



RAMADAN RECIPE SOLUTIONS

Simplifying ramadan cooking with smart ideas



Get #Prepped for Tomorrow with Unilever Food Solutions

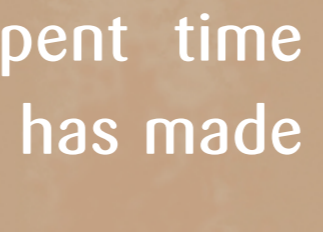
As a B2B partner to chefs from around the world, we don't just offer products but also other services to help develop chefs. On our global website UFS.com, we house thousands of recipes, practical kitchen and team solutions, content for inspiration, and free training modules.

ACADEMY is a portal with the latest professional trainings — all filmed and created with expert chefs from around the world. Our teams are waiting to teach you skills, tips, and tricks that can be used right now in your kitchens. If you would like to learn more about a few of the trends found in this report, check out some videos below.

fair kitchens is the UFS movement that's fighting for a more resilient and sustainable foodservice industry. We're calling for change because we believe that healthier kitchen cultures make for healthier businesses. At UFS.com, you can find our range of tools, trainings, and solutions to the toughest kitchen culture challenges, leadership skills, and much more.

ACKNOWLEDGMENT

Photography: Zulfiqar Kazmi
 Recipes: Asad Monga
 Book Editor: Eisha Rashid
 Campaign Lead: Hafsa Asif



Contents

- UFS X Asad Monga 5
- Chapli Kebab Sliders 6
- Chanaa Chaat with Paapri 8
- Crispy Fried Chicken Tacos 10
- Crispy Vegetable Platter 12
- Strawberry & Orange Lemonade 14



Asad Monga



"I have been very lucky to have spent time learning from diverse food cultures. It has made me the cook I am today!"

Asad Monga

INGREDIENTS

For Quick Pickle:

- Cucumbers 100 g
- Knorr Professional Lime Seasoning 7 g
- Salt 2 g
- Onions 100 g

For Mint & Garlic Mayo:

- Mint leaves 10 g
- Garlic Cloves 10 g
- Hellmann's Real Mayo 250 g
- Salt 3 g

For Chapli Kebabs:

- Slider buns 6 pcs
- Beaten egg 50 g
- Coriander seeds 5 g
- Pomegranate seeds 3 g
- Green chillies 5 g
- Tomatoes 100 g
- Maize Flour 60 g
- Coriander 10 g
- Green onions 50 g
- Knorr Professional Chicken Stock Powder 5 g
- Salt 5 g
- Oil 1 liter (for frying the kebabs)

Cooking time:

- 1 hour

Serving:

- 6 Persons

PROCEDURE

Pickles:

- Slice onions and cucumbers into circles.
- Add to a bowl with Knorr Professional Lime Seasoning and salt. Let them sit for pickling.

Chapli Kebab Mixture:

- Chop green chillies, green onions, tomatoes, and coriander.
- In a bowl, mix lean minced beef with chopped ingredients.
- Add spices: Knorr Professional Chicken Stock Powder, salt, coriander seeds, pomegranate seeds, and maize flour. Mix well using hands and refrigerate to bind.

Sauce:

- Mix Hellmann's Real Mayo with salt, garlic, and chopped mint leaves.

Cooking Kebabs:

- In a bowl, mix flour, salt, zeera, and Knorr Professional Crispy Coating Mix.
- Shape kebabs into small burger patties (60g each).
- Fry for 2 minutes on each side until crispy outside and soft inside.

Toasting the Buns:

- Spread butter on the buns and toast them on a hot pan until golden.

Assembly:

- Spread sauce on the base bun.
- Place the chapli kebab, followed by pickles.
- Add more sauce and top with the bun crown.

Serving:

- Place sliders on a platter and serve hot!



Chapli Kebab SLIDERS

INGREDIENTS

For Mix Chanaa Chaat:

- White chickpeas 150 g
- Black chick peas 150 g
- Knorr Professional Chicken Soup Stock 1 piece
- Cucumbers 100 g
- Cottage cheese 100 g
- Onions 80 g
- Tomatoes 150 g
- Zeera 1 g
- Crushed chilli flakes 2 g
- Salt 2 g
- Coriander 50 g
- Potatoes 150 g
- Mint leaves 30 g
- Vegetable oil 30 g
- Butter 30 g

For Paapri:

- Flour 10 g
- Butter 10 g
- Knorr Professional Crispy Coating Mix 250 g
- Water 3 g

Cooking Time:

- 1 hour

Serving:

- 4 persons

Quick Tip:

- Poke holes on the paapri with a fork to prevent puffing.
- Tip: Soak your chickpeas with half a teaspoon of baking soda to ensure quick cook and softness.

PROCEDURE

Preparation (Night Before):

- Soak chickpeas overnight to rehydrate.

Boiling Chickpeas & Potatoes:

- Add soaked chickpeas to a pot with water (enough to cover them).
- Add a Knorr Professional Chicken Soup Stock and a pinch of salt. Boil for 40-45 minutes.
- Cut potatoes into small cubes and boil in salted water (optional: add a Knorr Professional Chicken Soup Stock for extra flavor).

