



MENU MASTERS



The perfect blend of **flavour** and **versatility**




Unilever
Food
Solutions

Support. Inspire. Progress.

MENU MASTERS

The perfect blend of **flavour** and **versatility**

A FUTURE-FIT MENU STARTS WITH TOP-QUALITY INGREDIENTS. FROM START TO FINISH, MASTER YOUR MENU WITH PANTRY ESSENTIALS THAT DELIVER FLAVOUR, VERSATILITY, AND CONSISTENCY.

With our **Menu Masters**, serve a variety of quality, profitable dishes your diners will love while improving back-of-house efficiency, reducing food wastage, and minimising costs.



MEET OUR BRANDS



A savoury brand since 1838, Knorr Professional's sustainable choices inspire cooking with natural and healthy ingredients that are better for you and our planet.

[LEARN MORE](#) 



Established in 1924, Robertsons brings a world of extraordinary flavour to your kitchen with the finest and purest herbs and spices that season the natural way.

[LEARN MORE](#) 



The World's No.1 Mayonnaise Brand* has delivered consistent taste, quality and versatility for over 100 years with product options that are 100% vegan and vegetarian.

*Source: Euromonitor International Limited; Packaged Foods 2020 edition, retail value sales, umbrella brand name classification (includes all Hellmann's and Best Foods brand sales) 2019 data.

[LEARN MORE](#) 



Your partner in desserts since 1978, Carte D'Or offers high-quality, convenient desserts and sauces that are versatile and easy to make.

[LEARN MORE](#) 



ADDS A GOLDEN COLOUR TO YOUR CHIPS.

- 1 Tub seasons 100 kg of chips.
- The perfect chip seasoning with paprika and mild chilli.
- No artificial flavours or colours.

BUY NOW



Click on the images to get the recipes.

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Spiced-Up Cabbage

Add a fresh edge with this vibrant and flavourful dish! Crispy shredded green and red cabbage sprinkled with crunchy nuts and drizzled with melted butter.



Loaded Fries

Fries - already delicious! Add juicy pulled pork and crispy mock crackling? And you get the ultimate in gourmet comfort food.

ADDS A CHUNKY TEXTURE & VISUAL APPEAL.

- 1 Kg seasons ±77 kg of vegetables.
- Made with real bell pepper, garlic, chilli and herbs for great flavour.

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Roasted Butternut Salad with Toasted Pumpkin Seeds

Roasted butternut with chunks of creamy feta, sprinkled with crunchy pumpkin seeds on a bed of rocket. Healthy and delicious.

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Lentil Burger

Lentil and bean vegetarian burger, with butternut chutney, blue cheese and mixed herbed salad leaves.

CONSISTENT QUALITY & SOUTH AFRICAN FLAVOUR.

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- Trusted brand with strong South African heritage.
- Versatile – can be used in multiple applications.
- A balanced flavour that enhances savoury taste.
- Original recipe that delivers consistent taste and quality every time.

BUY NOW



Click on the images to get the recipes.



Sautéed Spinach and Cabbage Fusion

A vibrant and flavour-packed blend of sautéed spinach and crunchy cabbage that adds a touch of gourmet flair to any meal!



Sticky Ginger Beer Ribs, Sweet Potato Fries and Pineapple Salsa

A balance of sweet and sour flavours of sticky ribs with a combination of sweetly spiced potato fries and sharp pineapple salsa.

ADDS SUPERIOR & INTENSE FLAVOUR TO CHICKEN.

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- 1 Kg seasons 100 kg of chicken.
- Less salt, more flavour.*
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.

*vs normal table salt.

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Click on the images to get the recipes.



Chicken Livers with Penne Pasta

A comforting and easy chicken liver recipe that is saucy and satisfying and served with penne pasta for the ultimate wholesome meal.



Pulled Chicken, Red Slaw Bao Buns

Barbecued chicken, with crunchy slaw served in a bao bun. It makes for the perfect on-the-go lunch!

95% REAL ITALIAN TOMATOES.

- 24 hours from vine to can for optimum freshness.
- Versatile, works in pizzas, pastas, soups and sauces.
- Concentrated product to save prep time, no reducing required.

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The Med

Mediterranean mix with parma ham and parmesan cheese pizza.

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Ravioli Bolognaise

The best bolognaise ever.

ONE SPOON, BIG AROMA.

- The perfect blend of coriander, turmeric, cumin, methee and chillies.
- Adds great colour for visual appeal.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.

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Slow-cooked Pork Belly with Cauliflower Purée

Try this delicious slow-cooked pork recipe. Succulent pork is achieved in this recipe through the sous vide process.

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Butter Chicken and Prawn Curry with Peanut Butter

A rich and creamy chicken and prawn curry originating from the South of India.

CONSISTENT SAUCE AS GOOD AS SCRATCH.

- Perfect with eggs, vegetables, fish, and grilled meat dishes.
- Convenient – simply snip, heat and pour.
- No wastage; serve as needed.
- Heat and bain-marie stable – doesn't split.

