

Innovative HALAL RECIPES



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**Baked Chilean Sea Bass And Coconut Herb Crust
With Green Salad And S.E.A Spice Veloute**

*Siakap Chilean Bakar Berkerak Herba Kelapa
Dengan Kacang Pis dan Sos S.E.A. Spice Veloute*



Chef Khairril Azzard

A whiff of Knorr South-East Asian Spice Paste reminds me of the influences of Thai and Vietnamese cuisines. The rich lemongrass flavour of the spice is great for stews, grills and baked foods, but I have chosen to create a twist by incorporating French cooking – the texture and taste of a spiced Veloute on Chilean Sea Bass is just sublime!

Baked Chilean Sea Bass And Coconut Herb Crust With Green Salad And S.E.A Spice Veloute

Serves 10

SOUTH-EAST ASIAN SPICE VELOUTE

350ml fish stock
40g **Knorr South-East Asian Spice Paste**
120g **Planta Margarine**
30g plain flour

FISH STOCK

400g fish bones / head (from seabass)
30g onion
20g garlic
20g celery
700ml water

GREEN PEA GARDEN

30g **Planta Margarine**
400ml water
8g salt
30g sugar
50g green sweet pea
50g snow pea
60g edamame
80g sugar snap pea
3 nos asparagus, large
30g pea shoot
300g Pea & Potato Puree

PEA & POTATO PUREE

40g **Planta Margarine**
20g onion
200g sweet pea
20ml water
10g **Knorr Concentrated Chicken Bouillon**
30g **Knorr Mashed Potato**
5g salt
2g pepper

HERB CRUSTED CHILEAN SEA BASS

70g bread crumbs
20g coriander, chopped
2 nos chilli, chopped
20g pine nuts, chopped
40g **Knorr South-East Asian Spice Paste**
20ml coconut cream
10 nos Chilean seabass fillet, 40g each
some salt and pepper, to taste
1 no egg white

METHOD

- 1 To prepare the veloute, place all fish stock ingredients in a pot and bring to a boil. Let it simmer till it is reduced by 1/3. Strain, return the fish stock back to the stove, and add in the spice paste.
- 2 Use a heavy sauce pan, melt margarine over medium heat until frothy. (Careful not to brown it.)
- 3 Add in flour, a bit at a time, until it is fully incorporated, giving a pale yellow colour paste – the roux. Then, slowly add in hot fish stock, whisking continuously to make sure that it is free of lumps, and the texture is smooth and creamy texture.
- 4 Let it simmer for an additional 25 minutes before straining the sauce through a sieve. Set aside.
- 5 Prepare the pea & potato puree by clarifying margarine to sweat the onions.
- 6 Add in sweet peas and saute for 1-2 minutes. Then, add in water and the concentrated chicken bouillon. Once it is boiling, stir in mashed potato powder, salt, and pepper, and remove from heat.
- 7 Use a food processor, blend the mixture till it becomes smooth and puree-like. Set aside.
- 8 Prepare the pea salad by clarifying margarine. Add in water, salt and sugar. Bring to a boil and let it simmer for 10 minutes.
- 9 In a separate pot, lightly blanch all the vegetables for 1 minute. Remove and transfer the vegetables to the margarine and sugar glaze. Reduce heat and poach for 2-3 minutes. Set aside.
- 10 To prepare the seabass, place bread crumbs, coriander, chilli, pine nuts, spice paste and coconut cream in a bowl, and mix evenly.
- 11 Season fish with salt and pepper, and slow-steam at 70°C for 6 minutes. Let it rest for 4 minutes.
- 12 Dip the top of the fish onto egg white, and dust with prepared crumbs.
- 13 Place fish on a baking tray and bake for 4 minutes at 100°C. (Salamander further if needed, for more browning & crusty top.)
- 14 Assemble according to chef's preference.



KNORR
South-East Asian
Spice Paste



KNORR Concentrated
Chicken Bouillon



KNORR Mashed Potato



By Chef Khairril Azzard

Siakap Chilean Bakar Berkerak Herba Kelapa Dengan Kacang Pis dan Sos S.E.A. Spice Veloute

Hidang 10

SOS VELOUTE REMPAH SOUTH-EAST ASIAN

350g	rebusan ikan
40g	Knorr South-East Asian Spice Paste
120g	Planta Margarine
30g	tepung

REBUSAN IKAN

400g	tulang/kepala ikan siakap
30g	bawang besar
20g	bawang putih
20g	saderi
700ml	air

KEKACANG PIS

30g	Planta Margarine
400ml	air
8g	garam
30g	gula
50g	kacang pis
50g	kacang ercis
60g	kacang edamame
80	kacang kapri
3 batang	asparagus, besar
30g	tunas kacang pis
300g	Puri Kacang Pis dan Kentang

PURI KACANG PIS DAN KENTANG

40g	Planta Margarine
20g	bawang besar
200g	kacang pis
20ml	air
10g	Knorr Concentrated Chicken Bouillon
30g	Knorr Mashed Potato
5g	garam
2g	lada hitam

SIAKAP CHILEAN BERLAPISAN HERB

70g	serbuk roti
20g	daun ketumbar, dicencang
2 batang	cili, dicencang
20g	kacang pinus, dicencang
40g	Knorr South-East Asian Spice Paste
20ml	santan
10 potong	siakap Chilean, potong filet 40g
secukup rasa	garam & lada hitam
1 biji	putih telur



