for ± 2 hours, depending on the size of the turkey.

TO SERVE

Serve alongside your favourite Christmas salads.

Top Tip

Offer your customers a delicious, readymade turkey over the festive season. It saves them the trouble of preparing it themselves.

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Image for reference only.

ROAST POTATOES

SERVES: 8

COOKED WEIGHT: 1 KG

PREP TIME: 10 MIN



1. Pre-heat the oven to 180 °C.
2. Cut the potatoes into quarters.
3. Mix all the ingredients, pour into a roasting dish and roast in an oven for 35-40 min.
4. Remove from oven and serve.

TO SERVE

Serve with roast chicken, beef or lamb.

Top Tip

Add sprigs of rosemary for extra flavour.



Image for reference only.

SAVOURY RICE

SERVES: 10

COOKED WEIGHT: 2.320 KG

PREP TIME: 10 MIN

COOKING TIME: 10 MIN



1. Cook rice according to packet instructions and set aside. Finely chop the onion, and deseed and dice the peppers.
2. In a separate large pan, heat the oil and add the onions and peppers. Season with **Robertsons Veggie Seasoning**. Cook for 5-10 min.
3. Add the mixed vegetables and add **Robertsons Savoury Rice** and mix well. Add a little water to prevent burning.
4. When vegetables are soft, empty pan into rice and mix well.

TO SERVE

Serve alongside your favourite family roast.

Top Tip

Add a twist to your savoury rice by adding finely chopped coriander or freshly chopped chillis.



— FRESH BASIL — CHICKEN IN A SWEET CHILLI GLAZE

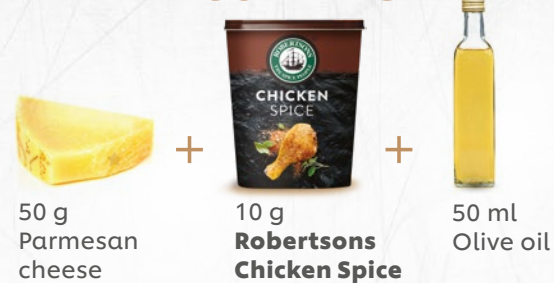
SERVES: 10 **COOKED WEIGHT: 1.57 KG** **PREP TIME: 20 MIN** **COOKING TIME: 25 MIN**

FILLING



1. Pre-heat the oven to 160°C.
2. Flatten the chicken breast fillets and roughly chop the basil.
3. Mix together dried cranberries, feta cheese, **Robertsons Veggie Seasoning**, large egg and basil. Divide the mixture evenly over the chicken breast fillets and roll up tightly.

COATING



1. Finely grate the parmesan cheese and mix together with the **Robertsons Chicken Spice**. Coat and roll the filled chicken breast fillets.
2. Drizzle a roasting tray with half of the oil and place the coated chicken breast fillets on the tray. Drizzle with the remaining oil, and bake in the pre-heated oven for 15 min. Remove from the oven and set aside.

TO SERVE

Serve alongside the crisp, sweet and sour slaw.

SWEET CHILLI GLAZE



1. Mix together all the ingredients and pour evenly over the chicken breast fillets. Bake at 180°C for 10 min. Garnish with chopped coriander and serve.

Top Tip

Replace the feta cheese with mozzarella cheese to add a rich, cheesy taste to the stuffing.

08



— GOLDEN ROAST — CHICKEN WITH A CITRUS BURST

SERVES: 10 **COOKED WEIGHT: 1.752 KG** **PREP TIME: 20 MIN** **COOKING TIME: 40 MIN**



1. Pre-heat the oven to 180 °C.
2. Arrange the chicken thighs in a roasting dish. Sprinkle with **Robertsons All Purpose Seasoning** and top each chicken thigh with a slice of orange.
3. Bake the chicken thighs for 20 min.
4. To make the sauce, bring the **Knorr Professional Honey & Soy Sauce**, orange juice, **Knorr Professional Sweet Chilli Sauce**, oil, **Robertsons Veggie Seasoning** and orange zest to the boil. Pour the sauce evenly over the cooked chicken thighs, and bake in the oven at 160 °C for 20 min.
5. Remove from the oven and serve.

TO SERVE

Serve alongside your favourite salads.