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WATCH CHEF D'S
"HOW TO"
BÉARNAISE SAUCE



Mussels, Mild Curry Hollandaise Sauce with Tagliatelle Pasta

The deep ocean aromas of mussels and a combination of warm mild spiced curry hollandaise and pasta.



Eggs Benedict with Avocado Hollandaise

Everyone loves a Benny – but here's how we do it with an on-trend twist.

1 KG SEASONS 100 KG OF PROTEIN.

- Expertly blended with a hint of heat to add smoky notes to complement multiple proteins.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.

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Beer-Braised Cabbage

Perfectly cooked cabbage brought to life with a consistent BBQ smoky flavour, beer, mustard and thyme.

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Smoky BBQ Dry Rub

Quick and easy smoky flavours are achieved with this combination of spices perfect for steaks, vegetables, or any protein!

ADDS INTENSE FLAVOUR TO YOUR DISH.

- 1 kg seasons 100 kg of protein.
- Expertly blended especially for red meat dishes.
- Adds intense flavour to your protein.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.

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Roast Cauliflower Steak with Cauliflower Hollandaise Sauce

A plant-based dish suitable for your vegetarian or flexitarian diners. Roasted cauliflower steaks with a delicious cauliflower puree and hollandaise sauce.



Grilled Lamb Chops with Herbed Mash, Baby Roast Veg and Mint Jus

The perfect indulgent comfort meal! Tender, grilled lamb chops served with roast veg and a refreshing mint jus that adds an exciting depth of flavour to the lamb.

100% PURE PAPRIKA

- Delivers a rich, intense colour.
- Adds a hint of smokiness to dishes.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.

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Creamy Paprika Chicken Pappardelle

Creamy chicken pasta with white wine and parmesan cheese sauce, flavoured with Robertsons Paprika for a smoky flavour and intense colour. Sprinkle with parmesan cheese and garnish with chopped basil or coriander for a fresh finish.



Roast Paprika Herb Carrots

Amp up your veg sides with these oven-baked spiced carrots! Flavoured with Robertsons Paprika for a smoky taste and intense colour for added visual appeal.



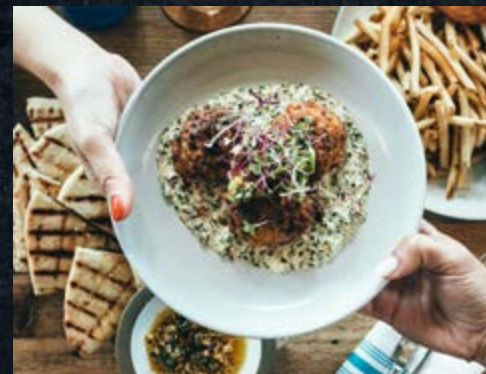
TRENDS ON PLATE

**KEEP YOUR MENU ON TREND
WITH THE LATEST CULINARY
TRENDS FROM DINER TO PLATE.**

Discover new recipe inspiration, on-trend flavours, and expert tips from master Chefs to help you stay ahead of the game.



LEARN MORE



GET INSPIRED | RECIPES ON TREND | MASTER TIPS



JOIN THE MOVEMENT **TODAY**

We spend our lives in Chefs' whites. Always on task, rarely home. We experiment, we create, we generate happiness on a plate. Our passion is strong, our love sincere. Being a Chef is not a job. It's a calling. One that shouldn't come at a cost.

Let's stand together.

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EXCITE PASSION

ACT AS ONE

MAKE TIME

SAY "GOOD JOB"

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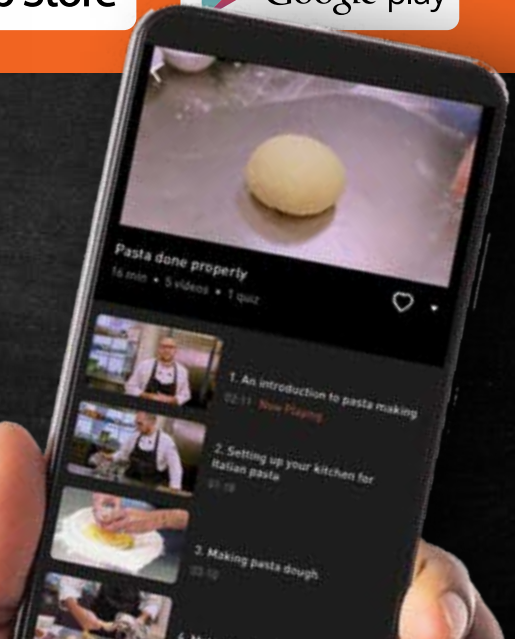
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- Classes for every skill level
- Course content includes the importance of food safety, personal and workplace hygiene, food preparation, HACCP, and advanced techniques
- Completed courses come with certificates endorsed by the South African Chefs Association.



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