KNORR South-East Asian Spice Paste



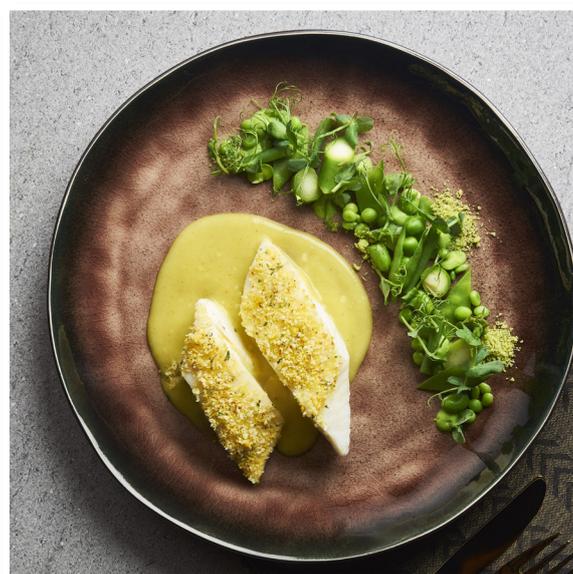
KNORR Concentrated Chicken Bouillon



KNORR Mashed Potato

CARA

- 1 Sos Veloute. Masukkan bahan rebusan ikan kedalam periuk dan masak hingga mendidih. Biarkan ia merenih sehingga ke 1/3 penuh. Tapis rebusan dan kembalikan ke atas dapur dan masukkan pes rempah south-east asian.
- 2 Cairkan planta margarine dalam kualiti berat atas api sederhana sehingga berbuih. (Awasi sehingga ia tidak keperangan.)
- 3 Masukkan tepung sedikit demi sedikit sehingga sebati dan warna pes menjadi kuning pucat – roux. Kemudian tuangkan dengan pelahan rebusan ikan dengan membancuhi secara berterusan supaya berkrim dan tidak berbintil-bintil.
- 4 Biarkan ia merenih selama 25 minit sebelum disaring dengan penapis. Ketepikan.
- 5 Sediakan puri pis dengan menjernihkan margarine dan tumisan bawang besar.
- 6 Masukkan kacang pis dan tumis selama 1 - 2 minit. Tuangkan air dan buillon concentrated chicken bouillon. Apabila mendidih, masukkan serbuk kentang lecek, garam dan lada hitam; dan pindahkan dari api.
- 7 Kisar dengan alat pengisar sehingga rata dan bertekstur puri. Ketepikan.
- 8 Sediakan salada pis dengan menjernihkan planta margarine dengan air, garam dan gula. Masak hingga mendidih dan biarkan merenih selama 10 minit.
- 9 Dalam periuk lain, celurkan sayuran selama 1 minit, angkat dan pindahkan ke saduran margarine dan gula, rendahkan api dan sambung merenih selama 2-3 minit. Ketepikan.
- 10 Sediakan Ikan siakap. Dalam mangkuk adunan, masukkan serbuk roti, daun ketumbar, cili, kacang pinus, pes south-east asian spice dan santan, gaul hingga rata.
- 11 Perisakan ikan dengan garam dan lada hitam dan kukus pada suhu 70°C selama 6 minit dan rehatkan selama 4 minit.
- 12 Celupkan atas ikan kedalam putih telur dan taburi dengan serbuk herba.
- 13 Letakkan ikan pada dulang bakar dan bakar selama 4 minit pada suhu 100°C. (Gunakan alat gril Salamander jika perlu untuk keperangan dan kerakan yang diinginkan.)
- 14 Susun - sajian mengikut citarasa cef.



By Chef Khairril Azzard

Land & Sea - Slow-Cooked Halibut And Lobster Mousse And Thai-Style Roasted Australian Fillet Mignon With Tom Yam Emulsion

*Darat & Laut - Kukusan Halibut Dengan Mousse Udang
Karang Bersamaan Filet Mignon Dengan Emulsi Tom Yam*



Chef Khairril Azzard

The marrying of the flavours of the Halibut and Lobster Mousse with the earthy spiciness of the Tom Yam Emulsion brings this dish to the next level. Creating the emulsion is not daunting, you will just need some patience and the right type of Tom Yam paste!

Land & Sea - Slow-Cooked Halibut And Lobster Mousse And Thai-Style Roasted Australian Fillet Mignon With Tom Yam Emulsion

Serves 10

ROASTED FILLET MIGNON

7kg	beef tenderloin, trim to 6cm round
200g	Knorr Tom Yam Paste
100g	olive oil
100g	pistachio, chopped

LEMONGRASS INFUSED MOUSELLINE POTATO

600ml	Lemongrass and Ginger Juice
60g	Knorr Mashed Potato
200ml	cooking cream
50g	Planta Margarine
to taste	salt
to taste	pepper

LEMONGRASS AND GINGER JUICE

4 nos	lemongrass, small cut
10g	fresh young ginger
1.2L	water
10g	salt
20g	sugar

TOM YAM EMULSION

200g	cashew nut
600ml	water
60g	Knorr Tom Yam Paste

THAI STYLE WOK FRY VEGETABLES

300g	pressed tofu, diced
200g	enoki mushroom
10g	garlic, minced
10g	red chilli, minced
20g	Knorr Rock Sugar Honey Sauce
10g	fish sauce
5g	sweet basil, chopped
400g	water spinach
10g	garlic, minced
10g	red chilli, minced
20g	Knorr Rock Sugar Honey Sauce
10g	fish sauce

HALIBUT & LOBSTER MOUSSE

300g	lobster meat, tail portion
10g	fresh celery, chopped
20g	onion, chopped
10g	garlic, chopped
40g	Knorr Tom Yam Paste
100ml	cooking crème
1 no	egg white
10g	salt
5g	white pepper
400g	halibut
as needed	lobster claws and leg meat

