



The Tommy
of tomorrow.

Knorr
PROFESSIONAL

A little big difference



**Kitchens
today
have to be
progressive,
efficient and
creative machines.**

**So when the
pressure's on, how
can you achieve
more with less?**

Introducing...

Knorr Tomato Powder.

The tomato solution
for the new generation.
Crafted to help chefs
of today, tackle more
tomorrow.



7Kg of sustainably grown tomatoes...

Imagine the brightness of sun-ripened tomatoes packed into a convenient 'grab-able' pack. Our dehydration and blending process gives chefs a rich, balanced sauce all year round.



1 Picked at peak



Harvested from sunlit fields at the peak of the season.

2 Washed & peeled



Thoroughly washed of any impurities and peeled.

3 Cut & cooked



Cut, deseeded and cooked to reduce and intensify.

4 Dried & flaked



Dehydrated to lock in flavour and nutrients, then flaked.

...in one fresh, little 850g pack.

Dehydrated for more possibilities...

Explore how this fresh little pack can help you meet the challenges of a modern kitchen.

More yield

One small 850g pack gives you a whopping 7.8kg of rich tomato sauce - you do the math.



Less packs

Less packaging than traditional cans of tomato, so you save space, storage and handling!



Consistent quality, any consistency

Well balanced, rich and pulpy tomato sauce that's infinitely adjustable to however thick or thin you need it.



Season where a can can't

Flexible and versatile, tomato powder brings you the freedom to get creative at any stage of cooking.





= **7.8kg
sauce**



Tomato powder, pea starch,
sugar, salt, sunflower oil,
onion powder, garlic powder,
food acid (citric).

- Case Size: 850g x 6
- Shelf Life: 12 months
- Made In: Australia

Simply ready in 1 min.

1. Add 120g to 1L of boiling water.
2. Simmer for 1 minute for a rich tomato sauce.
3. Adjust dosage as required for sauces, soups or seasoning.



Tommy quick tips.

Tomato Paste



120g Tomato Powder

+



250ml Water

Pizza Sauce



120g Tomato Powder

+



500ml Water

Soup or Stew



120g Tomato Powder

+



1.5L Water

Seasoning, Marinade or Rub



50g Tomato Powder

+



1kg Protein or Vegetables

**Ready
for any-
thing.**



**Get your Tommy
on with these
versatile &
bangin' recipes...**

The Trend Lens

The Tommy of tomorrow



CLASSICS REINVENTED

Diners love an up-to-date take on their signature favourites.



WORLD FLAVOURS

Bring home the diverse taste of international cuisines.



PLANT POWER

Delicious, healthy twists are all the rage for the modern diner

Lighter Palates

Zesty Spiced Chips



Hearty Favs

Pizza Napolitana



Low 'n Slow

Braised Beef Ribs



Pulled Pork Tacos



Butter Chicken



Moroccan Lamb Tagine



Grilled Haloumi 'Schnitty'



Zucchini Pasta Napoli



Veggie Minestrone





Zesty Spiced Chips

Try adding some **Knorr Tomato Powder** to your favourite spices and make up your own seasoning mix to toss through hot chips - sure beats the old chicken salt.



CLASSICS
REINVENTED

 **10** SERVES  **DIFFICULTY**  **15** MINS **PREP**

Ingredients

1.5 kg	Potato chips/fries	40 g	Onion powder
50 g	Knorr Aromat Seasoning	50 g	Smoked paprika
100 g	Knorr Tomato Powder		Hellmann's Real Aioli, to serve

Method

1. Deep fry chips until golden and crisp. Drain.
2. Combine **Knorr Aromat Seasoning** with **Knorr Tomato Powder**, onion powder and smoked paprika.
3. Toss hot chips with seasoning mixture until well coated and serve immediately with **Hellmann's Real Aioli**.



Sprinkle fried laver seaweed on top for extra crisp or replace potato with lotus root for an interesting chip alternative.



Choose the right fry for delivery that will hold up and stay crispy. Pick paper or cardboard packaging so the chips can breathe and won't steam.

Pulled Pork Tacos





Pulled Pork Tacos

Using a spice rub on the pork adds a punch to the flavour of these tacos, enhanced even more when **Knorr Tomato Powder** is incorporated into the spice mix.



