

Knorr[®]
PROFESSIONAL

The Chef's Guide
**Pinoy Christmas
Recipe Book**



Greetings Chef **and Food Business Owners!**

With this new Christmas edition recipe book, we present to you a symphony of flavors through dishes that pay homage to the heartwarming traditions of a Filipino Christmas. From the delightful fusion of Cheesy Embutido Meatballs to the savory surprise of Salted Egg Pasta, every dish within these pages is designed to inspire your culinary imagination. We've taken the familiar and infused it with a spark of creativity, offering you a chance to craft a holiday menu that will leave your patrons and guests utterly enchanted.

These recipes celebrate the spirit of Filipino festivities, where food is not just sustenance but a manifestation of love and togetherness. As you explore these pages, envision how these dishes can inspire you to craft a special Christmas menu that not only delights your patrons but also boosts your revenues. Get ready to excite diners and create a holiday season to remember!





MENU OF THE DAY



Herb Butter Chicken Roast

Holiday Special Pork Embutido

Special Bibingka with Salted Egg Butter Glaze

Pasta with Salted Egg Cream Sauce

Holiday Chicken Galantina

Embutido Meatballs with Cheese Gravy

Chicken Inasal Skewers

Crispy Holiday Pancit

Lechon Manok



*Filipino Festive
Menu Ideas*





Herb Butter Chicken Roast

Stuffed with a savory filling of aromatic herbs and spices, this roasted chicken is definitely an indulgent feast with its crispy skin and tender meat. When paired with mushroom gravy, the dish becomes a more flavorful standout for any celebration.

INGREDIENTS (Serves 10)

CHICKEN PREPARATION

Whole Chicken, 1.2kg bird	2.40 kg
Knorr Liquid Seasoning 2L	50 ml
Black Pepper	2 g

STUFFED AND BAKED CHICKEN

Herb Butter Paste:

Butter, unsalted	300 g
Tarragon, chopped	10 g
Thyme, chopped	15 g
Rosemary, chopped	10 g
Parsley, chopped	50 g

Knorr Chicken Powder 1kg

Garlic, minced	80 g
Lemon Juice	30 ml
Paprika	5 g

Stuffing:

Garlic Whole bulb, halved	4 pc
Lemon	2 pc
Bayleaf	4 pc
Sea Salt	20 g

MUSHROOM GRAVY SAUCE

Mushroom, fresh sliced	250 g
Water	55 g
Knorr Gravy Mix 550g	500 ml

METHOD

CHICKEN PREPARATION

- Wash and pat dry the whole chicken.
- Loosen the skin from the meat gently to avoid puncturing the skin.
- Marinate the chicken with Knorr Liquid Seasoning and pepper for an hour or overnight to help develop the flavor and texture.

STUFFED AND BAKED CHICKEN

- Make a paste with the butter, herbs, garlic, Knorr Chicken Powder, lemon juice and paprika. You can mix them thoroughly in a large bowl or use a food processor for better results.
- Stuff the chicken with the halved garlic bulbs, bay leaf and lemon then season with sea salt.
- Using a piping bag fill the chicken with the herb paste under the skin and distribute evenly to coat the entire bird.
- Place the stuffed chicken in a cooking rack and roast in a 180c pre-heated oven for 20 minutes. Then, lower the heat to 165c and let it cook until its internal temperature reaches 75c during the next 45 minutes to 1 hour.
- Afterwards, let it rest for 15 minutes before carving.

MUSHROOM GRAVY SAUCE

- Pour 500 ml water in the baking pan and deglaze all the caramelized drippings. Scrape and strain the sauce.
- Heat up oil in a pan and add the mushrooms roast until caramelized then pour in the strained baking pan drippings.
- Combine the Knorr Gravy Mix with water together in a separate pot. Pour in mushroom stock while whisking continuously to avoid lumps.
- Serve the Herb Garlic Chicken Roast with the 'sauce on the side while it's hot!



