



# CONVENIENT RECIPES DESIGNED FOR YOUR RESIDENTS



Resident  
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in action





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**Knorr**  
PROFESSIONAL

**CARTE  
D'OR**

From KNORR® Professional's extensive range of soups to Carte D'Or's easy to prepare powdered dessert bases; all of the recipes in this guide are created using products aimed to make your life in the kitchen as convenient as possible whilst still producing great tasting dishes.





# Tomato & roasted red pepper soup

Serves 10

## Ingredients

|       |  |
|-------|--|
| 1.5L  | Water  |
| 150g  | KNORR® Professional Classic Cream of Tomato Soup |
| 250g  | Red peppers                                      |
| 30g   | KNORR® Professional Mixed Chilli Puree           |
| 150ml | Double cream                                     |

## Method

1. Roast the peppers in an oven at 250c until they are blistered.
2. Place the peppers into a metal bowl and cover with cling film and leave for 20 minutes.
3. Peel the peppers and de-seed.
4. Place the water in a pan and bring to the boil.
5. Whisk in the KNORR® Professional Classic Cream of Tomato soup mix and simmer for 3 minutes.
6. Add the roasted peppers and KNORR® Professional mixed chilli puree and cook for 5 minutes on a low heat.
7. Add the double cream then blend until smooth and serve.



# Lightly spiced leek & coconut soup

Serves 10



## Ingredients

|       |  |
|-------|--|
| 1.65L | Water  |
| 150g  | KNORR® Professional Classic Cream of Leek Soup |
| 100g  | KNORR® Professional Patak's Korma Paste        |
| 300ml | Coconut milk                                   |
| 200g  | Mash potato                                    |

## Method

1. In a pan cook the KNORR® Professional Patak's Korma Paste with 150ml water allowing the spices to cook out.
2. Add the remaining water and bring to the boil.
3. Whisk in the KNORR® Professional Classic Cream of Leek soup mix then simmer for 3 minutes.
4. Add the mash and the coconut milk then bring back to the boil.
5. Blend, pass and serve.



# Chicken, madeira & chestnut soup

Serves 10



## Ingredients

|       |   |
|-------|---|
| 1.5L  | Water   |
| 150g  | KNORR® Professional Classic Cream of Chicken Soup |
| 180g  | Chestnut puree                                    |
| 100ml | Madeira   |
| 200ml | Whole milk  |
| 30g   | Milk powder                                       |

## Method

1. Place the water in a pan and bring to the boil.
2. Whisk in the KNORR® Professional Classic Cream of Chicken soup mix and simmer for 3 minutes.
3. Add the chestnut puree, madeira, milk and milk powder then simmer for 2 minutes.
4. Blend until smooth and serve with freshly chopped parsley and whipped cream.







# Chicken with spiced squash soup



Serves 10

## Ingredients

|       |   |
|-------|---|
| 1.5L  | Water   |
| 150g  | KNORR® Professional Classic Cream of Chicken Soup |
| 300g  | Butternut Squash                                  |
| 45g   | KNORR® Professional Patak's Madras Paste          |
| 150ml | Coconut milk                                      |

## Method

1. Put the butternut squash on a tray and spoon over the KNORR® Professional Patak's Madras paste and mix well, roast in an oven at 180c for 20 minutes or until soft.
2. Place the water in a pan and bring to the boil.
3. Whisk in the KNORR® Professional Classic Cream of Chicken soup mix and simmer for 3 minutes.
4. Add the roasted butternut squash and coconut milk then simmer for 2 minutes.
5. Blend until smooth and serve.



# Mushroom, cheese & garlic soup

Serves 10



## Ingredients

|       |  |
|-------|--|
| 1.6L  | Water  |
| 160g  | KNORR® Professional Classic Cream of Mushroom Soup |
| 40g   | KNORR® Professional Garlic Puree                   |
| 150g  | Mash potato  |
| 140g  | Mature cheddar cheese                              |
| 100ml | Double Cream                                       |

## Method

1. Place the water in a pan and bring to the boil.
2. Whisk in the KNORR® Professional Classic Cream of Mushroom Soup mix and simmer for 3 minutes.
3. Add the double cream, mash, KNORR® Professional Garlic Puree and grated cheese then simmer for 2 minutes.
4. Blend until smooth and serve.



# Lime & coconut cheesecake

Serves 12



## Ingredients

|       |                        |
|-------|------------------------|
| 250g  | Ginger biscuits        |
| 125g  | Butter                 |
| 400ml | Coconut milk           |
| 8g    | Lime zest              |
| 120g  | Carte D'Or Panna Cotta |
| 625g  | Cream cheese           |

## Method

1. Blend the ginger biscuits to a course crumb, then add the melted butter, stir well and press into a spring form mould then place in the fridge to set.
2. Place the coconut milk in a pan and bring to a gentle simmer with the lime zest, simmer for 2 minutes, whisk in the Carte D'or Panna Cotta then pass through a sieve.
3. Whisk in the cream cheese until smooth then pour onto the prepared biscuit base and refrigerate to set.
4. To finish, garnish with toasted coconut and lime zest.





# Lemon & stem ginger mousse

Serves 10



## Ingredients

|       |                         |
|-------|-------------------------|
| 200g  | Carte D'Or Lemon Mousse |
| 500ml | Whole milk              |
| 50g   | Stem ginger in syrup    |
| 5g    | Lemon zest              |

## Method

1. Finely dice the stem ginger.
2. Place the CARTE D'OR Lemon Mousse Mix and milk into a mixing bowl and whisk on a low speed for 2 minutes and then 5 minutes at high speed.
3. Add in the stem ginger and mix through.
4. Place the mousse into a piping bag then pipe into glasses and chill for 2 hours.
5. Great on some lemon zest to serve.