10 SERVES ★★☆☆ DIFFICULTY **180** MINS PREP

Ingredients

1.25 kg	Pork neck/scotch fillet	100 ml	Maple syrup
20 g	Smoky paprika	120 g	Knorr Tomato Powder , extra
10 g	Ground cumin	30	Mini flour tortillas
10 g	Ground coriander	700 g	Red cabbage, shredded
20 g	Knorr Tomato Powder		Mint and coriander leaves, to serve
50 ml	Oil		Lime wedges, to serve
20 g	Knorr Concentrated Liquid Chicken Stock		
15 ml	Soy sauce		

Dressing

15 g	Knorr Tomato Powder	300 g	Hellmann's Real Mayonnaise
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Method

1. Make a dry rub by combining spices with **Knorr Tomato Powder**. Rub all over pork, refrigerate for 2 hours to marinate.
2. Heat oil in a large pan over high heat. Brown pork all over.
3. Combine **Knorr Concentrated Liquid Chicken Stock** with 500ml water, soy sauce, maple syrup and add to pan with pork.
4. Add extra **Knorr Tomato Powder** to 1L boiling water and stir until dissolved and combined. Add to pan. Bring to the boil.
5. Transfer pork and braising liquid to a large baking dish. Cover tightly and cook in a combi oven at 140°C for 4 hours or until tender. Remove and allow to cool before shredding meat.
6. Warm tortillas and make dressing by combining **Knorr Tomato Powder** with **Hellmann's Real Mayonnaise** and 75ml water.
7. Serve tacos with shredded pork, cabbage and herbs. Drizzle over dressing and sprinkle with a little extra **Knorr Tomato Powder**. Serve with lime wedges.



For extra texture combine some sprouted kidney beans or chickpeas with the red cabbage.



Pack tortillas in a separate container wrapped in foil to avoid soggy tortilla skin. A good option to present as a meal kit which can be assembled at home.



Grilled Haloumi 'Schnitty'

A rich tomato sauce made with **Knorr Tomato Powder** coupled with grilled haloumi slices provides a perfect balance, especially when served with a fresh Mediterranean salad.



PLANT
POWER

10 SERVES ★☆☆ DIFFICULTY **30** MINS PREP

Ingredients

800 g	Heirloom tomatoes, cut into wedges	10 g	Flat leaf parsley, sliced
20 g	Lebanese cucumber, sliced	120 g	Knorr Tomato Powder
10 g	Red capsicum, seeded and chopped	5 x	Haloumi blocks, drained
10 g	Red onion, thinly sliced		Knorr Italian Glaze with Balsamic , to serve
250 g	Kalamata olives, pitted		Extra virgin olive oil, to serve
			Lemon wedges, to serve

Method

1. To make the salad, combine the tomato, cucumber, red capsicum, red onion, olives and parsley. Toss gently and set aside.
2. Combine **Knorr Tomato Powder** with 600ml boiling water in a pot. Stir until combined then simmer for a minute. Keep warm.
3. Cut each block of haloumi lengthways to make 10 slices about 1cm thick. Grill or shallow fry until golden.
4. Place salad on serving plates and drizzle with **Knorr Italian Glaze with Balsamic** and olive oil. Top with haloumi schnitty and spoon over tomato sauce. Serve.



Walnuts and hemp seeds are great 'nutty' additions to add a crunch to salads.



Prepack and refrigerate salad mix and tomato sauce in containers ahead of time. Serve dressing in a separate container.



Pizza Napolitana

Making pizza sauce using **Knorr Tomato Powder** adds extra zest to this classic pizza topping and lets you achieve the right sauce texture with ease.



CLASSICS
REINVENTED

10 SERVES **★☆☆** DIFFICULTY **20** MINS PREP

Ingredients

120 g	Knorr Tomato Powder	100 g	Kalamata olives
5 x	22cm diameter pizza bases	80 ml	Garlic olive oil
500 g	Vine ripe tomatoes, sliced	20 g	Basil leaves
500 g	Buffalo mozzarella, thinly sliced		

Method

1. Mix **Knorr Tomato Powder** with 500ml boiling water and stir until combined. Simmer for 1 minute then remove from heat and cool slightly.
2. Warm pizza bases in combi oven.
3. Spread bases with tomato sauce. Top with sliced tomatoes, mozzarella and olives. Drizzle over garlic olive oil.
4. Bake in combi oven at 200°C for 15 minutes or until cheese is melted. Slice pizzas, sprinkle with basil and serve.



Try toppings such as saffron milk cap mushrooms for an extra 'earthy umami'.



Adjust sauce texture easily by tweaking water ratio, e.g. adding less water for a less runny sauce for delivery or takeaway items.