Holiday Special **Pork Embutido**

Filipinos love embutido for the holidays due to the dish's colorful ingredients. Carrots, onions and bell peppers add flavor to the ground pork marinated with chicken powder and sugar for a delicious stuffing. Truly a holiday treat for the eyes!

INGREDIENTS (Serves 10)

FARCE AND BINDER PREPARATION

Farce:

Ground Pork, 80/20 meat to fat ratio	1 kg
White Sugar	50 g
Knorr Chicken Powder 1kg	25 g

Binder:

Egg	2 pc
Bread Crumbs, panko	100 g
Cornstarch	25 g
Milk Powder	50 g
Achoite Oil, 1:1 heated and strained	10 ml

PORK FILLING

Red Onions , brunoise	60 g
Celery, brunoise	50 g
Carrots, brunoise	100 g
Raisins, optional	100 g
Spring Onions, finely sliced	30 g
Red Bell Pepper , brunoise	50 g
Green bell pepper, brunoise	50 g
Banana Ketchup	80 ml
Knorr Liquid Seasoning 2L	25 ml
Black Pepper, ground	1 g

EMBUTIDO ASSEMBLY

Oil	60 ml
Knorr Pork Broth Base 1.5kg	30 g
Garnish:	
Hotdog - regular	3 pc
Egg	6 pc
Cheddar Cheese, stick	150 g
Caul Fat, Optional	

METHOD

FARCE AND BINDER PREPARATION

- In a bowl, mix the sugar and Knorr Chicken Powder together to create the farce.
- Marinate the ground pork for 1 hour inside the chiller.
- Prepare the binder by combining well the eggs, bread crumbs, cornstarch, milk powder and achoite oil. Set it aside for 30 minutes before using.

PORK FILLING

- In a large bowl, mix thoroughly the farce, binder and flavorings together.
- Keep stirring until the mixture becomes sticky to the touch.
- Cover and let rest inside the chiller for 1 hour.

EMBUTIDO ASSEMBLY

- Heat the oil in a pan and add the Knorr Pork Broth Base then set aside to cool.
- Line aluminum foil with pork broth oil and place it in the chilled mixture.
- Use a rolling pin to flatten the combined mixture and arrange the hotdogs, boiled eggs and cheese horizontally.
- Roll tight and seal the edges.
- Steam the rolls for 1 hour and let it cool down.
- For best results chill overnight in the refrigerator before unwrapping and slicing.
- Heat a pan again with a little oil and fry the roll until brown and crisp.
- Slice and enjoy while it's hot.



Special Bibingka **with Salted Egg Butter Glaze**

Bibingka is a favorite Filipino Christmas dessert thanks to its golden color, moist chewy texture and grilled banana leaves smell. This easy kakanin recipe takes tradition up a notch with a velvety and savory salted egg glaze for the finishing touch!

INGREDIENTS (Serves 10)

All Purpose Flour	220 g
Coconut Cream	220 ml
White Sugar	70 g
Rice Flour, regular powder	160 g
Water	125 ml
Egg, large	4 pc
Vegetable Oil	25 ml
½ Tsp Salt	
Baking Powder	1 tsp
Instant Dry Yeast	1 tsp
Butter, unsalted	200 g
Knorr Salted Egg Powder 800g	140 g
Grated Coconut, Fresh	
Muscovado Sugar	
Cheese, Cheddar	
Banana Leaves	

