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CHICKEN — GIVES BEEF — THE BIRD



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Solutions

Support. Inspire. Progress.

SOUTH AFRICANS EAT

10X MORE CHICKEN — THAN BEEF —

Your customers love chicken.
In fact, **CHICKEN IS THE
NO. 1 MEAT** protein on
South Africans menus – which
means you need to serve it on
your menu if you want your
establishment to stay relevant
to your local customers.

It's time to spread your wings
with versatile products that
deliver unique, consistent,
and mouth-watering flavours!



LET US SHOW YOU HOW >>

— CRUMBED TO — PERFECTION

MOUTH-WATERING FLAVOUR
FROM THE OUTSIDE-IN

Scratch breading is for the birds! Available in Original and Spicy, **Knorr Professional Chicken Breeding** is pre-seasoned with Robertsons Spice Blend to deliver consistent flavour, colour, and texture across your chicken dishes!



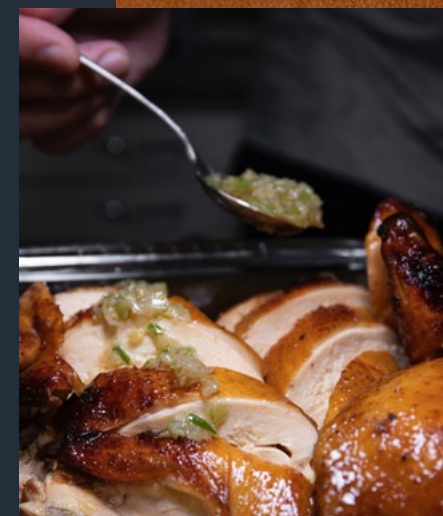
THERE IS NO NEED FOR
EGG OR MILK-WASH; JUST
CLING WITH WATER AND
COOK IT IN A PRESSURE
FRYER, CHIP-FRYER, OR
COMBI OVEN.



OWN — YOUR — FLAVOUR

BECOME AN UNSTOPPABLE FLAVOUR SENSATION

Consistent flavour gives you
credibility, while adding your unique
touch makes your menu stand out!



**Knorr Professional
Peri-Peri Marinade** and **Knorr
Professional White Sauce
Base** are the perfect bases
to ensure consistency in your
dishes while allowing you the
freedom to get creative with
your own flavours.





— NOW THAT'S SOME — **GOOD LOOKING CHICKEN**

MAKE YOUR CHICKEN LOOK LIKE THE HERO IT IS



Create **VISUALLY APPEALING** chicken dishes that deliver extraordinary flavours with **Robertsons Cajun Spice**. With a smoky and spicy flavour profile, combined with an attractive texture and colour, it will take your dish to the next level!

CHEF'S TIP

It's vegan too, making it perfect to spice up your (imitation) chicken options for your customers who want the taste of chicken without the bird!



**SERVES
4**

CHERMOUNLA — CHICKEN —

INGREDIENTS

- 15 g **Robertsons Medium Rajah**
- 100 g **Knorr Professional Tomato Pronto**
- 150 g Onions, roughly chopped
- 15 g **Knorr Professional Chicken Stock Granules**
- 10 g **Robertsons Veggie Seasoning**
- 100 g Plain yoghurt
- 15 g Coriander, fresh
- 10 g Parsley, fresh
- 15 g Garlic
- 30 ml Vegetable oil
- 1 Spatchcock Chicken



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CHEF'S TIP

Serve with biltong, mushroom and cheese pap tart; golden braai mielies or vegetable kebabs.

METHOD

1. Place all the ingredients (except the chicken) in a food processor and blend until smooth.
2. Pre-heat oven to 180 °C.
3. Pour the marinade over the chicken, mix well and allow to marinate for 30 min.
4. Place the chicken on a baking tray in the oven and bake for 30 min or until cooked.
5. Remove from the oven and serve.

