



Knorr
PROFESSIONAL



Un-splittable*

KNORR HOLLANDAISE

for *Signature* eggs Benny
& beyond



Unilever
Food
Solutions

#Prepped for tomorrow



A TRULY VERSATILE *close-to-scratch* SAUCE

EXPERTLY CRAFTED BY CHEFS,
Knorr Professional Hollandaise is an
authentic-tasting sauce that delivers
superior and consistent performance.

It gives you the freedom to experiment
and create delicious and on-trend dishes.
So you're always **#Prepped for tomorrow**



BENNY LIKE *A BOSS.*

Keep it classic or create a stand-out signature eggs Benny with the *un-splittable** Knorr Hollandaise.



Well-balanced flavour with a rich, creamy mouthfeel and close-to-scratch taste.



A classic gluten-free hollandaise sauce that is *just right* in taste and texture, the perfect pour-over for eggs Benny, ready for your signature touch.

*Knorr Hollandaise won't split during the cooking process no matter how you prepare or flavour it.





PUT IT TO THE SPLIT-TEST!

Get as creative as you like – Knorr Hollandaise won't split during the cooking process no matter how you prepare or flavour it.



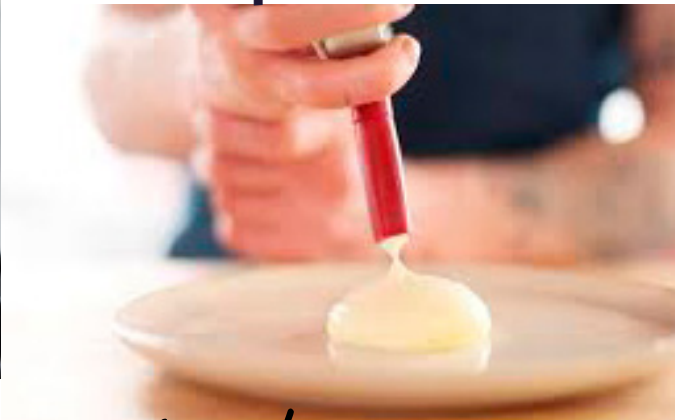
BORN

*un-splittable**

Tweak it, twist it



Shake it up



Turn it pink!



Even torch it



*Knorr Hollandaise won't split during the cooking process no matter how you prepare or flavour it.

JUST ADD YOUR *Signature*

With the superior performance of Knorr Hollandaise, the options for creating on-trend, signature eggs Benny are endless.

SEE THE RECIPES FOR THE SAUCY
INSPO ON PAGES 12-15.



*Gochugaru
Chilli*



Whipped



*Green
Goddess*



*Spicy
Chipotle*



*Fermented
Chilli*



Maltaise



*Brown
Butter
Miso*



Parmesan + Garlic



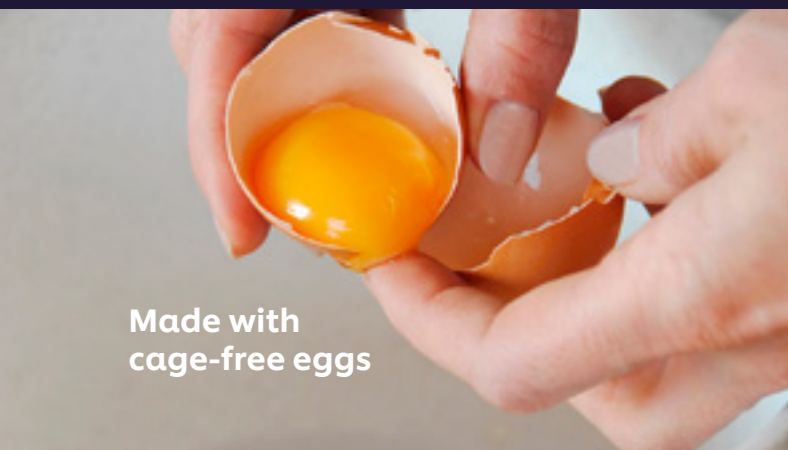
Choron



Beetroot



Watch video



Made with cage-free eggs



NO added preservatives
NO artificial colours
NO added MSG

Product Information



Hollandaise 6 x 1L

Serving size 40ml

Storage Ambient or chilled for up to 12 months unopened. Refrigerate after opening for up to 5 days

Easy-use packs

Snip corner to preferred size for each use

Made in

Poland



Ingredients: Vegetable oils (palm, canola), water, pasteurised cage-free egg yolk (5%), skim milk powder, salt, sugar, acidity regulator (lactic acid), stabilisers (xanthan gum, guar gum, locust bean gum), flavours (contain milk), dextrose.
*Suitable for vegetarians who consume dairy and eggs.

