Smoked Chocolate Ganache Tart

Yield: 1 tart (10 portions)

Prep Time: 30 min Chill Time: 2+ hours Bake Time: 20–25 min



Tart Shell:

- 562 g unsalted butter
- 375 g granulated sugar
- 4 large eggs
- 8 g salt
- 8 g baking powder
- 1000 g all-purpose flour
- 112 g cocoa powder

Ganache:

- 255 g dark chocolate (70–80% cocoa)
- 180 g heavy cream
- 2 tsp Knorr Professional Intense Flavours Deep Smoke

Method

1. Make the Tart Shell

- Cream butter and sugar until pale and fluffy.
- Add eggs one at a time, mixing well.
- Sift and combine flour, cocoa, salt, and baking powder.
- Mix dry ingredients into butter mixture to form dough.
- Chill dough for 30 minutes.
- Press into tart pan and bake at 175°C for 20–25 min.
- Cool completely.

2. Prepare the Ganache

- Heat cream until steaming (not boiling).
- Stir in Deep Smoke.
- Pour over chopped chocolate and let sit 1 min.
- Stir until smooth and glossy.
- Cool slightly to pourable consistency.

3. Assemble the Tart

- Pour ganache into cooled tart shell.
- Smooth surface and chill for 2+ hours until set.



Smoked Maple Pecan Ice Cream

Yield: 10 portions Prep Time: 30 min Chill Time: 8+ hours Cook Time: 10 min

Ingredients

Ice Cream Base:

- 1200 ml heavy cream
- 600 ml whole milk
- 500 ml pure maple syrup
- 130 g dark brown sugar
- 12 ml vanilla extract
- 9 g kosher salt
- 25 ml Knorr Professional Intense Flavours Deep Smoke

Candied Pecans:

- 300 g pecans, roughly chopped
- 35 g butter
- 40 ml maple syrup
- 35 g brown sugar
- 3 g salt

A Method

1. Make Candied Pecans

- Melt butter in skillet over medium heat.
- Add pecans, maple syrup, brown sugar, and salt.
- Stir until glossy and toasted (~5 min).
- Spread on parchment to cool.

2. Prepare Ice Cream Base

- Combine cream, milk, maple syrup, sugar, vanilla, and salt in saucepan.
- Heat until steaming (don't boil).
- Stir in Deep Smoke to taste.
- Chill 4+ hours or overnight.

3. Churn & Freeze

- Churn chilled base in ice cream maker.
- Fold in candied pecans near end.
- Freeze until firm (4+ hours).



Smoked BBQ Pulled Pork Sliders

Yield: 10 sliders Prep Time: 30 min

Cook Time: 8 hrs (slow cooker) or 3–4 hrs (pressure

cooker)

Bake Time: 15 min



Pulled Pork:

- 1700 g pork shoulder/butt
- 25 g brown sugar
- 10 g paprika
- 5 g garlic powder
- 5 g onion powder
- 5 g salt
- 2 g black pepper
- 2 g cayenne (optional)
- 12 ml olive oil
- 12 ml Knorr Professional Intense Flavours Deep Smoke
- 100 ml apple cider vinegar
- 100 ml water

Sliders:

- 10 slider buns or Hawaiian rolls
- 5 slices cheddar or provolone
- 200 ml coleslaw (optional)
- 25 g melted butter
- 3 g garlic powder or BBQ rub

Method

1. Cook the Pork

- Mix dry rub ingredients and coat pork.
- Sear pork in hot oil until browned.
- Transfer to slow cooker with vinegar, water, and Deep Smoke.
- Cook on low 8 hrs (or 3–4 hrs pressure cooker).
- Shred and mix with cooking liquid.

2. Assemble the Sliders

- Slice buns and layer with pork, cheese, and coleslaw.
- Top with bun lids and brush with butter + seasoning.
- Bake at 180°C for 10–15 min until golden.