CHICKEN SCHNITZEL — AND PRAWNS —

WITH A CAPER & CREAMY GARLIC GRAVY

SERVES
10

INGREDIENTS

SCHNITZEL

- 10 x 150 g Chicken breast fillets
- 500 g **Knorr Professional Original Chicken Breeding**
- 1 L Water
- 30 Prawns, peeled, de-veined, tails on
- 10 g Garlic, crushed
- 50 g Butter
- 1 Lemon, juiced
- Oil for frying

CAPERS & CREAMY GARLIC GRAVY

- 100 g Capers
- 30 g Garlic, crushed
- 15 ml Vegetable oil
- 100 ml White wine
- 50 g **Knorr Professional White Sauce Base**
- 500 ml Cold milk
- 200 g Onion, finely diced



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METHOD

SCHNITZEL

1. Pre-heat the deep fryer to 160 °C.
2. Flatten the chicken breast with a meat mallet. Dip the chicken in water, then dip in the **Knorr Professional Original Chicken Breeding**, toss the chicken 10 times, press down 7 times and toss again 10 times. Deep fry until cooked.
3. Melt the butter with some vegetable oil. Add the garlic and fry for a minute, then add the lemon juice. Grill the prawns until cooked and golden, basting with the garlic lemon butter continuously.

CAPERS & CREAMY GARLIC GRAVY

4. Fry the capers in the deep fryer until crispy. Drain and set aside.
5. Heat the oil in a frying pan, sauté the onion and then add the garlic. Add the wine and reduce by half.
6. Mix the **Knorr Professional White Sauce Base** with 100 ml cold milk to make a slurry, and whisk until powder is fully dissolved. Bring the remaining milk to the boil and add slurry while whisking continuously. Bring sauce to the boil and simmer for 3 min, whisking continuously.
7. Combine the white sauce with the wine and capers.

TO SERVE

8. Serve the schnitzel with the prawns, cream sauce and garnish with the crispy capers.

CHEF'S TIP

Add cooked mussels into the sauce for a seafood flavour.

SERVES
10

CHICKEN

— MOZZARELLA AND MAPLE BACON —

PARMIGIANA

INGREDIENTS

CHICKEN

- 10 Chicken breast, flattened
- 1 L Buttermilk
- 40 g Chilli paste
- 5 g Garlic, crushed
- 500 g **Knorr Professional Original Chicken Breathing**

PARMIGIANA

- 500 g **Knorr Professional Tomato Pronto**
- 10 g **Knorr Aromat Original**
- 80 g Chipotle sauce
- 200 g Mozzarella cheese, grated

BACON

- 300 g Streaky bacon
- 150 ml Maple syrup

METHOD

CHICKEN

1. Soak the chicken overnight in the buttermilk, chilli paste and garlic. Remove and dip in the **Knorr Professional Original Chicken Breathing**, toss the chicken 10 times, press down 7 times and toss again 10 times. Deep fry at 160 °C until cooked.

PARMIGIANA

2. Combine the **Knorr Professional Tomato Pronto**, **Knorr Aromat Original** and Chipotle sauce. Spoon over the cooked chicken. Add the mozzarella cheese and bake in an oven until the cheese has melted.

BACON

3. Pan-fry the bacon until it starts to crisp up and pour over the maple syrup to glaze. Add on top of the chicken parmigiana.



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CHEF'S TIP

Ensure that the deep-frying oil is pre-heated, otherwise the schnitzel will soak up the oil. The schnitzel can also be shallow fried.



SERVES
4

CHICKEN QUINOA SALAD

— AND AVO MAYO WRAP —



INGREDIENTS

CHICKEN STRIPS

- 400 g Chicken breast, cut into thin strips
- 5 g **Robertsons Chicken Spice**
- 5 g **Robertsons Veggie Seasoning**
- 20 ml Vegetable Oil

QUINOA SALAD

- 100 g Quinoa, uncooked
- 30 g Celery, chopped
- 100 g Tomato, deseeded and cubed
- 5 g **Knorr Aromat Original**

- 40 g Peppers, diced
- 40 g Red onion, diced
- 100 g **Hellmann's Tangy Mayonnaise**

AVO MAYO

- 200 g Avocado, mashed
- 100 g **Hellmann's Tangy Mayonnaise**
- 5 g **Robertsons Chicken Spice**
- 40 g Rocket or salad leaves

TO ASSEMBLE

- 4 Wraps

METHOD

CHICKEN STRIPS

1. Mix all the ingredients. Heat a pan and fry for 5-8 min until done. Remove from heat and set aside to cool.

QUINOA SALAD

2. Cook the quinoa as per package instruction. Mix all the ingredients and set aside.

AVO MAYO

3. Mash the avocado and mix with the mayo and chicken spice. Set aside.

TO ASSEMBLE

4. Place the wrap on a board, spread with the avo mayo, top with lettuce, quinoa salad and chicken strips, fold, and cut at an angle. Serve.