# Chocolate coffee mousse with Irish whiskey cream

Serves 10

## Ingredients

|       |                             |
|-------|-----------------------------|
| 240g  | Carte D'Or Chocolate Mousse |
| 500ml | Semi skimmed milk           |
| 20g   | Instant coffee              |
| 225ml | Whipping cream              |
| 75ml  | Whisky                      |
| 40g   | Icing sugar                 |
| 50g   | Dark chocolate              |

## Method

### For the chocolate mousse

1. Place the CARTE D'OR Chocolate mousse powder, instant coffee and milk into a bowl.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Transfer the mix to a piping bag and pipe into glasses.
4. Place in the fridge to set.

### For the Irish whiskey cream

1. Place the whipping cream, Irish Whiskey and Icing sugar in a bowl and whisk until soft peaks are formed.
2. Place the mix into a piping bag then pipe a layer on top of the chocolate mousse.
3. Decorate with grated dark chocolate.





# Chocolate & mango mousse

Serves 10

## Ingredients

|       |                             |
|-------|-----------------------------|
| 120g  | Carte D'Or Chocolate Mousse |
| 500ml | Whole milk                  |
| 95g   | Carte D'Or Mango Mousse     |
| 50g   | Mango, finely diced         |
| 50g   | Dark chocolate, grated      |

## Method

1. Pour 250ml of cold milk into a bowl and add the CARTE D'OR Chocolate Mousse mix.
2. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
3. Place in a piping bag with a plain nozzle.
4. Pour 250ml of cold milk into a bowl and add the CARTE D'OR Mango Mousse mix.
5. Whisk with an electric mixer for 2 minutes at a low speed followed by 5 minutes at high speed.
6. Place in piping bag with a plain nozzle.

## To Assemble

1. Pipe a layer of Mango mousse into a glass, then repeat with the chocolate mousse.
2. Then pipe a further layer of mango followed by chocolate.
3. Decorate with fresh mango pieces and grated chocolate.

# Banana Brûlée custard pot

Serves 10



## Ingredients

|       |   |
|-------|---|
| 125g  | Carte D'Or Crème Brûlée / Crème Caramel 1250g |
| 500ml | Semi skimmed milk                             |
| 500ml | Double cream                                  |
| 250g  | Bananas                                       |

## Method

1. Bring the milk and cream to the boil.
2. Remove from the heat and whisk in the CARTE D'OR Crème Brûlée mix until fully dissolved.
3. Pour the mix into a blender and add the bananas.
4. Blend until smooth then strain the mixture into a jug and pour into ramekins.
5. Chill for 2 hours.
6. Garnish the pots with a slice of banana.





# Nutritional Information

## Tomato & roasted red pepper soup

| Energy  | Fat  | Saturates | Sugars | Salt |
|---------|------|-----------|--------|------|
| 142kcal | 9.4g | 5.5g      | 6g     | 1g   |
| 7%      | 13%  | 28%       | 7%     | 17%  |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Lightly spiced leek & coconut soup

| Energy  | Fat   | Saturates | Sugars | Salt  |
|---------|-------|-----------|--------|-------|
| 158kcal | 10.2g | 6.1g      | 3.2g   | 1.29g |
| 8%      | 15%   | 31%       | 4%     | 22%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Chicken, madeira & chestnut soup

| Energy  | Fat  | Saturates | Sugars | Salt  |
|---------|------|-----------|--------|-------|
| 115kcal | 3.2g | 0.8g      | 4.5g   | 1.12g |
| 6%      | 5%   | 4%        | 5%     | 19%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Chicken with spiced squash Soup

| Energy  | Fat | Saturates | Sugars | Salt  |
|---------|-----|-----------|--------|-------|
| 111kcal | 6g  | 2.6g      | 2.5g   | 1.16g |
| 6%      | 9%  | 13%       | 3%     | 19%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Mushroom, cheese & garlic soup

| Energy  | Fat   | Saturates | Sugars | Salt  |
|---------|-------|-----------|--------|-------|
| 199kcal | 14.3g | 8.1g      | 1.5g   | 1.54g |
| 10%     | 20%   | 41%       | 2%     | 26%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Lime & coconut cheesecake

| Energy  | Fat   | Saturates | Sugars | Salt  |
|---------|-------|-----------|--------|-------|
| 486kcal | 42.2g | 27.3g     | 14.9g  | 0.78g |
| 24%     | 60%   | 136%      | 17%    | 13%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Lemon & stem ginger mousse

| Energy  | Fat  | Saturates | Sugars | Salt  |
|---------|------|-----------|--------|-------|
| 139kcal | 5.2g | 4.2g      | 17.4g  | 0.11g |
| 7%      | 7%   | 21%       | 19%    | 2%    |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Chocolate coffee mousse with Irish whiskey cream

| Energy  | Fat   | Saturates | Sugars | Salt  |
|---------|-------|-----------|--------|-------|
| 266kcal | 14.9g | 10.1g     | 23.9g  | 0.11g |
| 13%     | 21%   | 50%       | 27%    | 2%    |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Chocolate & mango mousse

| Energy  | Fat  | Saturates | Sugars | Salt  |
|---------|------|-----------|--------|-------|
| 154kcal | 6.7g | 5g        | 18.3g  | 0.09g |
| 8%      | 10%  | 25%       | 20%    | 1%    |

% of Reference Intake of an average adult (8400kJ/2000kcal)

## Banana Brûlée custard pot

| Energy  | Fat   | Saturates | Sugars | Salt |
|---------|-------|-----------|--------|------|
| 333kcal | 27.8g | 17.3g     | 16.6g  | 0.1g |
| 17%     | 40%   | 87%       | 19%    | 2%   |

% of Reference Intake of an average adult (8400kJ/2000kcal)



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