Smoked Tomato & Red Pepper Soup

Yield: 10 servings Prep Time: 20 min Roast Time: 30 min Simmer Time: 15 min

Ingredients

Roasted Veggies:

- 10 large ripe tomatoes, halved
- 5 red bell peppers, halved and deseeded
- 3 medium onions, quartered
- 10 garlic cloves, unpeeled
- 69 g olive oil
- Salt & pepper to taste

Soup Base:

- 1800 ml vegetable stock
- 5 g smoked paprika
- 38 ml Knorr Professional Intense Flavours Deep Smoke
- 5 g sugar (optional)
- 150 ml coconut cream or heavy cream (optional)
- Fresh basil leaves to taste

Method

1. Roast the Veggies

- Preheat oven to 220°C.
- Arrange veggies on tray, drizzle with oil, season.
- Roast 25–30 min until soft and charred.

2. Blend the Base

- Peel garlic and blend all roasted veggies.
- Add stock, paprika, and Deep Smoke.
- Blend until smooth.

3. Simmer & Finish

- Simmer soup 10–15 min.
- Stir in cream if using.
- Adjust seasoning and sweetness.

4. Serve

• Garnish with basil, cream swirl, or croutons.



7 Yuzu Olive Oil Cake with Mandarin Glaze

• Yield: 1 cake (10 portions)

Prep Time: 20 min **Cook Time:** 45–50 min

Chill Time: 30 min (cooling before glazing)

Ingredients

Cake:

- 360 g all-purpose flour
- 400 g granulated sugar
- 10 g baking powder
- 5 g baking soda
- 6 g salt
- 480 ml extra virgin olive oil
- 480 ml whole milk
- 4 large eggs
- 45 ml Knorr Professional Intense Flavours Citrus Fresh
- 10 ml vanilla extract

Mandarin Glaze:

- 120 g powdered sugar
- 60 ml mandarin juice or water
- 30 ml Knorr Professional Intense Flavours Citrus Fresh
- 10 ml mandarin or orange zest (optional)

Method

Make the Cake

Preheat oven to 175°C. Grease and line a 23 cm round cake tin.

Whisk flour, sugar, baking powder, baking soda, and salt.

In another bowl, whisk oil, milk, eggs, vanilla, and Citrus Fresh.

Combine wet and dry ingredients until smooth.

Pour into tin and bake 45–50 min. Cool 10 min in tin, then 30 min on rack.

• Prepare the Glaze

Whisk powdered sugar, mandarin juice, Citrus Fresh, and zest until smooth. Adjust consistency as needed.

Assemble the Cake

Drizzle glaze over cooled cake. Let set before slicing and serving.



Citrus, Thyme & Pear Frangipane Tart

Yield: 1 tart (10 portions)

Prep Time: 45 min Cook Time: 50–60 min Chill Time: 45 min

Ingredients

Tart Shell:

- 240 g all-purpose flour
- 200 g granulated sugar
- 2 egg yolks
- 45 ml cold water
- 1 pinch salt

Poached Pears:

- 4 ripe pears (e.g. Bosc or Williams)
- 960 ml water
- 100 g granulated sugar
- 3 thyme sprigs
- 30 ml Knorr Professional Intense Flavours Citrus Fresh

Frangipane Filling:

- 115 g unsalted butter
- 200 g granulated sugar
- 3 eggs
- 192 g almond flour
- 45 g all-purpose flour
- 10 ml vanilla extract
- 30 ml Knorr Professional Intense Flavours Citrus Fresh
- 10 ml fresh thyme leaves, chopped

A Method

Make the Tart Shell

Combine flour, sugar, and salt. Cut in butter.

Mix in yolks and water to form dough. Chill 30 min.

Roll out, press into tin, prick base, chill 15 min.

Bake blind at 180°C for 15 min with weights, then 10 min uncovered. Cool.

Poach the Pears

Peel, halve, and core pears. Simmer water, sugar, thyme, and Citrus Fresh.