CHEF'S TIP

Build a salad bowl with these ingredients! Remove the chicken strips to serve a vegan salad bowl.



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SERVES
4

CURRIED GINGER — CHICKEN — QUARTER



CHEF'S TIP

Use a breast fillet as an alternative to a chicken leg quarter. Loosen the chicken joints to help the heat penetrate better.

INGREDIENTS

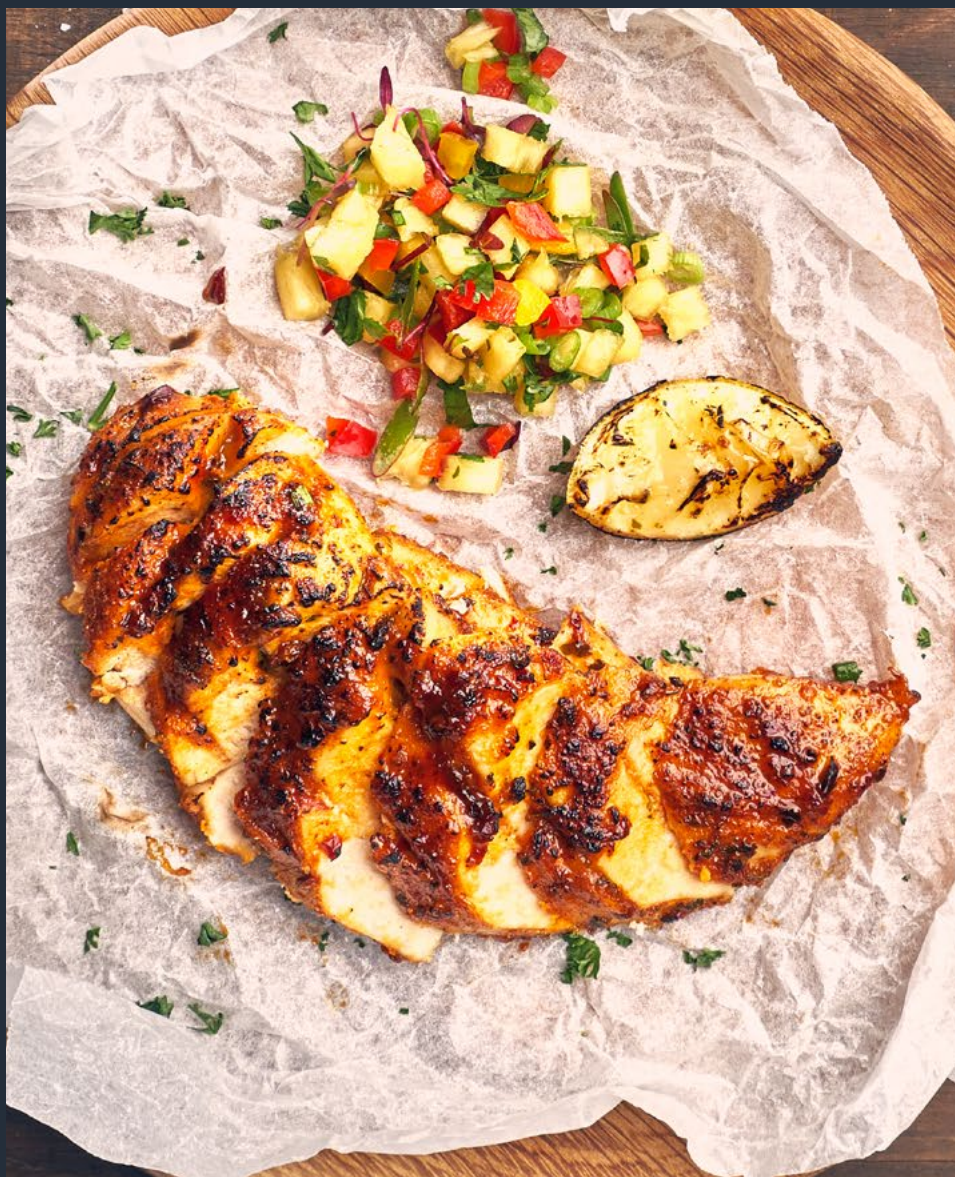
- 4 Chicken leg quarters
- 20 g **Knorr Professional Chicken Stock Granules**
- 1 L Water
- 12 g **Robertsons Hot Rajah**
- 20 g Ginger fresh, minced
- 5 g **Knorr Aromat Original**
- 60 ml **Knorr Professional Sweet Chilli Sauce**