Paapri Dough:

- In a bowl, mix flour, salt, zeera, and Knorr Professional Crispy Coating Mix.
- Add melted butter and mix well.
- Gradually add water and knead into a firm dough.
- Cover with plastic wrap and let it rest.

Tomato Chutney:

- Heat oil in a pan, add diced tomatoes, sauté until slightly charred.
- Fry in hot oil on medium heat until golden brown.

Roast for Texture:

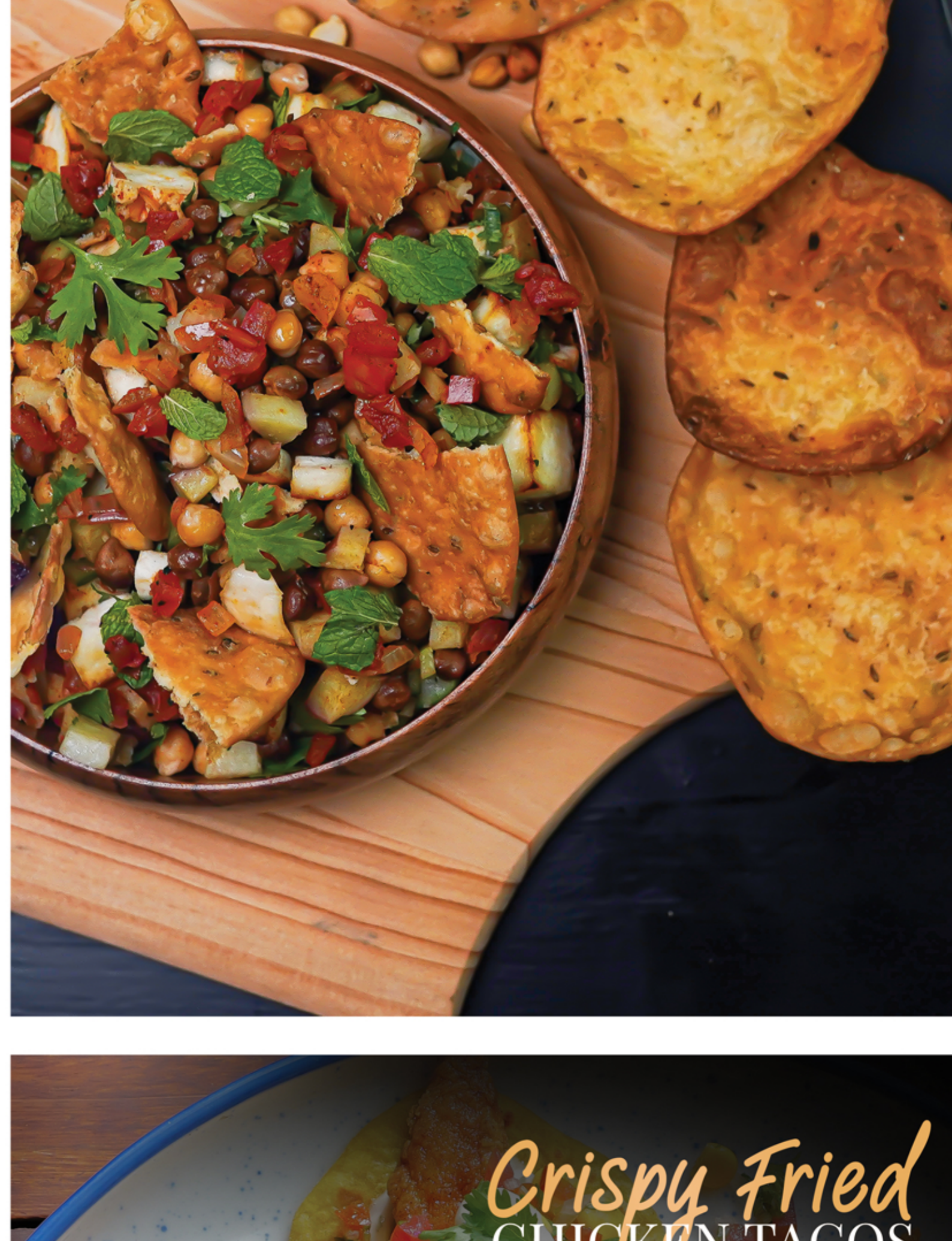
- Toss cooked chickpeas, potatoes, and cottage cheese with oil & butter, then roast at 200°C for 15 mins.

Frying Paapri:

- Roll out the rested dough into thin disks (like small rotis).
- Fry in hot oil on medium heat until golden brown.

Final Assembly:

- Spread sauced roasted chickpeas, potatoes, and cottage cheese.
- Add tomato chutney and diced cucumbers, mix well.
- Transfer to a serving bowl.
- Crush crispy paapri on top.
- Garnish with mint leaves and enjoy!