METHOD

- 1** Fillet Mignon: Marinate tenderloin by gently rubbing it with 160g of Tom Yam paste and olive oil. Use a kitchen twine to make it round, nice and tight, then chill to marinate for 2 hours.
- 2** Mouselline potato: Boil all the ingredients for Lemongrass and Ginger Juice in a pot till it has been reduced by half. Strain, and return the stock to the pot. Whisk in mashed potato swiftly.
- 3** Meanwhile in a separate pot, simmer cooking cream and margarine together. Once ready, add it to the lemongrass and ginger juice with mashed potato mix, and whisk till smooth. Season with salt and pepper to taste.
- 4** Pass through a wire mash for a silky texture. Check taste and set aside.
- 5** Tom Yam Emulsion: Boil cashew nuts till soft, remove, and process in a food processor with half of the boiling water till soft. Pass the processed cashew through a sieve. Set aside.
- 6** In a small pot, boil water and tom yam paste. Let the soup reduce to about a quarter.
- 7** Using an immersion hand blender, slowly add the cashew paste into the tom yam soup pot and blend till emulsified. Set aside.
- 8** Thai Style Wok Fry Vegetables: Boil water with some salt and blanch the tofu and enoki mushrooms. Set aside.
- 9** Heat up a little oil in a wok to stir-fry garlic and chilli. Toss in the tofu and enoki, and add in rock sugar honey sauce, fish sauce and chopped basil leaves. Stir carefully and evenly. Check taste and set aside.
- 10** Blanch water spinach till cooked, and press out excess water from the greens. Stir-fry the spinach with garlic, chilli, rock sugar honey sauce, fish sauce.
- 11** Halibut & Lobster Mousse: Use a food processor, add the first 5 ingredients and process at slow speed for 3 minutes before slowly increasing the speed. Add in cooking crème and let it run for another 10 minutes.
- 12** Pour in egg white, salt, and pepper, and continue to blend for another 8 minutes till smooth. Place the mousse into a piping bag. Set aside.
- 13** Spread cling film, and place the fish fillet on it. Pipe about 150g of mousse on the fillet. Arrange the claw and leg meat on the mousse and spread the mousse with small spatula to form a half-moon shape.
- 14** Once nicely shaped, slowly and gently roll over 4 times to round it to a roulard. Tie both ends gently, yet tightly. Transfer the fish into a half moon terrine mould (halibut down) and slow steam at 70°C for 13 minutes.
- 15** Remove beef from the chiller. Once ready, heat olive oil in a cast iron pan, and sear the beef all round. With a brush, rub the remaining tom yam paste, with some of the olive oil, all over the meat again.
- 16** Spread pistachios on a baking paper, and roll to coat the beef, ensure that all areas are covered with the nuts. Bake in a preheated oven at 130°C for 6 minutes, or according to the diners' preferred doneness.
- 17** Once ready to serve, portion accordingly, and assemble according to desired plating.



KNORR
Tom Yam Paste



KNORR Rock Sugar
Honey Sauce



KNORR
Mashed Potato



By Chef Khairril Azzard

Darat & Laut - Kukusan Halibut Dengan Mousse Udang Karang Bersamaan Filet Mignon Dengan Emulsi Tom Yam

Hidang 10

FILET MIGNON PANGGANG

7kg	daging batang pinang, potong bulat 6cm
200g	Knorr Tom Yam Paste
100g	minyak zaitun
100g	kacang pistasio, dicencang

SOS KENTANG MOUSELLINE DISEDUHI SERAI

600ml	Jus Serai dan Halia
60g	Knorr Mashed Potato
200ml	krim masak
50g	Planta Margarine
secukup rasa	garam
secukup rasa	lada putih

JUS SERAI DAN HALIA

4 batang	serai, dipotong kecil
10g	halia muda, segar
1.2l	air
10g	garam
20g	gula

EMULSI TOM YAM

20g	kacang gajus
600ml	air
60g	Knorr Tom Yam Paste

SAYUR GORENG ALA THAI

300g	tahu, dipotong dadu
200g	cendawan enoki
10g	bawang putih, dikisar
10g	cili merah, dikisar
20g	Knorr Rock Sugar Honey Sauce
10g	sos ikan
5g	daun selasih, dicencang
400g	kangkong
10g	bawang putih, dikisar
10g	cili merah, dikisar
20g	Knorr Rock Sugar Honey Sauce
10g	sos ikan

MOUSSE HALIBUT & UDANG KARANG

300g	daging udang karang, bahagian buntut
10g	saderi segar, dicencang
20 ulas	bawang besar, dicencang
10g	bawang putih, dicencang
40g	Knorr Tom Yam Paste
100ml	krim masak
1 biji	putih telur
10g	garam
5g	lada putih
400g	ikan halibut
sehendaknya	daging sepi dan kaki udang karang