METHOD

1. Pre-heat the grill.
2. Pour the **Knorr Chicken Stock Granules** into boiling water, mix well and add the chicken leg quarters. Cook for ± 10-12 min. Remove chicken and set aside to cool.
3. Combine the **Rajah Hot Curry Powder**, ginger, **Knorr Aromat Original** and **Knorr Professional Sweet Chilli Sauce**. Rub the paste evenly over the chicken leg quarter.
4. Place the chicken on the grill and cook for 5-8 min. Baste continuously.



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SERVES
4

— GRILLED — CHICKEN BREAST

INGREDIENTS

- 720 g Chicken Breast
- 10 g **Robertsons Veggie Seasoning**
- 5 g **Robertsons Chicken Spice**
- 5 g **Knorr Professional Chicken Stock Granules**
- 25 g Butter
- 25 ml Vegetable oil
- 400 g Potatoes, thinly sliced and parboiled

METHOD

1. Pre-heat oven to 180 °C.
2. Season the chicken with **Robertsons Veggie Seasoning**, **Robertsons Chicken Spice** and **Knorr Professional Chicken Stock Granules**. Seal the chicken in the melted butter and oil, remove from the pan.
3. Arrange the sliced potatoes in a circular shape in the middle of the pan. Place back on the heat and lightly sauté potatoes without moving them around (keep the shape of the circle).
4. Take off the heat and place the chicken on top of the potatoes. Pour melted butter juices over the chicken. Oven bake for 10 min or until fully cooked.
5. Serve each chicken breast in their individual pan.



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SERVES
4

HONEY AND SOY — SESAME — CHICKEN WINGS



INGREDIENTS

SAUCE

- 250 ml **Knorr Professional Honey & Soy Sauce**
- 125 ml Water
- 30 g **Knorr Professional Peri-Peri Marinade**
- 25 g Sesame seeds, toasted

WINGS

- 1 kg Chicken wings
- Vegetable oil for frying
- 20 g Spring onion, thinly sliced

METHOD

SAUCE

1. Combine the **Knorr Professional Honey & Soy Sauce**, **Knorr Professional Peri-Peri Marinade** and water. Bring to a boil and simmer for 5 min. Remove from the heat, add sesame seeds and hold warm until needed.

WINGS

2. Pre-heat oven to 180 °C.
3. Roast the wings in the oven for 30 min.
4. Fry the wings in a shallow pot or deep fryer until crisp. Toss with enough sauce to coat. Garnish with sliced scallions and serve.



CHEF'S TIP

To achieve a crunchier texture, crumb the wings with the Knorr Professional Original Chicken Breading before frying.

SERVES
10

— POPCORN CHICKEN — AND BEETROOT WRAP

WITH CRISPY TANGY SLAW

INGREDIENTS

- 1 kg Chicken breast, diced into 1 x 1 cm
- 1 L Water, for dipping
- 500 g **Knorr Professional Original Chicken Breeding**
- 250 g White cabbage, shredded thinly
- 250 g Red cabbage, shredded thinly
- 250 g Carrots, grated
- 25 g **Robertsons Veggie Seasoning**
- 500 g **Hellmann's Tangy Mayonnaise**
- 10 Beetroot Wraps, large
- 300 g Lettuce leaves, washed

METHOD

1. Pre-heat oil in a deep fryer to 160 °C.
2. Dip cubed chicken in water, then coat with the **Knorr Professional Original Chicken Breeding**. Deep fry until brown and crispy.
3. In a mixing bowl, place all the slaw ingredients and mix until well combined.
4. Heat the wraps on both sides. Fill the wraps with slaw, lettuce and popcorn chicken. Roll up to enclose, cut at an angle and serve.

CHEF'S TIP

Substitute the chicken breast with fish, or for a vegetarian option replace with chickpeas. To secure the wrap, spread Hellmann's Tangy Mayonnaise on the sides before wrapping.