METHOD

- In a bowl, mix well the all-purpose flour, rice flour, salt, baking powder and yeast.
- Grab another bowl to combine the coconut cream, sugar, water, eggs and vegetable oil until the mixture becomes emulsified.
- Pour the wet ingredients into the dry ingredients bowl and slowly whisk until it looks well incorporated.
- Cover the bowl and leave it to rest for 30 minutes.
- While waiting, create the salted egg butter glaze by melting the butter in a pan. Once it's ready, mix in the Knorr Salted Egg Powder until it's well dissolved.
- Line a clay mould or a cazuela with banana leaves and bake the bibingka mix in a 400F oven for 7 minutes. The baking time can vary depending on the diameter of the mould. The bibingka is ready once the top shows a slightly golden color.
- Next, spoon and spread the salted egg butter glaze on top of the bibingka. Bake for another 3 minutes or until golden and toasty.
- Serve with freshly grated coconut, grated cheddar cheese and muscovado sugar.
- For best results, cook this special bibingka with the Filipino traditional way by using charcoal to achieve a smoky toasty flavor.



Pasta with Salted Egg **Cream Sauce**

Get your restaurant into the salted egg craze! Start with this Salted Egg Cream Pasta, which is sure to get diners Instagramming.

INGREDIENTS (Serves 10)

SAUCE PREPARATION

Bacon bits, finely minced	20 g
Garlic cloves, finely minced	20 g
Chilli Flakes	3 g
Knorr Salted Egg Powder 800g	20 g
Fresh cream	125 ml
Water	125 ml
Knorr Chicken Powder 1kg	5 g

ASSEMBLY AND PRESENTATION

Tagliatelle, half-cooked	85 g
Rock Salt	5 g
Water	1 l
Fresh basil leaves, chiffonade	5 g

METHOD

SAUCE PREPARATION

- In a saute pan, render the bacon to semi-crispy
- Add the garlic cloves and the chili flakes
- In a bowl, dilute the Knorr Golden Salted Egg Powder in water
- Pour salted egg dilution into the saute pan
- Add the fresh cream and simmer for a few seconds
- Taste and adjust the seasoning (if needed) with Knorr Chicken Powder

ASSEMBLY AND PRESENTATION

- Add the cooked noodles into the sauce and simmer until the noodles are fully-cooked through
- Transfer noodles onto a serving dish
- Garnish with a generous pile of basil



Holiday Chicken Galantina

Chicken Galantina is a Christmas dish loved by Filipinos for its seasoned meat stuffed with spices, pork and egg. The calamansi and black pepper enhances the savory taste, alongside a gravy sauce that serves as a rich creamy dip.

INGREDIENTS (Serves 10)

MARINATED CHICKEN

Chicken-whole, deboned	120 g
Knorr Liquid Seasoning 2L	50 ml
Black Pepper, ground	1 g
Calamansi Juice	25 ml
Achoite Oil, 1:1 - heated and strained	10 ml

CHICKEN FILLING

Ground Pork, 80/20 meat to fat ratio	300 g
Ham, diced	50 g
Onion, brunoise	30 g
Celery, brunoise	30 g
Carrots, brunoise	30 g
Leeks, brunoise	30 g
Red Bell Pepper, brunoise	30 g
Green bell pepper, brunoise	30 g
Bread Crumbs, panko	50 g
Egg	1 pc
Egg Yolk	4 pc
Cornstarch	50 g
Knorr Chicken Powder 1kg	15 g
Knorr Liquid Seasoning 2L	10 g
White Sugar	20 g
Black Pepper, ground	1 g
Parsley, chopped	25 g
Cheddar Cheese, sticks	60 g
Egg, hard boiled	3 pc
Chorizo Bilbao, hotdog, sausage	3 pc

GRAVY SAUCE

Knorr Gravy Mix 550g

Water

METHOD

MARINATED CHICKEN

- Combine well the Knorr Liquid Seasoning, pepper, calamansi juice and the heated achiote oil to create the marinade mixture.
- Soak the whole boneless chicken into the marinade sauce overnight or for a minimum of 2 hours.