Butter Chicken

When it comes to curries to suit all palates you can't go past butter chicken. Pairing **Knorr Tomato Powder** with **Knorr Patak's Butter Chicken Paste** makes the perfect base.



WORLD
FLAVOURS

 **10** SERVES  **DIFFICULTY**  **30** MINS PREP

Ingredients

75 ml	Vegetable oil	500 ml	Thickened cream
1.5 kg	Chicken thigh fillets, trimmed, cut into 2.5cm dice		Steamed basmati rice, to serve
150 g	Knorr Patak's Butter Chicken Paste		Knorr Patak's Sweet Mango Chutney , to serve
120 g	Knorr Tomato Powder		Sliced green onions, to serve
100 g	Knorr Aromat Seasoning		

Method

1. Heat oil in a large pot over high heat, add chicken and cook for 5 minutes or until golden. Remove.
2. Add **Knorr Patak's Butter Chicken Paste** to pot and cook for 1-2 minutes or until fragrant.
3. Stir in 600ml boiling water, **Knorr Tomato Powder** and **Knorr Aromat Seasoning**. Stir until combined and bring to a simmer.
4. Return chicken to pot and continue to simmer over medium heat until chicken is cooked through.
5. Stir through cream, simmer for another minute then serve accompanied with steamed rice and **Knorr Patak's Sweet Mango Chutney**, garnished with green onion.



Red and yellow lentils dissolve into a rich purée and are delicious mixed into stews, curries and soups.



Rich sauces with cream can thicken and even split with time so be sure to adjust them accordingly for delivery or takeaway dishes.

A top-down view of a white plate filled with a vibrant red tomato sauce. The pasta consists of thin, spiral-shaped zucchini noodles. The dish is garnished with several large, fresh green basil leaves and small clumps of white, crumbly cheese. A silver fork is visible at the top of the plate, and a glass with a lemon slice is partially visible in the upper right corner. The background is a light-colored, textured surface.

Zucchini Pasta Napoli



Zucchini Pasta Napoli

A great alternative to pasta, try zucchini noodles (or zoodles) as a healthy and extra tasty accompaniment to a classic simple tomato pasta sauce.



PLANT
POWER

SERVES DIFFICULTY MINS PREP

Ingredients

700 g	Zucchini	450 g	Marinated feta
50 ml	Olive oil	25 g	Basil leaves
10 g	Garlic cloves, thinly sliced		Extra virgin olive oil, to serve
120 g	Knorr Tomato Powder		

Method

1. Trim zucchini and pass through a spiraliser. Blanch then drain and set aside.
2. Heat oil in a large pan over medium heat. Add garlic and cook until fragrant then add **Knorr Tomato Powder** and 1L water. Stir until dissolved and combined. Simmer for 5 minutes until thickened.
3. Add the sauce to the blanched zucchini noodles. Toss to coat and warm through. Season with salt and cracked black pepper.
4. Serve zucchini noodles and sauce topped with crumbled feta, basil leaves and a drizzle of extra virgin olive oil.



Add a dash of **Knorr Intense Flavours Roast Umami** for extra depth of vegetarian flavour.



Add some sautéed or deep fried enoki mushroom for an extra finishing touch.



Zucchini can release extra moisture over time so make sauce thicker to compensate for delivery or takeaway time.

Braised Beef Ribs





Braised Beef Ribs

Beef short ribs are a popular favourite on menus today. Zest up this easy to cook signature with a depth of flavour diners will love.



CLASSICS
REINVENTED

10 SERVES ★★☆☆ DIFFICULTY 180 MINS PREP

Ingredients

50 ml	Oil	1	x	Head garlic	
20	x	Beef short ribs	15	g	Thyme sprigs
300	g	Red onions	10	g	Rosemary sprigs
250	g	Carrot	375	ml	Red wine
250	g	Celery	120	g	Knorr Tomato Powder

Method

1. Heat oil in a large pan over high heat. Add ribs, brown well (brown in batches if needed). Remove.
2. Chop all vegetables roughly and cut garlic head through the middle. Add vegetables and herbs to pan. Cook for 5 minutes over medium heat until starting to soften.
3. Pour in red wine, simmer and allow to reduce. Add **Knorr Tomato Powder** along with 1L water, stirring to dissolve and combine. Bring to boil.
4. Transfer ribs to large baking dish. Pour over tomato sauce and vegetables. Cover tightly and cook in a combi oven at 150°C for 3-4 hours or until meat is very tender. Alternatively, ribs can be cooked in the pan on the stovetop, covered, for 3-4 hours rather than combi oven if desired.
5. Serve ribs with accompaniments such as mashed potato, roasted pumpkin slices and sautéed baby beans.



