



Introducing...

Knorr Tomato Powder.

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





Kg 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.

Picked at peak



Harvested from sunlit fields at the peak of the season.

2 Washed 3 Cut & & peeled



Thoroughly washed of any impurities and peeled.

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.





= 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



Pizza Sauce



Soup or Stew



Seasoning, Marinade or Rub





The Trend Lens



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



Bring home the diverse taste of international cuisines.



PLANT POWER

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

The Tommy of tomorrow









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.







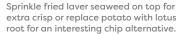
Ingredients

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

Method

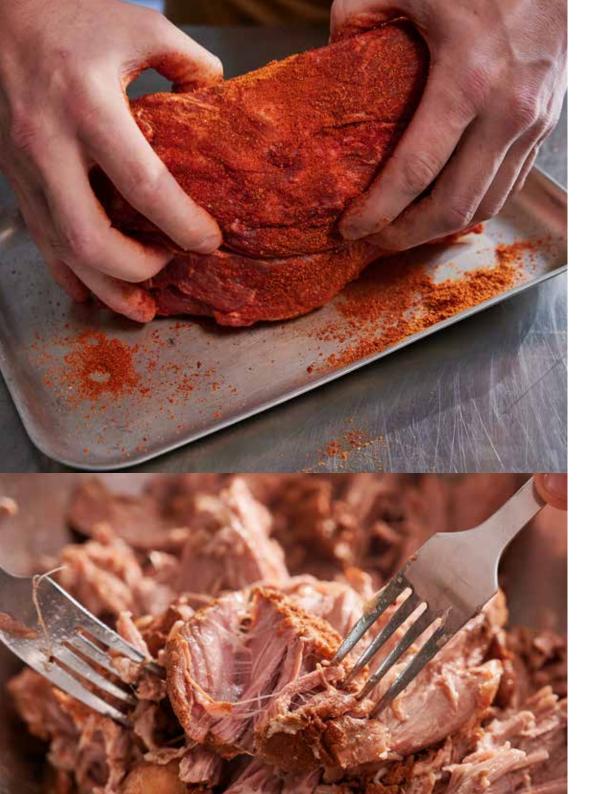
- 1. Deep fry chips until golden and crisp. Drain.
- 2. Combine Knorr Aromat Seasoning with Knorr Tomato Powder, onion powder and smoked paprika.
- 3. Toss hot chips with seasoning mixture until well coated and serve immediately with Hellmann's Real Aioli.











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.







Ingredients

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

Dressing

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

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
- 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
- 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



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.







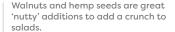
Ingredients

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









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.

> Buffalo mozzarella. thinly sliced







Ingredients

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

Method

500 g

- 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.







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.







Ingredients

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75		Vegetable oil	500 ml	Thickened cream
1.5	kg	Chicken thigh fillets,		Steamed basmati rice,
		trimmed, cut into 2.5cm dice		to serve
150	g	Knorr Patak's Butter		Knorr Patak's Sweet Mango
		Chicken Paste		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.





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.







Inaredients

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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

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.



SERVES \bigstar SKILL $\overset{\bullet}{\textcircled{10}}$ PREP







Ingredients

50 ml	Oil	1	Х	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



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.











Ingredients_

	9			
20	ml	Olive oil	1.5 kg	Lamb shoulder, trimmed,
30	0 g	Onion, chopped		cut into 3cm dice
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		

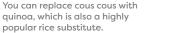
Method _

- 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.

popular rice substitute.

- 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.









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.



SERVES \bigstar SKILL \bullet 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,
250 g	Red capsicum		drained
300 g	Potato, chopped		Basil leaves, to serve

Method

300 g

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.

Zucchini, chopped

- 2. Add Knorr Tomato Powder and 1.5L boiling water alone 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.







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 MINESTRONE

Spinach Watercress

Find out more at ufs.com/F50