CARA

- 1 Filet Mignon. Perisakan daging dengan menyapukan dengan 160g pes Tom Yam paste dan minyak zaitun. Gunakan tali pintal dan ikat meliliti daging hingga sempurna dan ketat. Perapkan dalam peti sejuk selama 2 jam.
- 2 Kentang Mouselline. Mendidihkan kesemua bahan jus serai dan halia dalam periuk sehingga separuh penuh. Tapis rebusan dan tuangkan kembali kedalam periuk tadi dan masukkan empingan mashed potato.
- 3 Sementara itu, didalam periuk lain, masak merenih krim masak dan planta margarine. Pabila telah masak, tuang dan campurkan keperiuk kentang mousellini dan pukul sehingga lembut. Perisakan.
- 4 Saringkan adunan melalui jaring dawai sehingga tekstur lembut bak sutera. Uji rasa dan ketepikan.
- 5 Emulsi Tom Yam. Masak mendidih kacang gajus dengan air sehingga lembut, angkat dan dengan separuh dari air yang mendidih, tuangkan kedalam alat memproses makanan dan proses sehingga lembut. Saringkan ia dan ketepikan.
- 6 Didalam periuk kecil, masak air dan pes tom yam paste hingga mendidih. Masak sehingga sup kekurangan ketahap suku jumlah.
- 7 Masukkan pes kacang gajus kepada periuk sup tadi dan proses dengan alat memproses sehingga menjadi emulsi. Ketepikan.
- 8 Sayur Goreng ala Thai. Masak-mendidih air dengan garam dan masak merenih tahu dan cendawan enoki.
- 9 Panaskan minyak dalam kualiti dan goreng bawang putih dan cili. Masukkan tahu, cendawan dan sos rock honey sugar sauce, sos ikan dan cencangan daun selasih. Kacau terkawal hingga rata. Uji rasa dan ketepikan.
- 10 Dalam air masak mendidih, masak-merenihkan sayur kangkong, angkat dan picit-picitkan air keluar dari sayur. Gorengkan sayur seperti langkah diatas.
- 11 Mousse Ikan Halibut & Udang Karang. Masukkan 5 bahan pertama kedalam alat memproses makanan dan proses pada kelajuan rendah selama 3 minit sebelum meningkatkan had kelajuan tinggi secara perlahan-lahan. Tuangkan krim masak dan sambung proses selama 10 minit.
- 12 Masukkan putih telur, garam dan lada putih dan sambung proses selama 8 minit sehingga lembut. Isikan mousse kedalam beg paipan.
- 13 Susun ikan filet ikan keatas filem paut plastik, paipkan 150g mousse keatas filet. Susun isian sepi dan kaki udang karang diatas mousse tadi dan ratakan dengan sudip kecil hingga berbentuk bulan sabit.
- 14 Setelah berbentuk cantik, gulung dengan perlahan dan kemas sebanyak 4 kali supaya berbentuk bulat rapi. Ikat ketat pada kedua punghujung. Alihkan ia kedalam bekas terrine berbentuk bulan sabit (pastikan ikan dibahagian bawah) dan kukus pada suhu 70°C selama 13 minit.
- 15 Keluarkan daging dari peti sejuk. Apabila sedia, panaskan minyak zaitun dalam kualiti besi tuang dan layurkan keseluruhan bahagian daging. Sapukan sekali lagi dengan brus keseluruhan bahagian daging selebih pes tom yam paste dan minyak zaitun.
- 16 Ratakan kacang pistasio atas kertas bakar dan saluti kacang pada keseluruhan daging. Panggang dalam ketuhar hangat pada suhu 130°C selama 6 minutes ataupun mengikut citarasa tahap masak.
- 17 Apabila sedia dihidang, bahagikan dan susun atas pinggan mengikut citarasa.



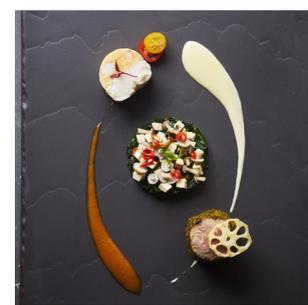
KNORR Tom Yam Paste



KNORR Rock Sugar Honey Sauce



KNORR Mashed Potato



By Chef Khairril Azzard

Asian-Style Baked Chicken With Mashed Potatoes And Garden Salad

Ayam Bakar Ala Asian Dengan Kentang Lecek Dan Salada



Chef Habib Nor

Knorr South-East Asian Spice Paste is a wonderful product to marinate meat. It gives a wonderful Asian aroma for the dishes, and the mash is as good as boiled potatoes.

Asian-Style Baked Chicken With Mashed Potatoes And Garden Salad

Serves 10

BAKED CHICKEN

250g	Knorr South-East Asian Spice Paste
125ml	coconut milk
25g	Knorr Chicken Seasoning Powder
8 nos	kaffir lime leaf
75g	sambal chilli paste
50g	ghee
1.2kg	chicken leg, boneless

MASHED POTATO

2.5L	water
2.5L	milk
750g	Knorr Mashed Potato
625g	butter
13g	nutmeg powder

SAUTEED VEGETABLES

10 nos	baby carrot
8 nos	asparagus
1 tbsp	oil
to taste	salt
to taste	pepper

METHOD

- 1 In a mixing bowl, mix spice paste, coconut milk, chicken seasoning powder, lime leaves, sambal chilli, ghee and chicken legs. Mix well and marinate overnight.
- 2 Preheat the oven to 160°C, and cook the chicken for 25 minutes.
- 3 To prepare the mashed potato, boil water and milk in a pot, and add in the mashed potato powder, butter, and nutmeg powder. Stir over low heat, and set aside once it has cooked.
- 4 In a separate pot, heat water to lightly blanch the carrots and asparagus for 1 minute. Remove and saute with oil. Season to taste.
- 5 Plate the mashed potato and vegetables, with the chicken resting on the mashed potato. Drizzle the chicken with chicken jus.

Ayam Bakar Ala Asian Dengan Kentang Lecek Dan Salada

Hidang 10

AYAM BAKAR

250g	Knorr South-East Asian Spice Paste
125ml	santan cair
25g	Knorr Chicken Seasoning Powder
8 helai	daun limau purut
73g	sambal cili
50g	minyak sapi
1.2kg	kaki ayam, tanpa tulang

KENTANG LECEK

2.5L	air
2.5L	susu
750g	Knorr Mashed Potato
625g	mentega
13g	serbuk buah pala

SAYUR TUMISAN

10 batang	lobak merah kecil
8 batang	asparagus
1 sdm	minyak
secukup rasa	garam
secukup rasa	lada hitam

CARA

- 1 Campurkan dan gaul pes rempah south-east asian spice, santan, serbuk chicken seasoning powder, daun limau purut, sambal cili, minyak sapi dan kaki ayam dalam mangkuk adunan hingga sebati dan biarkan perap semalaman.
- 2 Panaskan ketuhar pada suhu 160°C, dan apabila sedia panas, bakar ayam selama 25 minit.
- 3 Penyediaan kentang lecek. Masak air hingga mendidih dengan susu dalam periuk dan masukkan serbuk mashed potato, mentega dan serbuk buah pala. Kacau atas api rendah dan ketepikan setelah masak penuh.
- 4 Masak air dalam periuk lain dan celurkan lobak dan asparagus selama 1 minit. Keluarkan dan tumiskan dengan minyak dan diperisakan.
- 5 Hidang kentang lecek dengan sayuran bersertakan ayam disusun atas kentang lecek. Rintikkan sos ayam atas ayam bakar.



