

SOUP

RECIPE BOOK

Serving suggestion

WITH *Knorr* YOU CAN
PROFESSIONAL



Contents

We at Knorr® Professional have new and improved recipes in our dry soup range and have created this recipe book to give you some ideas on how to make the most out of them.

Here we demonstrate how to use our soups mixes as a base for your homemade soups and other dishes like pies, pasta and casseroles.

In the range, flavours include:

- Cream of Tomato
- Cream of Mushroom
- Cream of Chicken
- Cream of Vegetable
- Carrot & Coriander
- Spring Onion & Leek
- Cream of Asparagus
- Cream of Pumpkin
- Thai Red
- Turkish Lentil



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Mushroom

- Garryhinch Wood Exotic
Mushroom Linguini

Thai Red Curry

- Laksa With Charred Pac Choi
& Pulled Chicken Thigh

Pumpkin

- Pumpkin, Squash &
Blue Cheese Gnocci

Full Soup Range

WITH **Knorr**® YOU CAN
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MUSHROOM

Serving suggestion

Garryhinch Wood Exotic Mushroom Linguini



Ingredients:

- 4 large King Oyster mushrooms
- 20ml olive oil
- 20g butter
- Sea salt
- Freshly cracked black pepper
- 320g Knorr Professional linguini

For the sauce:

- 200g Shiitake mushrooms, sliced
- 20ml olive oil
- 2 shallots, finely diced
- 10g Knorr Professional Garlic Paste
- 50g Parmesan, grated
- 100ml Double Cream

Method

For the king oyster mushrooms:

Trim the base of each king oyster mushroom and cut in $\frac{1}{2}$. Using a sharp knife, score the top surface in a criss-cross pattern approximately 5mm deep. Season lightly with salt and pepper. Heat a frying pan over medium-high heat and add the olive oil. Place the mushrooms scored-side down and cook for 3-4 minutes until golden. Add the butter and baste continuously. Turn and cook the reverse side for a further 2 minutes. Keep warm for service. Simmer for 3 minutes and reserve for service.

For the sauce:

- 650ml water
- 90g Knorr Professional Mushroom Soup
- 200g Maitake mushrooms, torn into bite-sized pieces

To serve:

- 40g Parmesan, finely grated
- Sautéed Maitake and Shiitake Mushrooms
- 4g Chopped chives
- Pea shoots or mixed cress
- Cracked black pepper
- Extra virgin olive oil drizzle



Garryhinch Wood Exotic Mushroom Linguini



Method

For the sauce:

Whisk in the Knorr Professional Mushroom Soup and simmer for 3 minutes. Reserve warm. In a large sauté pan heat the olive oil. Add the shallots and cook until softened. Add the garlic and cook for 1 minute. Add the mushrooms and sauté until golden. Keep $\frac{1}{4}$ aside for garnish. Pour in the cream and reduce, add the soup and mix. Finish with chopped chives just as you serve.

For the pasta:

Cook the linguine in salted boiling water until al dente. Drain and add directly to the mushroom sauce, add the grated parmesan. Toss until the linguine is coated in a rich mushroom glaze. Adjust consistency with pasta water if required.

To serve:

Using a carving fork and ladle, twirl a generous portion of linguine into a neat nest in the centre of each bowl. Arrange the sautéed maitake and shiitake mushrooms around and over the pasta. Place a scored king oyster mushroom proudly on top. Finish with grated Parmesan and garnish with fresh cress. Add cracked black pepper and a drizzle of extra virgin olive oil.





THAI RED CURRY

Serving suggestion

Laksa with charred Pac Choi and pulled Chicken thigh



Ingredients

For the broth:

- 2L of water
- 180g Knorr Professional Thai Red curry Soup
- 20g butter
- Sea salt
- Freshly cracked black pepper

For the chicken thighs:

- 8 chicken thighs
- 20ml vegetable oil
- Lime seasoning

Method

For the chicken thighs:

Place the chicken thighs in a bowl, add the lime seasoning and vegetable oil, mix well. Heat a chargrill pan to piping hot. Place a piece of greaseproof paper on the pan and add the chicken smooth side down, allow to grill without touching for 4 minutes, lift one side to check if blackened lines. If so turn over and repeat on the other side. Place on a tray and finish in the oven for a further 45 minutes. Check temperature to ensure cooked through.