For a deep smoky flavour to the sauce, add a dash of **Knorr Intense Flavours Deep Smoke**.



Try adding some leafy greens to the braise, such as chopped kale or beet greens.



Stews can thicken or dry up with time so be sure to adjust them accordingly for delivery or takeaway items.



Moroccan Lamb Tagine

Delightfully fragrant with its variety of herbs and spices, this authentic meaty stew makes an amazingly tasty slow cooked meal.



WORLD
FLAVOURS

10 SERVES **★☆☆** DIFFICULTY **180** MINS PREP

Ingredients

20 ml	Olive oil	1.5 kg	Lamb shoulder, trimmed, cut into 3cm dice
300 g	Onion, chopped		
20 g	Garlic, chopped	100 g	Knorr Tomato Powder
12 g	Ginger, finely grated	20 g	Knorr Beef Booster
10 g	Cayenne pepper	150 g	Dried apricots
15 g	Turmeric	400 g	Chickpeas, drained
10 g	Cinnamon		Steamed cous cous, to serve
15 g	Ground cumin		Coriander leaves, to serve
15 g	Ground coriander		

Method

1. Heat oil in a large pot over medium heat. Add onions, garlic and ginger and cook until onions are starting to soften.
2. Add spices, cook for another 2 minutes then add lamb, tossing well to coat in the spices. Brown.
3. Stir in **Knorr Tomato Powder** and 1L boiling water along with **Knorr Beef Booster**. Stir until combined and bring to a simmer.
4. Reduce heat, cover with a lid and simmer gently over low heat for 3-4 hours or until lamb is tender.
5. 30 minutes before lamb is done, stir in apricots and chickpeas.
6. Serve tagine accompanied by cous cous and garnish with coriander.



You can replace cous cous with quinoa, which is also a highly popular rice substitute.



To ensure the packed meal looks its best when it arrives, top the apricots, chickpeas and garnishing last.



Veggie Minestrone

An all time favourite, so hearty and flavourful. Plenty of variety in vegetables and adding **Knorr Tomato Powder** gives it great pop of flavour.



10 SERVES **★☆☆** DIFFICULTY **20** MINS PREP

Ingredients

20 ml	Oil	120 g	Knorr Tomato Powder
20 g	Garlic, chopped	50 g	Knorr Aromat Seasoning
200 g	Leek, chopped	400 g	Canned cannellini beans, drained
250 g	Red capsicum		Basil leaves, to serve
300 g	Potato, chopped		
300 g	Zucchini, chopped		

Method

1. Heat a large saucepan over medium heat. Add garlic, leek, capsicum, potato and zucchini. Cook for 5 minutes or until vegetables start to soften.
2. Add **Knorr Tomato Powder** and 1.5L boiling water along with **Knorr Aromat Seasoning**. Stir until combined then add cannellini beans. Simmer soup for 10-15 minutes until vegetables are fully tender.
3. Serve soup garnished with basil leaves, accompanied with crusty sourdough.



Try adding spinach or watercress into this recipe for an extra boost of greens.



Cook your vegetables slightly al-dente so they retain good texture as they will continue to cook when transported.



FUTURE
50
FOODS



Future 50 foods for healthier People & a healthier planet.

To provide chefs with more food choices to empower positive change, we have identified 50 foods we should eat more of because they are nutritious, have a lower impact on our planet, are affordable, accessible and taste good.

These are the F50 ingredients that are featured in our recipes:

ZESTY SPICED CHIPS

Laver seaweed
Lotus root

PULLED PORK TACOS

Red cabbage
Sprouted kidney beans
Sprouted chickpeas

GRILLED HALOUMI 'SCHNITTY'

Walnuts
Hemp seeds

PIZZA NAPOLITANA

Saffron milk cap
mushroom

BUTTER CHICKEN

Lentils

ZUCCHINI PASTA NAPOLI

Enoki mushroom

BRAISED BEEF RIBS

Kale
Beet greens

MOROCCAN LAMB TAGINE

Quinoa

VEGGIE MINISTRONE

Spinach
Watercress

Find out more at [ufs.com/F50](https://www.ufs.com/F50)



ufs.com/Tommy



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