Poach pears 15-20 min until tender. Cool and slice thinly.

• Prepare the Frangipane

Cream butter and sugar. Beat in eggs. Mix in almond flour, flour, vanilla, thyme, and Citrus Fresh.

Assemble the Tart

Spread frangipane in shell. Arrange pears on top. Bake at 180° C for 35–40 min until golden and set.



Citrus Marinated Grilled Chicken & Pork

Yield: 10 portions
 Prep Time: 20 min
 Cook Time: 15–20 min

Chill Time: 2-6 hours (marinating)

Ingredients

Protein:

- 5 boneless chicken breasts
- 5 boneless pork chops or shoulder steaks
- Marinade:
- 240 ml olive oil
- 75 ml soy sauce
- 45 ml Knorr Professional Intense Flavours Citrus Fresh
- 5 garlic cloves, minced
- 45 ml honey or maple syrup
- 15 ml Dijon mustard
- 10 ml smoked paprika
- 15 ml fresh thyme leaves (or ½ tsp dried)
- 10 ml ground black pepper
- 5 ml chili flakes (optional)

A Method

• Prepare the Marinade

Combine all marinade ingredients in bowl or bag. Add chicken and pork, coat well. Refrigerate 2–6 hours.

Grill the Meat

Bring meat to room temp for 15 min.

Grill chicken 5-6 min per side.

Grill pork 6-8 min per side.

Rest 5 min before slicing and serving.



S Pan-Seared Sea Bass with Citrus Butter Sauce

Yield: 10 portions
 Prep Time: 20 min
 Cook Time: 20 min
 Chill Time: None

Ingredients

Sea Bass:

- 10 skin-on sea bass fillets
- Salt and pepper to taste
- 75 ml olive oil
- 75 ml butter

• Citrus Butter Sauce:

- 225 ml unsalted butter
- 5 small shallots, minced
- 480 ml dry white wine or chicken stock
- 75 ml Knorr Professional Intense Flavours Citrus Fresh
- 25 ml chopped chives or parsley (optional)

A Method

Sear the Sea Bass

Pat fillets dry, season.

Heat oil and butter in skillet.

Cook skin-side down 3-4 min, flip and cook 2 min.

Transfer to warm plate, tent with foil.

Make the Sauce

Sauté shallots in butter.

Add wine/stock, reduce by half.

Stir in Citrus Fresh and remaining butter until emulsified.

Add herbs if using. Adjust seasoning.

Serve

Spoon sauce over fillets.

Pair with potatoes, greens, or rice.



Salted Caramel & Umami Brownies

Yield: 1 tray (10 portions)

Prep Time: 25 min Cook Time: 35 min

Chill Time: 30 min (cool before slicing)

Ingredients

Brownie Batter:

- 250 g dark chocolate (70% cocoa)
- 190 g unsalted butter
- 190 g granulated sugar
- 125 g light brown sugar
- 4 large eggs
- 10 ml vanilla extract
- 5 ml salt
- 5 ml instant espresso powder (optional)
- 125 g all-purpose flour
- 40 g cocoa powder
- 20 ml Knorr Professional Intense Flavours Caramelised Umami

Salted Caramel:

- 190 g granulated sugar
- 75 g unsalted butter
- 125 ml heavy cream
- 5 ml sea salt flakes
- 20 ml Knorr Professional Intense Flavours Caramelised Umami

Method

1. Make the Salted Caramel

Melt sugar until amber. Stir in butter, then cream and salt. Simmer 1–2 min until smooth. Stir in umami. Cool slightly.

2. Prepare the Brownie Batter

Melt chocolate and butter.

Whisk sugars and eggs until pale.

Stir in vanilla, umami, espresso, and salt.

Fold in chocolate mixture.

Sift in flour and cocoa, mix gently.

3. Assemble the Brownies

Preheat oven to 175°C. Line 20 cm square pan.