Chana Chaat WITH PAAPRI

INGREDIENTS

For the Tortillas

- Flour 250 g
- Maize Flour 50 g
- Turneric 1 g
- Salt 2 g
- Water 60 g
- Butter 30 g

For the Chicken Marinade

- Chicken breast 500 g
- Kashmiri chili powder 10 g
- Knorr Professional Chicken Stock Powder 5 g
- Salt 5 g

For the Salsa

- Tomatoes 250 g
- Green onions 100 g
- Green chillies 5 g
- Sweet corns 100 g
- Coriander 50 g
- Salt 2 g
- Knorr Professional Lime Seasoning 10 g

For the Sauce

- Hellmann's Real Mayo 300 g
- Green chillies 20 g
- Garlic 50 g

For the Coating Mix

- Flour 1000 g
- Knorr Professional Crispy Coating Mix 40 g
- Salt 8 g
- Kashmiri chili powder 8 g
- Bowl of cold water (this is for double dipping the chicken)

For Frying

- Oil 1 liter

PROCEDURE

Marinade Chicken:

- Cut chicken into strips, season with salt, chicken powder, and Kashmiri chili powder. Set aside.

Prepare Coating Mix:

- Combine flour, chili powder, Knorr Professional Crispy Coating Mix, and salt. Set aside.
- Make Tortilla Dough: Mix flour, Maize Flour, turmeric, and salt. Add water, knead for 2-3 mins, wrap, and rest.

Make Sauce:

- Blend blistered green chillies and garlic into a paste. Mix with Hellmann's Real Mayo and salt for a smoky sauce.

Prepare Salsa:

- Dice tomatoes, chop green onions, green chillies, and coriander. Mix with salt, Knorr Professional Lime Seasoning, and sweet corns.
- Cook tortillas. Roll out the dough into small circles. Cook on a hot pan, brush it with butter before removing.

Fry Chicken:

- Coat marinated chicken in the dry mix, dip in cold water, and coat again. Fry at 180°C for 3 mins until golden. Drain the excess oil.

Assemble Tacos:

- Put sauce on tortillas, add crispy chicken, and top it up with salsa. Serve hot and enjoy!

Cooking Time:

- 1 hour

Serving:

- 4 persons

Quick Tip:

- Poke holes on tortillas with a fork to prevent puffing.



Crispy Fried CHICKEN TACOS

INGREDIENTS

Seasonal Vegetable Platter:

- Broccoli 200 g
- Cauliflower 200 g
- Carrots 200 g
- White radish 200 g
- Green chillis 50 g
- Egg plants 200 g
- Cooking oil for frying 1 liter

For Dry Mix to Coat the Vegetables:

- Flour 1000 g
- Knorr Professional Crispy Coating Mix 40 g
- Salt 8 g
- Kashmiri chilli powder 8 g

Spicy Mayo with Hellmann's:

- Hellmann's Real Mayo 250 g
- Garlic 35 g
- Hot sauce 10 g
- Salt 2 g
- Knorr Professional Lime Seasoning 2 g

For Tarka Wala Raits:

- Yogurt 250 g
- Garlic 30 g
- Crushed chilli flakes 2 g
- Zeera 2 g
- Salt 2 g
- Coriander 2 g

Quick Tip:

- Double coating is the key because vegetables release water, and this helps the coating stay crispier when frying. This also draws out moisture, helping the coating adhere better.

PROCEDURES

Prepare Dry Mix:

- Combine flour, Knorr Professional Crispy Coating Mix, salt, and Kashmiri chili powder. Whisk and set aside.

Prep Vegetables:

- Cut broccoli and cauliflower into florets, slice radish and carrots lengthwise, then cut eggplants into circles. Salt them to enhance flavor and help the coating stick.

Make Tarka Wala Raits:

- Whip yogurt until creamy. Heat half cold garlic, crushed chilli flakes, zeera, and salt. Pour the fragrant tarka over yogurt—it will sizzle. Mix gently and add chopped coriander.

Make Spicy Mayo:

- Mix Hellmann's Real Mayo with garlic, salt, hot sauce, and lime seasoning powder. Stir well.

Coat Vegetables:

- Dip each vegetable in the dry mix, then into cold water, and coat again for extra crispiness.

First Fry:

- Heat oil to 165°C and fry vegetables until pale brown. Drain excess oil.

Second Fry:

- Fry again at 180°C just before serving for maximum crunch and golden color. (Tip: Double frying ensures the perfect crispy texture.)

Serve: Arrange crispy veggies on a platter with raits and spicy mayo in ramekins. Enjoy!

Cooking Time:

- 1 hour

Serving:

- 4 persons



Crispy Vegetable PLATTER

INGREDIENTS

- Fresh Strawberries 3 pcs
- Carte D'Or Strawberry Topping ... 30 ml
- Orange slices 4 pcs
- Fresh mint 1 sprig
- Soda water 250 ml
- Knorr Professional Lime seasoning 2 g

PROCEDURE

Add Carte D'Or Strawberry Topping to the bottom of a glass.

- Layer with fresh sliced strawberries, oranges, and mint leaves.
- Fill the glass halfway with ice.
- Add layers of strawberries, oranges, and mint leaves as required.
- Fill the glass to the top with ice.
- Pour soda water over everything.
- Stir well and enjoy!



Strawberry & Orange LEMONADE



Make this Ramadan special with our easy, chef-inspired Iftar creations!