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PERI-PERI - CHICKEN -

SERVES
6

INGREDIENTS

PERI-PERI CHICKEN

- 6 Baby chickens, whole
- 35 g **Knorr Peri-Peri Marinade**
- 25 g **Robertsons Veggie Seasoning**
- 25 g **Robertsons Paprika**
- 250 ml Vegetable oil
- 15 g Brown sugar
- 30 g Garlic, crushed

VEGETABLES

- 1.5 kg Mixed vegetables, cubed (potato, butternut, baby marrow, red onion, peppers)
- 1 Garlic bulb, whole

METHOD

PERI-PERI CHICKEN

1. Pre-heat oven to 170 °C.
2. Mix all the spices, herbs, oil and sugar together. Rub the chickens thoroughly with the marinade.
3. Marinate the chickens for a minimum of 6 hours, basting occasionally.

VEGETABLES

4. Toss the vegetables in the marinade until well coated.
5. Lay the marinated vegetables on a baking tray and place the chickens on top of the vegetables.
6. Roast in the pre-heated oven for roughly 1 hour until chicken is fully cooked. Baste the chickens every 20 min to retain moisture.

CHEF'S TIP

The marinade can be used to marinate any cut of chicken (breast, chicken pieces and/or a whole spatchcock chicken).

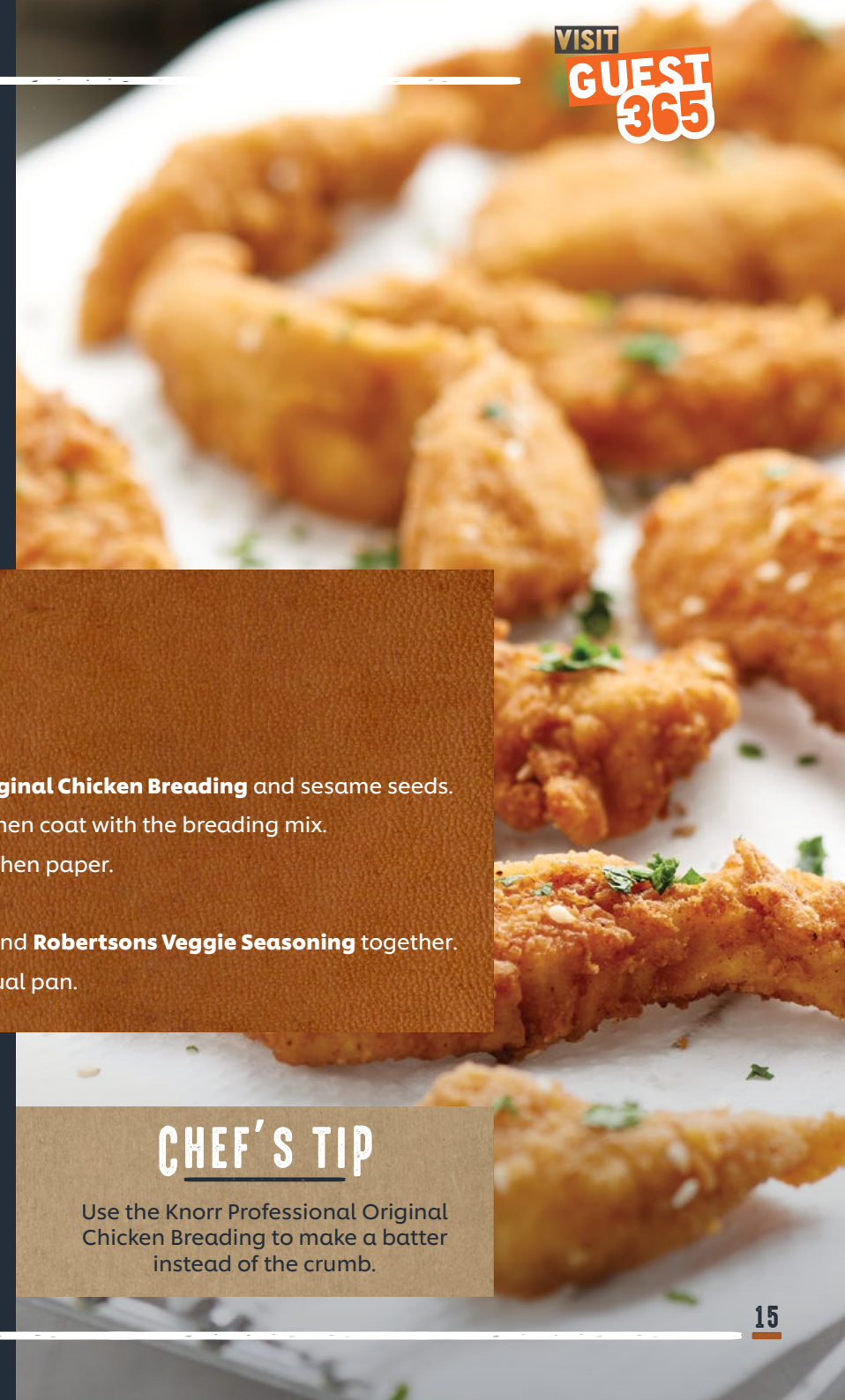


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SERVES
10

SESAME SEED — BREADED — CHICKEN STRIPS



INGREDIENTS

CHICKEN STRIPS

- 500 g **Knorr Professional Original Chicken Breeding**
- 50 g Sesame seeds, toasted
- 2 kg Chicken breast
- 1 L Water

HERBY MAYO DIP

- 150 g **Hellmann's Tangy Mayonnaise**
- 15 g **Robertsons Veggie Seasoning**

METHOD

CHICKEN STRIPS

1. Pre-heat oil in a deep fryer to 170 °C.
2. Cut the chicken breasts into strips.
3. In a bowl, mix the **Knorr Professional Original Chicken Breeding** and sesame seeds.
4. Wet the chicken strips in cold water and then coat with the breeding mix.
5. Deep fry until golden brown. Drain on kitchen paper.

HERBY MAYO DIP

6. Mix the **Hellmann's Tangy Mayonnaise** and **Robertsons Veggie Seasoning** together.
7. Serve each chicken breast in their individual pan.



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CHEF'S TIP

Use the Knorr Professional Original Chicken Breeding to make a batter instead of the crumb.



**SERVES
10**

LEMON & HERB — CHICKEN — SKEWERS



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INGREDIENTS