CHICKEN FILLING

- Combine the egg, egg yolks, breadcrumbs and corn starch together in a bowl then leave it to rest for 30 minutes.
- Grab another large bowl then mix well the pork, ham, onions, celery, carrots, leeks, peppers and the egg breadcrumb mixture.
- Add the parsley, sugar, pepper and Knorr Chicken Powder into the bowl as well.
- Continue stirring until the mixture becomes sticky then let it sit in the chiller for 1 hour before stuffing it in the chicken.
- Stuff the whole chicken with the farce and garnish with cheddar cheese, boiled eggs and chorizo.
- Place the chicken in a baking tray.
- Bake in a 180c pre-heated oven for 30 minutes then bring down the temperature to 165c and cook further until internal temperature of the chicken reaches 75c.
- Remove it from the oven and let it cool down for 30 minutes before slicing.
- For best results, chill the chicken overnight before slicing then reheat in a 180c oven.
- Best served warm with gravy on the side.

GRAVY SAUCE

- Prepare the Knorr Gravy Mix and follow the directions written on the packaging.
- Scrape the baking pan where the chicken was cooked while adding a little water to deglaze it.
- Pour the pan drippings to the gravy and bring to a boil.
- Simmer for 5 minutes and strain.
- Best served warm together with the chicken galantina.



Embotido Meatballs **with Cheese Gravy**

Serve up a holiday classic with a fresh new take! Prepare a filling plate of meatballs with a Filipino twist, made even more savory with an explosion of flavors of pork and eggs paired with savory cheesy gravy in every bite.

INGREDIENTS (Serves 10)

CREATE THE EMBUTIDO MEATBALLS

1000 g Ground Pork

30 g Fresh Garlic, chopped

100 g White Onions, chopped

100 g Carrots, chopped

50 g Pickle Relish, sweet

70 g Pimiento, chopped

70 g Philips Vienna Sausage, small cubes

40 g Raisins, optional

20 g **Knorr Chicken Powder 1kg**

50 ml **Knorr Liquid Seasoning, 3.8L**

5 g **Knorr Rostip Chicken Powder 1kg**

80 g Condensed Milk

120 g Pandesal, 4pcs, coarse crumbs

80 g Cheddar Cheese, Eden, grated

2 pcs Fresh Eggs, beaten

2 g Ultra Bind

SERVE WITH A CHEESY GRAVY SAUCE

1000 ml Water

110 g **Knorr Gravy Mix 550g**

100 g Cheese Whiz

50 g Quickmelt Cheese

5 ml **Knorr Liquid Seasoning 3.8L**

10 g Brown Sugar

5 g **Knorr Pork Broth Base 1.5kg**

100 ml All Purpose Cream

10 g Star Margarine

METHOD

CREATE THE EMBUTIDO MEATBALLS

- Place everything in a bowl.
- Mix well with both hands until well incorporated.
- Shape into balls with your preferred weight, around 22-25g.
- Cook using a steamer or combi-oven for 15-20 minutes.
- Make sure the steamer's water is already boiling or the combi-oven is already pre-steamed before cooking.
- Remove from the steamer then set aside to cool.
- Pan fry in a pan or deep fry until golden brown.

SERVE WITH A CHEESY GRAVY SAUCE

- Mix the water and Knorr Gravy Mix in a bowl using a wire whisk.
- Transfer everything to a pot (except for the Cheese Whiz and Quickmelt cheese). Mix well then bring to a boil. Add both types of cheese and stir well until they are well incorporated. Simmer for 1 to 2 minutes.
- Pour the cheesy gravy sauce over the embutido meatballs.
- Garnish with chopped parsley or spring onions."then bake at 160° C for 10 minutes.



Chicken Inasal Skewers

Citrusy, savory, and juicy Chicken Inasal is so well-loved and surprisingly easy and affordable to cook! Serve it with rice drenched in chicken oil and garlic, plus a soy sauce-vinegar-calamansi dip for some added tang!