Try these *recipes* with Knorr Hollandaise

FUSION TWISTS



THE LIGHTER SIDE



SAUCE BASES





Fried Mac & Cheese Eggs Benedict

SERVES 10

1kg instant mac and cheese
Plain flour, for dusting
3 eggs, lightly beaten
Knorr Potato Flakes GF, for coating
300g canned beetroot, drained well
600ml **Knorr Hollandaise Sauce GF**
20 eggs
20 streaky bacon rashers
250g kale, trimmed

MAC AND CHEESE PATTIES

1. Prepare instant macaroni and cheese according to packet instructions. Cool, then stir through half the flour. Season.
2. Whisk eggs with 150ml water to prepare the egg wash.
3. Form mac and cheese mixture into 20 small patties. Gently toss in the remaining flour, then dip into the prepared egg wash. Coat generously in **Knorr Potato Flakes GF** and place on a lined tray. Cover and refrigerate for 45 minutes.

BEETROOT HOLLANDAISE

4. Blend beetroot until nearly smooth.
5. Gently warm **Knorr Hollandaise Sauce GF** in a pan. Add the puréed beetroot and stir until the sauce is well-combined and warmed through. Cover and keep warm.

A traditional comfort favourite is given a breakfast twist. When broken, the runny egg yolk will ooze out into the dish to deliver a creamy egg-flavoured mac and cheese with each spoonful.

EGGS


6. Add a little vinegar to a pan of simmering water, around 5cm deep. Crack eggs into a cup or ladle. Create a whirlpool in the water and gently drop in the eggs. Poach for around 3 minutes for a traditional runny yolk. Remove and keep warm.

OTHER INGREDIENTS

7. Deep fry kale leaves until crisp. Drain on paper towel.
8. Deep fry mac and cheese patties until golden and warmed through. Drain on paper towel.
9. Fry bacon until crisp and golden. Drain on paper towel.

TO SERVE

10. Place mac and cheese patties on serving plates. Top with bacon, kale leaves and two eggs. Spoon over the beetroot hollandaise and serve.



Give this eggs Benny a real Japanese theme. Serve with ramen noodle cakes, a creamy miso corn purée and teriyaki hollandaise by combining **Knorr Hollandaise Sauce GF** and **Knorr Japanese Teriyaki Sauce GF**.

Japanese Eggs Benedict

SERVES 10

225g dried ramen noodles
50g plain flour
2 eggs, lightly beaten
2 green onions, chopped
5 corn cobs, kernels removed
200ml water
10ml **Knorr Concentrated Liquid Stock**
75g white miso paste
850ml **Knorr Hollandaise Sauce GF**
150ml **Knorr Japanese Teriyaki Sauce GF**
300g baby spinach leaves
20 eggs
Furikake seasoning, to serve

NOODLE CAKES

1. Cook noodles according to packet instructions. Cool then toss with flour, eggs and green onions.
2. Heat some oil in a large pan over medium heat. Take $\frac{1}{3}$ cup measures of noodle mix and place in pan. Press with spatula to flatten into cakes. Cook in batches on medium low heat for 2-3 minutes on each side until golden and slightly crisp. Remove, cover and keep warm.

CORN PURÉE

3. Heat a little oil in a pan over medium heat. Add corn kernels, sauté for a minute then add 200ml water, **Knorr Concentrated Liquid Stock** and miso paste. Simmer for 10 minutes or until the corn is soft and most of the liquid is absorbed. Remove from heat, cool slightly and then blitz with a stick blender until a rough purée. Cover and keep warm.

TERIYAKI HOLLANDAISE


4. Gently warm **Knorr Hollandaise Sauce GF** in a pan. Add **Knorr Japanese Teriyaki Sauce GF** and stir until the sauce is well-combined and warmed through. Cover and keep warm.

EGGS

5. Add a little vinegar to a pan of simmering water, around 5cm deep. Crack eggs into a cup or ladle. Create a whirlpool in the water and gently drop in the eggs. Poach for around 3 minutes for a traditional runny yolk. Remove and keep warm.

TO SERVE

6. Wilt spinach. Place noodle cakes on serving plates. Top with wilted spinach, corn purée, two eggs and the teriyaki hollandaise.
7. Garnish with furikake seasoning and serve.



Eggs Sardou is a classic Creole dish originating from Louisiana. Traditionally served on a bed of creamed spinach, the cream's been replaced in this recipe with a delicious garlicky kale sautéed in extra virgin olive oil to appeal to the health-conscious.

Sardou Eggs Florentine

SERVES 10

50ml extra virgin olive oil
2 garlic cloves
2g nutmeg
1 kale bunch, trimmed, veins removed
1L **Knorr Hollandaise Sauce GF**
1 lemon, zested
6 anchovy fillets, finely chopped
¼ flat leaf parsley bunch, chopped
20 eggs
400g artichoke hearts
10 English muffins, halved
Roasted tomatoes, to serve

KALE

1. Heat half the oil in a large pan over medium low heat. Add garlic and nutmeg and cook for 2 minutes or until aromatic, then add kale and toss until wilted. Cover and keep warm.