- 1.5 kg Chicken breast, cubed
- 15 g **Robertsons Lemon & Herb Seasoning**
- 10 g **Knorr Aromat Original**
- 10 g Garlic, crushed
- 100 ml Vegetable oil
- 20 Skewers, wooden

METHOD

1. Mix the **Robertsons Lemon & Herb Seasoning** with the **Knorr Aromat Original**, garlic and vegetable oil, and pour over the chicken. Cover and chill until needed.
2. Thread the chicken onto the wooden skewers.
3. Grill or braai for 10-12 min or until cooked through. Baste with the remaining marinade regularly.

CHEF'S TIP

Soaking the wooden skewers in boiling water for 30 min helps to prevent them from burning.

— ROAST — CHICKEN

FLORENTINE

SERVES
10

INGREDIENTS

- 10 pc Chicken breast fillets (skin on)
- 50 ml Oil
- 220 g Brown onion, diced
- 500 g Baby spinach leaves
- 150 ml White wine
- 500 ml **Knorr Professional Hollandaise Sauce**
- 10 g **Knorr Professional Chicken Stock Granules**

METHOD

1. Seal the chicken in a pan of oil until browned.
2. Roast in the oven at 160 °C until the chicken is cooked through.
3. Serve with roasted vegetables.
4. Place the onions and spinach in a large baking tray and pour over the combined wine, **Knorr Professional Hollandaise Sauce** and **Knorr Professional Chicken Stock Granules**.

CHEF'S TIP

Sauté the onions until soft and translucent before adding the baby spinach.



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CAJUN CHICKEN

AND CRISPY BACON WRAP

**SERVES
10**

INGREDIENTS

CAJUN CHICKEN

1 kg Chicken breast, sliced into strips
10 g **Robertsons Cajun Spice**
5 g Garlic, crushed
10 ml Lemon juice

SLAW

400 g Cabbage, shredded thinly
250 g Carrot, grated

120 g Red onion, sliced

300 g **Hellmann's Tangy Mayonnaise**

TO ASSEMBLE

10 Wraps
300 g Streaky bacon, fried crispy and roughly chopped
500 g Avo, thinly sliced

METHOD

CAJUN CHICKEN

1. Combine the chicken with the **Robertsons Cajun Spice**, garlic and lemon juice.
2. Fry the chicken until cooked.

SLAW

3. Combine the slaw ingredients together and set aside.

TO ASSEMBLE

4. Fill the wraps with chicken, bacon bits, slaw and avo. Roll up to enclose, cut in half and serve.

CHEF'S TIP

Lay the bacon on a flat tray and grill to give it a better crispy texture.