KNORR
South-East Asian
Spice Paste



KNORR Chicken
Seasoning Powder



KNORR
Mashed Potato



By Chef Habib Nor

Salted Egg Prawn On Crispy Noodles

Udang 'Salted Egg' Dengan Mi Rangup



Chef Habib Nor

Knorr Golden Salted Egg Powder is as good as fresh salted egg, but in powder form. It can be kept and be used whenever we need it. It saves our cooking process, while maintaining the fresh and creamy taste, similar to fresh cooked salted egg.

Salted Egg Prawn On Crispy Noodles

Serves 10

INGREDIENTS

1.2kg	prawns, boiled
300g	Planta Margarine
25g	curry leaf
25g	chilli padi
250g	Knorr Golden Salted Egg Powder
192ml	evaporated milk
75g	cereal
125g	crispy noodle, ready-made

METHOD

- 1 In a pot of boiling water, lightly blanch the prawns for 1 minute. Remove and set aside.
- 2 In a separate pan, melt margarine to saute curry leaf and chilli padi still fragrant.
- 3 Stir in salted egg powder and evaporated milk. Continue to stir till the powder dissolves and has been well-incorporated.
- 4 Add in cereal and stir-fry for another 1-2 minutes. Then, add in prawns, ensure that all the prawns are coated with cereal.
- 5 To plate, place the crispy noodles on the plate and portion the salted egg prawns on top.

Udang 'Salted Egg' Dengan Mi Rangup

Hidang 10

BAHAN

1.2kg	udang, direbus
300g	Planta Margarine
25g	daun kari
25g	cili padi
250g	Knorr Golden Salted Egg Powder
192ml	susu cair
75g	bijirin
125g	mi rangup, buatan tersedia

CARA

- 1 Panaskan air dalam periuk dan celurkan udang selama 1 minit. Keluarkan dan ketepikan.
- 2 Cairkan margarine dalam kualiti panas dan tumiskan daun kari dan cili padi hingga wangi.
- 3 Masukkan serbuk salted egg powder dengan susu cair dan kacau sehingga larut dan sebatu.
- 4 Tambahkan dengan bijirin dan goreng selama 1-2 minit. Disusuli dengan udang. Pastikan bijirin menyaluti udang sepenuhnya.
- 5 Cara hidang, bahagikan dan susun udang yang disaluti serbuk salted egg powder atas mi rangup.



PLANTA
Margarine



KNORR Golden
Salted Egg Powder



By Chef Habib Nor

Roast Chicken With Roasted Medley Root Vegetables And Creamy Tom Yam Gravy

*Ayam Bakar Dengan Aneka Sayur Umbi Bakar
Dan Kuah Krim Tom Yam*



Chef Shahrizal Salleh
aka Chef Bob

*Knorr Italian Herb Paste is very
easy to use. It gives the dish a well
balance taste, texture and aroma.*

Roast Chicken With Roasted Medley Root Vegetables And Creamy Tom Yam Gravy

Serves 10

ROAST CHICKEN

1.2kg	whole chicken, butterfly cut
2 tbsp	Knorr Italian Herb Paste , dilute with 2 tbsp of water
3 tbsp	Planta Margarine
3 nos	carrots, roughly cut
10 nos	new potato, washed and halved
3 nos	Bombay onion, wedges
10 nos	cherry tomatoes

GRAVY

as needed	oil, for sauteeing
1 no	Bombay onion, finely chopped
2 cloves	garlic, minced
1 tbsp	Knorr Tom Yam Paste
150ml	water
3 tbsp	evaporated milk
1 tbsp	corn starch, mixed with 2 tbsp of water
to taste	salt
to taste	pepper

METHOD

- 1 Rinse chicken under cold water, and pat dry with paper towel. Place chicken in refrigerator for one hour before marinating. (Drying the chicken helps the skin to brown and crisp.)
- 2 Preheat oven to 220°C.
- 3 Mix italian herb paste with margarine until well-incorporated. Then, rub the italian herb paste mixture on the chicken, stuffing the cavity in-between the skin and the meat. Rub the remaining mixture thoroughly onto the root vegetables.
- 4 Spread the root vegetables onto a baking tray evenly while keeping them compact. Then, place the chicken on top of the bed of root vegetables. Roast in the oven for 20 minutes.
- 5 Turn down the heat to 160°C and continue to roast for another 10 minutes. Once done, remove from oven and let it rest for 10 minutes before serving.
- 6 To make the gravy, heat oil in a pot to sweat the onion and garlic until the onion turns translucent. Add in tom yam paste and water, and bring to a boil. Lower heat to simmer for 3-5 minutes.
- 7 Add in evaporated milk, and thicken the gravy with corn starch. Season to taste.



KNORR
Italian Herb Paste



KNORR
Tom Yam Paste



By Chef Shahrizal Salleh
aka Chef Bob

Ayam Bakar Dengan Aneka Sayur Umbi Bakar Dan Kuah Krim Tom Yam

Hidang 10

AYAM BAKAR

1.2kg	ayam seekor, potong rama-rama
2 sdm	Knorr Italian Herb Paste , dibancuh dengan 2 sdm air
3 sdm	Planta Margarine
3 batang	lobak merah, dipotong kasar
10 biji	kentang – new potato, dicuci dan dipotong setengah
3 ulas	bawang bombay, dipotong baji
10 biji	tomato ceri

KUAH

minyak	sehendaknya untuk tumisan
1 ulas	bawang Bombay, dicincang halus
2 ulas	bawang putih, dikisar
1 sdm	Knorr Tom Yam Paste
150ml	air
3 sdm	susu cair
1 sdm	tepung jagung, dibancuh dengan 2 sdm air
secukup rasa	garam
secukup rasa	lada hitam