LEMON ANCHOVY HOLLANDAISE

2. Gently warm **Knorr Hollandaise Sauce GF** in a pan. Add lemon zest, anchovy and parsley and stir until the sauce is well-combined and warmed through. Cover and keep warm.

EGGS

3. Add a little vinegar to a pan of simmering water, around 5cm deep. Crack eggs into a cup or ladle. Create a whirlpool in the water and gently drop in the eggs. Poach for around 3 minutes for a traditional runny yolk. Remove and keep warm.

TO SERVE

4. Heat the remaining oil in a frying pan over medium heat and warm through the artichoke hearts.
5. Toast the muffin halves and place on serving plates. Top with wilted kale, artichoke hearts and two eggs. Spoon over the lemon anchovy hollandaise and serve with roasted tomatoes.

Mediterranean Eggs Benedict

All the elements of a Mediterranean feast on one eggs Benny. Any marinated vegetable can be used, such as eggplant or zucchini, and feta can be substituted for halloumi if preferred. Combining tahini with **Knorr Hollandaise Sauce GF** makes for an interesting and delicious sauce to serve with.

SERVES 10

20 eggs
1L **Knorr Hollandaise Sauce GF**
50g tahini
10 slices Turkish bread, halved
300g marinated chargrilled capsicum
500g halloumi, sliced
100g Kalamata olives
Knorr Italian Glaze with Balsamic, to serve
Basil leaves, to garnish

EGGS

1. Add a little vinegar to a pan of simmering water, around 5cm deep. Crack eggs into a cup or ladle. Create a whirlpool in the water and gently drop in the eggs. Poach for around 3 minutes for a traditional runny yolk. Remove and keep warm.

TAHINI HOLLANDAISE

2. Gently warm **Knorr Hollandaise Sauce GF** in a pan. Add tahini and stir until the sauce is well-combined and warmed through. Cover and keep warm.

TO SERVE

3. Chargrill halloumi.
4. Toast the halved Turkish bread and place on serving plates. Top with chargrilled capsicum, halloumi, two eggs and olives. Spoon over the tahini hollandaise and drizzle with a little **Knorr Italian Glaze with Balsamic**.
5. Garnish with basil leaves and serve.

Fermented Chilli Hollandaise

1L Knorr Hollandaise Sauce GF
100g fermented chilli

METHOD

1. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
2. Add fermented chilli and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.



Spicy Chipotle Hollandaise

600ml Knorr Hollandaise Sauce GF
300ml Knorr American Chipotle BBQ Sauce GF

METHOD

1. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
2. Add **Knorr American Chipotle BBQ Sauce GF** and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.

Whipped Hollandaise

1L Knorr Hollandaise Sauce GF

METHOD

1. Using a cream whipper gun add two chargers and fill with **Knorr Hollandaise Sauce GF**.
2. Shake gun well and dispense into serving vessels.





Brown Butter Miso Hollandaise

900ml **Knorr Hollandaise Sauce GF**
50g butter
30g white miso paste

METHOD

1. Heat butter and miso paste in a saucepan until browned.
2. Add **Knorr Hollandaise Sauce GF** and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.

Choron Hollandaise

800ml **Knorr Hollandaise Sauce GF**
250g **Knorr Italiana Pronto Napoli GF**

METHOD

1. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
2. Add **Knorr Italiana Pronto Napoli GF** and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.



Maltaise Hollandaise

1L **Knorr Hollandaise Sauce GF**
3 blood oranges, zest and juice

METHOD

1. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
2. Add orange zest and juice and stir until sauce is well-combined and warmed through.
3. Cover and keep warm.





Gochugaru Chilli Hollandaise

1L Knorr Hollandaise Sauce GF
100g gochugaru chilli peppers

METHOD

1. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
2. Add chilli and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.

Green Goddess Hollandaise

1L Knorr Hollandaise Sauce GF
400g mixed fresh herbs

METHOD

1. Process herbs in a blender or food processor until just smooth.
2. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
3. Add herbs and stir until the sauce is well-combined and warmed through.
4. Cover and keep warm.



Parmesan + Garlic Hollandaise

1L Knorr Hollandaise Sauce GF

5 garlic cloves, crushed

100g parmesan, finely grated

METHOD

1. Heat garlic in a saucepan until aromatic.
2. Add parmesan and **Knorr Hollandaise Sauce GF** and stir until the sauce is well-combined and warmed through.
3. Cover and keep warm.



Beetroot Hollandaise

700ml Knorr Hollandaise Sauce GF

300g canned beetroot, drained

METHOD

1. Blend beetroot until nearly smooth.
2. Gently warm **Knorr Hollandaise Sauce GF** in a pan.
3. Add beetroot and stir until the sauce is well-combined and warmed through.
4. Cover and keep warm.





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