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CHICKEN PANTRY ESSENTIALS



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COATS 500 DRUMSTICKS

- Saves costs by removing the need for egg or milk-wash.
- Made with a Robertsons Spice blend.



**INTENSE LEMON
FLAVOUR**

- Low volume, high yield.
- Non-irradiated, GMO free and no MSG added.

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**COOKS IN
3 MINUTES**

- A versatile, consistent and lump free* bechamel sauce

*Follow on pack instructions

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**BALANCED HEAT
FLAVOUR**

- Expertly blended the traditional Louisiana way.
- With selected sustainably grown ingredients.

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**MAKES 50 L
OF STOCK**

- Made with real chicken.
- Adds flavour and colour to your chicken dish without over-salting it.

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**MAKES 2 L
OF MARINADE**

- Marinates 10 kg of chicken.
- Adds flavour and tenderises your meat.

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**THE SOUTH AFRICAN
FLAVOUR THAT MAKES
FOOD TASTE BETTER**

- Versatile – can be used to add flavour to any savoury dish.
- Less salt, more flavour.

BUY NOW



**IT'S INSTANT
AND DELICIOUS.**

- Perfect with eggs, vegetables, fish, and grilled meat dishes.
- Heat stable sauce.

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MAKE
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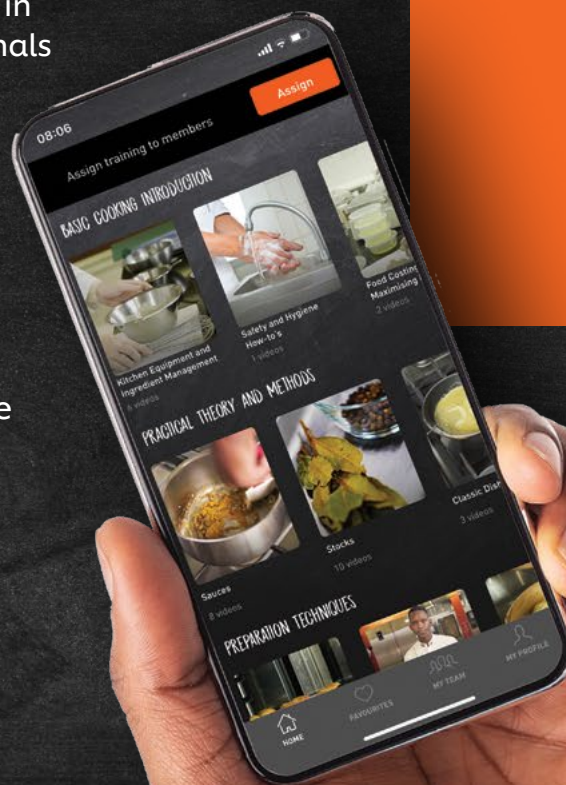
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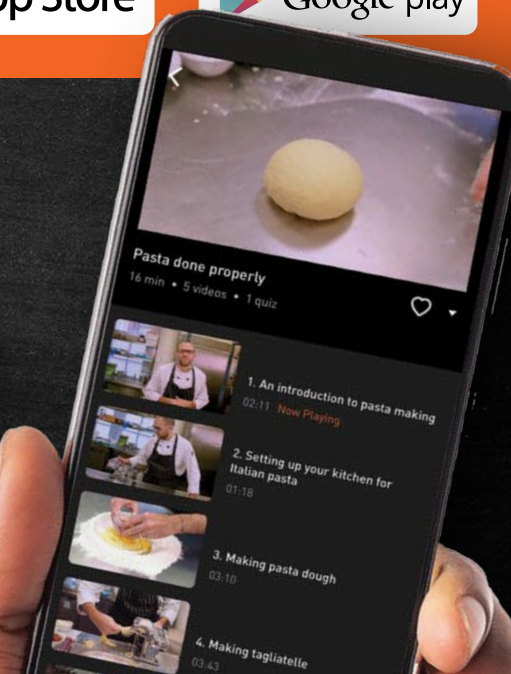
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