Layer half batter, drizzle half caramel, add rest of batter, swirl in remaining caramel. Sprinkle sea salt flakes.

Bake

Bake 30–35 min until just set. Cool fully before slicing.



Umami Miso Toffee Pudding

Yield: 1 tray (10 portions)

Prep Time: 25 min Cook Time: 40 min Chill Time: None



Pudding:

- 250 g pitted dates
- 250 ml hot black tea
- 7 ml bicarbonate of soda
- 100 g unsalted butter
- 125 g dark brown sugar
- 38 g black treacle
- 3 large eggs
- 188 g plain flour
- 13 ml baking powder
- 2 ml salt
- 19 ml Knorr Professional Intense Flavours Caramelised Umami

Umami Toffee Sauce:

- 125 g unsalted butter
- 188 g dark brown sugar
- 250 ml double cream
- 19 ml Knorr Professional Intense Flavours Caramelised Umami

Method

1. Prep the Dates

Soak dates in tea 10 min. Stir in soda. Cool and blend smooth.

2. Make the Batter

Cream butter, sugar, and treacle.

Beat in eggs, umami, and salt.

Sift flour and baking powder, fold in.

Fold in date paste.

3. **Bake**

Preheat oven to 180°C.

Pour into greased 23×23 cm dish.

Bake 35-40 min until skewer comes out clean.

4. Make the Sauce

Melt butter, stir in sugar, cream, and umami.

Simmer until thick and glossy.

5. **Serve**

Pour warm sauce over pudding.

Serve with ice cream or clotted cream.



4 Umami Mushroom Risotto

Yield: 10 portions
Prep Time: 20 min
Cook Time: 30–35 min
Chill Time: None

Ingredients

- 75 ml olive oil
- 38 ml butter
- 3 small onions, finely chopped
- 5 garlic cloves, minced
- 750 g mixed mushrooms, sliced
- 900 ml arborio rice
- 300 ml dry white wine or mushroom broth
- 2400 ml hot vegetable or mushroom stock
- 38 ml Knorr Professional Intense Flavours Caramelised Umami
- 300 ml grated Parmesan
- Salt and pepper to taste
- Optional: thyme or parsley for garnish

Method

1. Sauté the Mushrooms

Heat oil and butter.

Cook mushrooms until golden. Season. Set aside.

2. Start the Risotto

Sauté onion, then garlic.

Add rice, toast 2 min.

3. Deglaze & Simmer

Add wine, stir until absorbed.

Add stock gradually, stirring often.

4. Add Umami & Mushrooms

After 15–18 min, stir in umami and mushrooms.

Cook until creamy and tender.

5. Finish & Serve

Stir in Parmesan. Adjust seasoning.

Garnish and serve hot.



Beef Ragu with Umami Boost

Yield: 10 portions **Prep Time:** 25 min

Cook Time: 2-2.5 hours

Chill Time: None

Ingredients

- 75 ml olive oil
- 3 onions, chopped
- 5 garlic cloves, minced
- 3 carrots, diced
- 3 celery stalks, diced
- 1250 g beef chuck, cubed
- 75 ml tomato paste
- 600 ml red wine or beef stock
- 1000 g crushed tomatoes
- 600 ml beef stock
- 38 ml Knorr Professional Intense Flavours Caramelised Umami
- 3 bay leaves
- Salt and pepper to taste
- Optional: Parmesan rind
- Pasta of choice

Method

1. Sauté the Base

Heat oil. Sauté onion, garlic, carrot, celery 8–10 min.

2. Brown the Beef

Add beef, season, brown all sides.

3. Build the Sauce

Stir in tomato paste.

Add wine, reduce.

Add tomatoes, stock, bay leaves, Parmesan rind, and umami.

4. Simmer Low & Slow

Cover partially, simmer 2–2.5 hours. Stir occasionally.

5. Finish & Serve

Remove bay leaves and rind.

Adjust seasoning.

Serve over pasta with Parmesan.