CARA

- 1 Bilas ayam dengan air dingin dan keringkan dengan tuala kertas. Letakkan ayam dalam peti sejuk untuk kering selama 1 jam sebelum diperap. (Kulit Ayam jikalau kering dapat membantu dalam keperangan dan kerangupan.)
- 2 Panaskan ketuhar pada suhu 220°C.
- 3 Campurkan pes italian herb paste dengan planta margarine dan gaul hingga sehati. Sapukan campuran ke ayam, dibubuhi keseluruhan rongga, antara kulit dan daging. Sapukan selebihnya pada aneka sayuran umbi.
- 4 Ratakan sayuran umbi diatas dulang bakar dan pastikan ia padat. Susun ayam diatasnya. Bakar dalam ketuhar selama 20 minit.
- 5 Rendahkan suhu ketuhar pada 160°C dan sambung bakar selama 10 minit. Setelah masak, keluarkan dan rehatkan selama 10 minit sebelum dihidang.
- 6 Penyediaan kuah. Panaskan minyak dalam periuk, tumiskan bawang Bombay dan bawang putih sehingga bawang Bombay tampak lut cahaya. Masukkan pes tom yam paste dan air; dan masak hingga mendidih. Rendahkan api sehingga merenih dan sambung masak selama 3 - 5 minit.
- 7 Tuangkan susu cair dan pekatkan kuah dengan tepung kanji. Perisakan mengikut citarasa.



KNORR
Italian Herb Paste



KNORR
Tom Yam Paste



By Chef Shahrizal Salleh
aka Chef Bob

Tomato Rice

Nasi Tomato



Chef Shahrizal Salleh
aka Chef Bob

The tomatoes from Knorr Pronto Tomato is very fresh, although it is from a can. It gives my Nasi Tomato nice colour and makes the dish taste really good.

Tomato Rice

Serves 10

RICE

740g	basmati rice, uncooked
6 tbsp	Planta Margarine
4 nos	Bombay onion
6 cloves	garlic, skin on, bruised
2 cups	Knorr Pronto Tomato
4 tbsp	Knorr Chicken Seasoning Powder
840ml	water
6 tbsp	evaporated milk
to taste	pepper

DRY SPICES

2 nos	cinnamon stick
4 nos	star anise
2 nos	bay leaf
10 nos	cloves

METHOD

- 1 Place rice in a bowl and rinse it with a few changes of water. Set the rice aside in a rice cooker canister.
- 2 Heat planta margarine in a pot over medium-high heat Add in dry spice mix. Saute until the herbs crackle.
- 3 Add in onion and garlic, and saute for about 5-7 minutes until the onions have wilted. Then, stir in pronto tomato, chicken seasoning powder, and let it cook for 3 minutes until slightly reduced.
- 4 Remove the tomato sauce from the heat. Stir into the rice with water, evaporated milk, and pepper to taste.
- 5 Switch on the rice cooker and let it cook thoroughly. Garnish and serve.

Nasi Tomato

Hidang 10

NASI

740g	beras basmati
6 sdm	Planta Margarine
4 ulas	bawang Bombay
6 ulas	bawang putih, dengan kulit dan dititik
2 cawan	Knorr Pronto Tomato
4 sdm	Knorr Chicken Seasoning Powder
840ml	air
6 sdm	susu cair
secukup rasa	lada putih

REMPAH

2 batang	kayu manis
4 kuntum	bunga lawang
2 helai	daun salam, besar
10 kuntum	bunga cengkih

CARA

- 1 Cuci beras dalam mangkuk dengan tukaran air berulang kali dan isikan kedalam wadah periuk nasi.
- 2 Panaskan planta margarine dalam periuk atas api sederhana-tinggi dan masukkan bahan rempah. Tumis sehingga kedengaran bunyi gemeretak.
- 3 Masukkan bawang Bombay dan bawang putih, tumis selama 5 - 7 minit sehingga bawang Bombay layu. Setelah itu, masukkan pronto tomato, serbuk chicken seasoning powder dan sambung masak selama 3 minit sehingga kekurangan sedikit.
- 4 Angkat sos tomato dari api dan tuangkan kedalam periuk nasi bersertakan air, susu cair dan perisakan secukup rasa dengan lada putih.
- 5 Hidupkan suis periuk nasi dan masak sepenuhnya. Hiasai dan sedia hidang.



KNORR
Pronto Tomato



KNORR Chicken
Seasoning Powder



By Chef Shahrizal Salleh
aka Chef Bob

Creamy Chicken With Basmati Pilaf Rice

Nasi Pilau Basmati Dengan Ayam Berkrim



Knorr Concentrated Chicken Bouillon has the richness and intensity which helps to create a balanced taste between the chicken and the rice. With the bouillon, I can reduce the salt and herbs content of my recipes.

Chef Mazlan Boyamin

Creamy Chicken With Basmati Pilaf Rice

Serves 10

CHICKEN IN CREAM SAUCE

10 nos	chicken thigh, skin on and bone in
1 tbsp	chilli powder
to taste	kosher salt
to taste	black pepper, freshly ground
3 tbsp	Planta Margarine , divided
3 cloves	garlic, minced
60g	Knorr Concentrated Chicken Bouillon
120ml	water to mix with Concentrated Chicken Bouillon
125ml	heavy cream / milk
25g	Parmesan cheese, freshly grated
1 no	juice of lemon / lime
1 tsp	dried thyme
300g	local round spinach, chopped