Top Tip

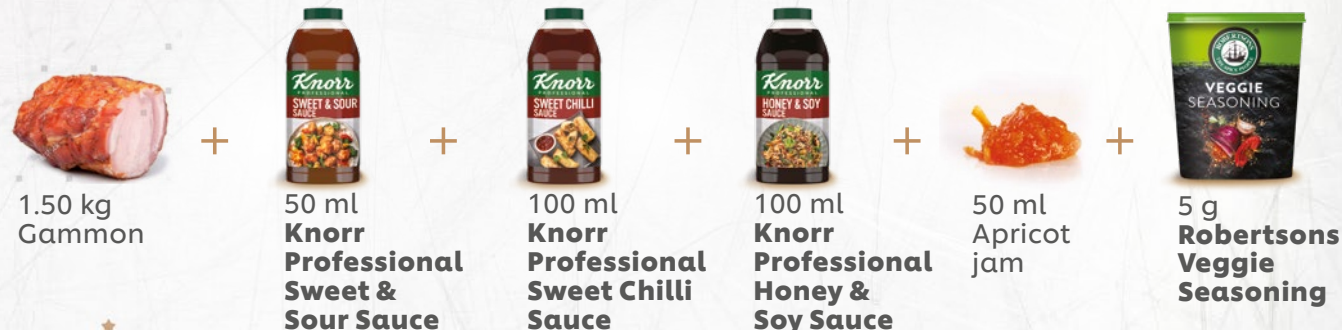
Serve with the thyme brown gravy and roast potatoes as a grab-and-go option.

09



JUICY GAMMON GLAZE

SERVES: 10 - 12 COOKED WEIGHT: 1.805 KG PREP TIME: 10 MIN COOKING TIME: ±1.5 HRS



1. Pre-heat the oven to 180°C.
2. Debone and cook the gammon.
3. Mix together all the ingredients, except the gammon. Pour the mixture over the cooked gammon and bake in the pre-heated oven for 8-10 min or place under the grill, basting at all times. Remove from the oven or grill, pour over the remaining mixture and serve.
4. Offer your customer a delicious, readymade glazed gammon over the festive season. It saves the trouble of preparing it themselves.

TO SERVE

Serve alongside with your favourite Christmas Salads.

Top Tip

Use the glaze ingredients as a pour over sauce or serve alongside your gammon.



ROSEMARY BROWN ONION GRAVY

SERVES: 12 X 80 ML COOKED WEIGHT: 1.230 L PREP TIME: 10 MIN



1. Finely chop the onions. Melt the butter in a pan, add the rosemary and onions and fry until soft.
2. Whisk together the cold water and **Knorr Professional Roast Onion Gravy** and add to the fried onions.
3. Bring to the boil on a low simmer for 2 min, remove from the heat and set aside.

TO SERVE

Serve with roast chicken, beef or lamb.

Top Tip

Add fresh thyme, Hellmann's Honey & Mustard Salad Dressing and coarse black pepper.



Image for reference only.

THYME BROWN GRAVY

SERVES: 12 X 80 ML

COOKED WEIGHT: 1.230 L

PREP TIME: 10 MIN



20 g
Margarine/
butter



10 g
Fresh
thyme



100 g
Onion



1 L
Water



100 g
**Knorr
Professional
Brown Sauce
Base**

1. Finely chop the onions. Melt the butter in a pan, add the thyme and onions and fry until soft.
2. Whisk together the cold water and **Knorr Professional Brown Sauce Base** and add to the fried onions.
3. Bring to the boil on a low simmer for 2 min, remove from the heat and set aside.

TO SERVE

Serve with roast chicken, beef or lamb.

Top Tip

Replace the thyme with whole-grain mustard or even dried cranberries.



CRISP, SWEET AND SOUR SLAW

SERVES: 10

COOKED WEIGHT: 1.624 KG

PREP TIME: 20 MIN



500 g
Cabbage



500 g
Carrots



100 g
Almonds



20 g
Parsley,
fresh



100 g
Dried
cranberries



100 ml
**Hellmann's
Honey &
Mustard
Dressing**



200 g
**Hellmann's
Tangy
Mayonnaise**

1. Shred the cabbage.
2. Grate the carrots.
3. Toast the almonds.
4. Finely chop the parsley.
5. Place all the ingredients in a bowl and mix together until well-combined.

TO SERVE

Serve alongside your favourite Christmas chicken, turkey or gammon.

Top Tip

Use red cabbage, throw in some chopped coriander or even thinly sliced beetroot.

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