For noodles and vegetables:

- 4800g dried noodles
- 100g bamboo shoots, drained
- 8 baby Corn
- 1 pint water
- 1 tsp Turmeric
- 4 baby pak choi, halved

To serve:

- Fresh coriander leaves
- Sliced red chilli
- Spring onions, shredded
- Lime wedges
- Crispy onions (optional)



Laksa with charred Pac Choi and pulled Chicken thigh



Method

For the broth:

Bring the water to the boil and whisk in the Knorr Thai Red Curry Soup powder, simmer for 3 minutes and reserve for service.

For the vegetables and noodles:

In a small pot add 1 pint of water and a teaspoon of turmeric, bring to the boil and add the baby corn, simmer for 3 minutes until tender, keep warm for service. For the pak choi, fill a bowl of icy cold water, place a pot of water on the stove and bring to the boil, place the pak choi in for 1 minute and remove into the cold water. Allow to cool slightly. Heat a chargrill pan. Drain the Pak choi well and drizzle with a little oil, place pak choi face down on the chargrill until blackened slightly. Soak the noodles in boiling water for 5 minutes. Slice the spring onions and chilli.

To serve:

Add the noodles and bamboo shoots to the broth, adjust with some coconut milk if desired. With tongs pick up a portion of noodles from the broth and pour in approx. 250ml of the broth, top with pak choi, corn, pull the chicken thigh into pieces and place into the bowl, add toppings as desired

Top Tip: when assembling think of the bowl as a clock face and place ingredients around attractively





PUMPKIN

Serving suggestion

Pumpkin, Squash and Blue cheese Gnocchi



Ingredients

For the gnocchi (or use fresh, chilled premade product):

- 1kg floury potatoes (Maris Piper or roosters)
- 200g plain flour
- 2 eggs beaten
- Sea salt
- Salt and Pepper

For the sauce:

- 150 g Knorr Pumpkin Soup Powder
- 1.2L water
- 200ml double cream

Method

For the gnocchi:

Bake the potatoes at 160°C until cooked through. Remove from the oven and cut in half. Allow to cool slightly until you can handle them and then scoop the flesh of the potatoes out into a pan. Season the potato with salt and pepper. Mash using a potato masher, with no lumps and place into a bowl to cool to room temperature. When the potatoes are cool, add the egg and mix with a wooden spoon until combined. Sieve in the flour and mix until it comes together to form a smooth dough.

For the butternut squash:

- 300 g butternut squash, 1 cm dice
- 2 tbsp olive oil
- 40g unsalted butter
- 10g Knorr Professional garlic puree
- 5g Knorr Professional vegetable bouillon

Garnishes:

- Fresh sage or parsley, crispy
- 160g Cashel Blue Cheese
- Toasted pumpkin seeds



Pumpkin, Squash and Blue cheese Gnocchi



Method

For the gnocchi:

Flour your work surface then turn the dough out. Knead into a smooth ball and then divide into quarters. Taking one quarter, roll it out using your hands into a long sausage shape, approximately an inch (2.5cm) wide. Use a sharp knife to cut the dough into 1" pieces. Lay the pieces out on baking paper so they are not touching and chill in the fridge for at least 30 minutes before cooking

For the butternut squash:

Mix the Garlic paste, vegetable bouillon and 1 tbsp of olive oil to a paste. Rub the paste over the diced squash. Roast at 190°C (fan 170°C) for 10–15 minutes until tender and lightly caramelised.

For the vegetables and noodles:

Whisk Knorr Pumpkin Soup Powder into boiling water. Bring to the boil and simmer for 3 minutes. Add cream and simmer reducing to desired consistency.

To serve:

Toss gnocchi with a little olive oil and butter toast in a pan until light and golden all over. Add the roasted squash to the gnocchi. Ladle in the soup & stir together. Divide evenly between the serving bowls. Top with crumbled blue cheese, pumpkin seeds & torn sage.



Our Full Knorr® Professional Soup Range



Range includes:

Cream of Tomato
Cream of Mushroom
Cream of Chicken
Cream of Vegetable
Carrot & Coriander
Spring Onion & Leek
Cream of Asparagus
Cream of Pumpkin
Thai Red
Turkish Lentil

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