INGREDIENTS (Serves 10)

CHICKEN INASAL MARINADE

Chicken Thigh Fillet	1.50 kg
Knorr Chicken Powder 1kg	60 g
Annatto Oil	50 ml
Coconut Vinegar	60 g

GRILLED CHICKEN INASAL

Lemongrass White Stalks, chopped	100 g
Ginger, chopped	50 g
Calamansi, juiced	50 ml
Black Pepper, ground	2 g
Coconut Vinegar	

METHOD

CHICKEN INASAL MARINADE

- In a large bowl, combine all the ingredients and mix very well.
- Cover the bowl with plastic wrap and marinate inside the chiller for 24 hours.

GRILLED CHICKEN INASAL

- Assemble the chicken in the skewer.
- Preheat the griller for 15 minutes.
- Grill the chicken 6 minutes per side or until done.
- Plate the dish. Serve with coconut vinegar, soy sauce and chicken oil.



Crispy Holiday Pancit

Complete your holiday spread with this vibrant rendition on the beloved pancit. Deep-fried egg noodles are topped with a luscious stir-fry loaded with chicken, shrimp, and tofu for an interesting mix of textures.

INGREDIENTS (Serves 10)

FRIED PANCIT

Pancit Canton, or any thin egg noodles	1 kg
Water	1 l
Vegetable Oil	2 l

SAUCE PREPARATION

Onion, chopped	40 g
Garlic, chopped	30 g
Shitake Mushroom, sliced, breaded, and fried	120 g
Green bell pepper, paysanne	120 g
Shrimps, shelled and deveined	60 g
Carrots, julienned	120 g
Tofu, diced, breaded, and fried	120 g
Chicken, sliced, breaded, and fried	100 g
Cabbage, chopped	60 ml
Chinese Rice Wine	600 ml
Water	150 ml
Knorr Oyster Flavoured Sauce 1kg	150 ml
Soy Sauce - light	15 g
Sugar	10 g
Knorr Chicken Powder 1kg	200 g
Cornstarch Slurry	30 ml
Dark Soya Sauce	

ASSEMBLY

Spring Onions, chopped	50 g
Garlic, chopped and fried	30 g

METHOD

FRIED PANCIT

- In a wok, boil the water.
- Blanch the noodles until soft.
- Strain and set aside.
- Preheat the deep-frying oil to 360F.
- Portion the noodles to 120 g per serving.
- Form the noodles in a spider strainer.
- Deep-fry for 2-3 minutes until crispy. Set aside.

SAUCE PREPARATION

- Pre-heat the wok.
- Stir-fry the onion, garlic and mushroom.
- Add the bell peppers, shrimps, carrots, tofu, chicken and cabbage.
- Stir-fry quickly.
- Add the Chinese rice wine and deglaze.
- Add water, Knorr Oyster Sauce, light soy sauce, sugar, Knorr Chicken Powder, slurry and dark soy sauce.
- Simmer for 1-2 minutes.

ASSEMBLY

- Assemble the noodles in a plate.
- Drizzle the sauce on top.
- Garnish with spring onions and fried garlic.



Lechon Manok

Marinating the lechon manok in Knorr Liquid Seasoning and Knorr Oyster Sauce ensures that the meat is packed with flavor. Upon roasting, the chicken gets a crispy skin and juicy meat that's easy to bite into. Best enjoyed with the sarsa lechon sauce!

INGREDIENTS (Serves 10)

MARINATED CHICKEN

Knorr Liquid Seasoning 2L	30 ml
Knorr Oyster Flavoured Sauce 1kg	30 ml
Knorr Rostip Chicken Powder 1kg	20 ml
Knorr Sinigang Sa Sampalok Mix 1kg	10 g
Lemongrass, 3pcs, bruised and tied to a knot and place inside the chicken	30 g
Water	30 ml
Oil	20 ml

SARSA SAUCE

Garlic	20 g
Onion	60 g
Liver Spread, 2 cans	170 g
Vinegar	40 g
Bay Leaves, 1 pc	1 g
Black Pepper, To Taste	
Knorr Chicken Broth Base 1.5kg	20 g
Knorr Liquid Seasoning 2L	50 g
Brown Sugar	80 g
Water	350 ml
Panko	20 g
Roasting Chicken Jus, To Taste	

METHOD

MARINATED CHICKEN

- Place everything in a non-reactive bowl.
- Whisk well together until fully incorporated.
- Pour over the marinade to the chicken and evenly mix or massage.
- Place everything, together with all the marinade, in a Ziplock or vacuum bag.
- Set aside in the chiller for 24 hours.