PILAF RICE

100g	Planta Margarine
2 nos	onion, finely sliced
3 cloves	garlic, chopped
600ml	water, to mix with Chicken Seasoning Powder
2 tbsp	Knorr Chicken Seasoning Powder
2 nos	star anise
5 nos	cloves
2 inches	cinnamon stick
6 nos	cardamom
1 stalk	lemongrass
some	salt and ground white pepper, to taste
500g	Basmati rice, rinsed and drained
3 nos	pandan leaf, tie into a knot
100g	sultanas
to taste	salt
to taste	white pepper, ground

GARNISH

100g	fried shallots
50g	mint leaf, chopped

METHOD

- 1 Preheat oven to 190°C.
- 2 Season chicken thighs with chilli powder, salt, and pepper.
- 3 Melt 2 tbsp of margarine in a large oven-proof skillet over medium-high heat. Add in chicken, skin-side down, and sear both sides until golden brown for about 2-3 minutes per side. Drain excess fats and set aside.
- 4 Melt the remaining margarine in the skillet. Add in garlic and stir-fry till fragrant. Stir in chicken broth, heavy cream, parmesan cheese, lemon/lime juice, and thyme.
- 5 Bring to a boil, reduce heat, stir in spinach, and let it simmer for about 3-5 minutes until the spinach has wilted and the sauce has slightly thickened. Return the chicken to the skillet.
- 6 Place the skillet in the oven and let it roast until completely cooked through, reaching an internal temperature of 85°C.
- 7 To prepare the pilaf rice, heat margarine in a pot, and fry onions and garlic until soft and fragrant. Add in water, star anise, cloves, cinnamon stick, cardamom, lemongrass, salt, and pepper, and bring to a boil.
- 8 Reduce heat and add in rice and pandan leaves. Stir well, cover, and let it cook over low heat.
- 9 When the rice is almost dry, add in sultanas and mix well. Then, leave to cook thoroughly.
- 10 To serve, garnish the pilaf rice with fried shallot and chopped mint leaves.



KNORR Concentrated Chicken Bouillon



KNORR Chicken Seasoning Powder

By Chef Mazlan Boyamin

Nasi Pilau Basmati Dengan Ayam Berkrim

Hidang 10

AYAM DALAM SOS BERKRIM

10 potong	paha ayam, berkulit & tulang
1 sdm	serbuk cili
secukup rasa	garam kosher
secukup rasa	lada hitam, digiling
3 sdm	Planta Margarine , dibahagikan
3 ulas	bawang putih, dikisar
60g	Knorr Concentrated Chicken Bouillon
120 ml	air, dibancuh dengan Concentrated Chicken Bouillon
125ml	krim kental / susu
25g	keju parmesan, diparut
1 buah	jus lemon / limau
1 sdt	daun thyme kering
300g	bayam tempatan, dicencang

NASI PILAU

100g	Planta Margarine
2 ulas	bawang besar, dihiris halus
3 ulas	bawang putih, dicencang
600ml	air, untuk dibancuh dengan serbuk Chicken Seasoning
2 sdm	Knorr Chicken Seasoning Powder
2 ulas	bunga lawang
5 ulas	bunga cengkih
2 inci	kayu manis
6 biji	buah pelaga
1 tangkai	serai
secukup rasa	garam & serbuk lada putih
500g	beras basmati, dibilas & disalir
3 helai	daun pandan, diikat simpul
100g	sultana

HIASAN

100g	bawang goreng
50g	daun pudina, dicencang

CARA

- 1 Panaskan ketuhar pada suhu 190°C.
- 2 Perisakan ayam dengan serbuk cili, garam dan lada putih.
- 3 Cairkan 2 sudu makan margarine dalam kualiti leper mesra ketuhar pada api sederhana tinggi. Goreng ayam, kulit bahagian bawah dan masak perang kedua bahagian selama 2-3 minit setiap bahagian. Salirkan lebih minyak goreng dan ketepikan.
- 4 Cairkan bakian margarine dalam kualiti leper, goreng bawang putih hingga wangi. Tuangkan stok ayam, krim kental, keju parmesan, jus lemon/limau dan thyme.
- 5 Masak hingga mendidih dan kurangkan api. Masukkan bayam dan sos yang telah pekat selama 3-5 minit. Kembalikan ayam ke dalam kualiti leper.
- 6 Letakkan kualiti leper kedalam ketuhar dan bakar sehingga ayam masak sepenuhnya hingga suhu dalaman mencecah 85°C.
- 7 Nasi Pilau. Cairkan margarine dalam periuk dan goreng bawang besar dan bawang putih sehingga lembut dan wangi. Tuangkan air, masukkan bunga lawang, bunga cengkih, kayu manis, buah pelaga, serai, garam dan lada putih. Masak hingga mendidih.
- 8 Kurangkan api dan masukkan beras dan daun pandan. Kacau, tutup dan biarkan ia masak atas api kecil.
- 9 Setelah nasi hampir kering, masukkan sultana dan gaul; dan biarkan ia masak sepenuhnya.
- 10 Hiasi sajian nasi pilau dengan bawang goreng dan daun pudina.



KNORR Concentrated Chicken Bouillon



KNORR Chicken Seasoning Powder

By Chef Mazlan Boyamin

Asian-Touch Creamy Tom Yam Pasta

Pasta Tom Yam Berkrim Ala Asian



The versatility of the Knorr Tom Yam Paste gives me inspiration to create new dishes. The aroma and intensity of this paste allows me to create something out of the norm, while still catering to our community taste buds.

