



Knorr
PROFESSIONAL

Best IN THE BUSINESS

PRESTON WALKER | ELDERLY CARE | 10 SERVINGS

VERSATILE CHICKEN BROTH BASE

INGREDIENTS

1.75L Water
88g Knorr Professional Chicken
Paste Bouillon

METHOD

- Bring the water to a light boil and whisk in the KNORR Professional Chicken Paste Bouillon until fully dissolved.

CHICKEN & SWEETCORN BROTH

INGREDIENTS

1.75L Chicken Broth Base
300g Egg noodles, cooked
250g Pulled roast chicken
200g Sweetcorn
10g Parsley, finely chopped

METHOD

- Bring the broth to a gentle simmer, add in the pulled chicken, noodles and sweetcorn, and allow to simmer until hot.
- Just before serving add in the finely chopped parsley.
- Check for seasoning then serve.

Chef tips

Try adding a combination of other fragrant herbs such as tarragon, chervil, chives, fennel or dill.

RECIPE CONTINUED ON NEXT PAGE →



Knorr[®]
PROFESSIONAL

Best
IN THE
BUSINESS

PRESTON WALKER | ELDERLY CARE | 10 SERVINGS

THAI STYLE CHICKEN BROTH

INGREDIENTS

1.5L Chicken broth base
500g Coconut milk
300g Rice noodles, cooked
250g Pulled roast chicken
50g Lime juice
15g Chilli, finely chopped
10g Knorr Professional
Ginger Puree
10g Knorr Professional
Garlic Puree
10g Coriander, finely chopped

METHOD

- In a pan add the chicken broth base, coconut milk, chilli, KNORR Professional Ginger & Garlic Puree's and stir together.
- When up to a gentle simmer, add in the pulled chicken and cook for a minute.
- Add the noodles then reduce the heat and cook for 2 minutes until the ingredients are hot.
- Add the lime juice and coriander and season just before serving.

Chef tips

Serving suggestion - serve with thin slices of chili and spring onion

LIGHTLY SPICED CHICKEN BROTH

INGREDIENTS

1.5L Chicken broth base
500g Coconut milk
250g Pulled roast chicken
100g Creamed coconut
300g Rice, cooked
50g Spring onion
30g Knorr Patak's Korma Paste
100g Baby spinach
10g Chives, finely chopped

METHOD

- In a pan lightly fry the KNORR Patak's Korma Paste with a little oil and water. Then add in the chicken broth, coconut milk and stir together. Bring to a light simmer.
- Add in the pulled chicken and rice and cook for 3-4 minutes to ensure all the ingredients are hot.
- Add the spring onion, spinach and chives, allow the spinach to wilt then check the seasoning just before serving.