ROASTED LECHON MANOK

- Cook in a pre-heated oven 150°C for the first 30 minutes.
- Increase the temperature to 180-190°C for another 30 minutes.
- Reserve roasting jus for sarsa.

SARSA SAUCE

- Sauté the onions and garlic with little oil.
- Add the liver and sauté until dry.
- Add the vinegar and bay leaves.
- Next, add the water and Knorr Chicken Broth then bring to a boil.
- Afterwards, add the sugar and pepper, bread crumbs, roasting chicken jus. Bring again to a boil to thicken.
- Puree the sauce and stir in Knorr Liquid Seasoning.



UFS

ingredients

A Knorr Liquid Seasoning

Knorr Liquid Seasoning captures that iconic flavorful taste and aroma that diners love.

B Knorr Sinigang sa Sampalok Mix

Knorr Sinigang Mix delivers the right sourness of real tamarind balanced with a savoury taste.

C Knorr Chicken Powder

Knorr Chicken Powder enhances the natural umami of my dish, making it meatier and more flavorful!

D Knorr Broth Bases (Beef, Chicken, Pork)

Knorr Broths help you consistently deliver a richer, full meaty flavor that diners love.

E Knorr Oyster Sauce

Knorr Oyster Sauce gives your dishes that ideal sweet-salty balanced taste.

F Lady's Choice Real Mayonnaise

Lady's Choice is made with high-quality ingredients that deliver a delicious taste and the ideal texture.

G Knorr Rostip Chicken Seasoning

Knorr Rostip makes it easy to achieve the appetizing blend of chicken and garlic.



A

Knorr Liquid Seasoning
3.8L



D

Knorr Broth Bases
(Beef, Chicken, Pork)
1.5kg



F

Lady's Choice
Real Mayonnaise 5.5L



E

Knorr Oyster Sauce
3.6kg and 1kg



G

Knorr Rostip
Chicken Seasoning
Powder 1kg



C

Knorr Chicken Powder
1kg and 300g



B

Knorr Sinigang Mix
1kg and 160g



ABOUT

us



UFS provides innovative and high-quality professional food ingredients and value-adding services created by over 250 professional chefs, covering fifty cuisines in 200 million dishes a day.

UFS brands include **Knorr Professional, Lady's Choice, Best Foods, Hellmann's, The Vegetarian Butcher** and **Carte d'Or Professional**, all created by Chefs for Chefs.

With the launch of the 'Future Menus' Report, UFS is setting trends and helping chefs to bring them into action on their menus through recipes, techniques, and training. Our delicious menu solutions are inspired by trends and diner expectations, so you can have today the inspiration you need to keep your menu fresh and ready for tomorrow.

As an integral part of Unilever's Nutrition Business, UFS is contributing to the ambition to be a 'World-class Force for Good in Food'. This means delivering top financial performance whilst helping people transition to healthier diets to help reduce the environmental impact of the global food chain. This includes reaching our net zero target across our value chain by 2039

'Future Menus' will provide an additional space to build towards greater sustainability in food service, empowering culinary professionals and inspiring the dishes of today and tomorrow.

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The UFS Philippines Culinary Team (L-R): **Chef Brando Santos** Senior Sous Chef - Visayas and Mindanao; **Chef Paulo Sia**, Senior Sous Chef - Luzon and GMA; **Chef Ken Cache** Country Executive Chef-Philippines; **Chef Carlos Aluning** Senior Sous Chef - Chains





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