Chef Muhammad Bin Abdullah aka Chef Joe

Asian-Touch Creamy Tom Yam Pasta

Serves 10

INGREDIENTS

750g	penne, uncooked
2½ tbsp	butter, unsalted
8 cloves	garlic, chopped
250g	prawn, deshelled, head on tail on, butterfly cut
5 nos	chilli padi, sliced
6 tsp	Knorr Tom Yam Paste
¾ stalk	lemongrass, white portion, thinly sliced
6 nos	kaffir lime leaf, cut into small pieces
9 tbsp	pasta water
300g	cooking cream
3 tsp	parsley, chopped (leave some for garnish)

METHOD

- 1 Cook pasta in a pot of salted water, until Al Dente. Drain, and rinse it under cold running water to stop the pasta from cooking further. Set aside.
- 2 Heat the pan to melt the butter. Add in chopped garlic and lightly fry until aromatic.
- 3 Add in prawns and stir-fry until cooked. Set aside the prawns.
- 4 With the remaining butter and garlic in the pan, add in sliced chilli padi.
- 5 Add in tom yam paste, lemongrass, kaffir lime leaves, pasta water, and mix evenly.
- 6 Pour in cooking cream, and mix gently under low heat.
- 7 Add in a portion of the parsley, and mix evenly.
- 8 Once the sauce is boiling, add in cooked pasta, and mix evenly.
- 9 To plate, portion the pasta onto the bowl and place the prawns on top. Sprinkle some parsley as garnish.

Pasta Tom Yam Berkrim Ala Asian

Hidang 10

BAHAN

750g	penne, mentah
2½ sdm	mentega tanpa garam
8 ulas	bawang putih, dicencang
250g	udang, dikupas, kepala dan ekor dibiarkan, dibelah tengah berbentuk sayap
5 biji	cili padi, dihiris
6 sdt	Knorr Tom Yam Paste
¾ tangkai	serai, bahagian putih dihiris tipis
6 keping	daun limau purut, dipotong kecil
9 sdm	air pasta
300g	krim masak
3 sdt	daun pasli, dicencang. (Sebahagian kecil untuk hiasan)

CARA

- 1 Masak pasta dalam periuk dengan air mendidih bercampur garam sehingga tidak terlalu masak. Salir dan sirami dengan air dingin mengalir supaya tidak masak selanjutnya. Ketepikan.
- 2 Panaskan kuali dan cairkan mentega. Masukkan bawang putih dan goreng hingga wangi.
- 3 Masukkan udang dan goreng-kacau hingga masak. Ketepikan.
- 4 Dengan baki mentega dan bawang putih dalam kuali, masukkan cili padi.
- 5 Masukkan pes tom yam, serai, daun limau purut, air pasta dan kacau hingga rata.
- 6 Tuangkan krim masak dan gaul perlahan atas api kecil.
- 7 Masukkan sebahagian daun pasli dan gaul rata.
- 8 Setelah sos mendidih, masukkan pasta dan gaul rata.
- 9 Untuk saji, bahagikan pasta dalam mangkuk, disusuli dengan susunan udang diatas dan hiasan taburan daun pasli.



KNORR
Tom Yam Paste



By Chef Muhammad Bin
Abdullah aka Chef Joe

Salted Egg Crab Meat Fried Rice

Nasi Goreng Daging Ketam-Salted Egg



Chef Muhammad Bin
Abdullah aka Chef Joe

Using Knorr Golden Salted Egg Powder into the salted crab fried rice will give you a nice taste and aroma. It blends well with the intent flavour and not forgetting the roots of our authentic cuisine.

Salted Egg Crab Meat Fried Rice

Serves 10

INGREDIENTS

4 tbsp	Planta Margarine
2 tbsp	shallots, chopped
2 tbsp	garlic, chopped
2 tbsp	bird's eye chilli, chopped (optional)
4 nos	egg, 55-60g, beaten
4 tbsp	Knorr Golden Salted Egg Powder
100g	mixed vegetables
60g	crab meat
1kg	cooked rice
4 tsp	fish sauce
1 tsp	sesame oil
to taste	Knorr Chicken Seasoning Powder
to taste	salt
to taste	pepper
20g	spring onion, chopped

METHOD

- 1 In a wok, heat up margarine to saute chopped shallot, garlic, and chilli padi until aromatic.
- 2 Add in eggs, stir well till cooked.
- 3 Add in salted egg powder and cook till it becomes foamy. Add in mixed vegetable and crab meat.
- 4 Mix in cooked rice. Add in fish sauce, sesame oil, chicken seasoning powder, salt, and white pepper.
- 5 Perform a taste check before adding in spring onion. Stir well and serve.

Nasi Goreng Daging Ketam-Salted Egg

Hidang 10

BAHAN

4 sdm	Planta Margarine
2 sdm	bawang kecil, dicencang
2 sdm	bawang putih, dicencang
2 sdm	cili padi, dicencang (pilihan)
4 biji	telur, 55-60g, dipukul
4 sdm	Knorr Golden Salted Egg Powder
100g	sayur campuran
60g	daging ketam
1kg	nasi putih
4 sdt	sos ikan
1 sdt	minyak bijan
secukup rasa	Knorr Chicken Seasoning Powder
secukup rasa	garam
secukup rasa	lada putih
20g	daun bawang, dicencang

CARA

- 1 Panaskan margarine dalam kualiti dan goreng bawang kecil, bawang putih dan cili padi sehingga wangi.
- 2 Tuangkan telur dan gaul sehingga masak sepenuhnya.
- 3 Masukkan serbuk Salted Egg dan kacau sehingga berbuih. Masukkan sayur campuran dan daging ketam.
- 4 Masukkan nasi putih dan gaul rata. Tuangkan sos ikan, minyak bijan, serbuk cili, garam dan lada putih.
- 5 Uji rasa dan masukkan daun bawang, kacau dan matikan api.



PLANTA Margarine



KNORR Golden Salted Egg Powder



KNORR Chicken Seasoning Powder



by Chef Muhammad Bin Abdullah aka Chef Joe

NEW

KNORR is proud to present 2 NEW INGREDIENTS



**KNORR
RENDANG PASTE**

**KNORR SOUTH-EAST
ASIAN SPICE PASTE**

CREATE VARIETIES AS EASY AS 1-2-3



**STEP 1: Add protein
or carbohydrates**



**STEP 2: Add Knorr South-East
Asian Spice Paste**



STEP 3: Toss



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