

THEME
NIGHTS

HOLA MEXICO!



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INTRODUCTION

What makes Mexican food stand out?

One of the main factors making Mexican food so irresistible, is its distinct blend of spices, seasonings and vibrant colors which create a beautiful presentation. Many of the traditional Mexican dishes still represent their deep, pre-Hispanic origins.

Some of the most commonly used ingredients in Mexican cuisine are garlic, onions, cilantro, oregano, cumin and chilies. Did you know that Mexican cuisine uses over 100 different chili varieties? Cinnamon, cloves and cocoa are also used in ways we typically do not see in North American or European dishes.

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STARTERS

These creative Mexican appetizer recipes come together quickly for a delicious and unique starters corner on your buffet!

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MEXICAN CORN SOUP

Bring up a trendy dish to your Mexican Buffets where the hero of the dish is the **corn**, that forms part of the daily diet of the Mexicans. In Mexico it is all about fun and full-flavored way to serve sweet summer **corn**. It's easy to prepare, too! Check the full recipe.

Ingredients

Corn	3 kg
Onions	1 kg
Knorr Mashed Potato	600 g
Cream	2 l
Water	20 l
Knorr Vegetable Bouillon Powder	60 g
Knorr Chicken Stock powder	60 g
Spring Onion shredded	20 g
Sunflower Oil	200 ml

Preparation

- Place shredded spring Onion and corn in a pot and sauté in hot sunflower oil.
- Add 20 L water then add 60g **Knorr Chicken Stock Powder**
- Then add 60g **Knorr Vegetable Bouillon Powder**
- Boil all for 6-5 minutes then add 600g **Knorr Potato Flakes**.
- Mix and boil for another 2 minutes
- Top it with chopped spring onion before serving.



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TRADITIONAL CHILAQUILE

This traditional Mexican dish is pure awesomeness. This recipe is good to eat as breakfast with fried eggs or as a dinner main course with a salad. To know more about how to use leftover tortillas and salsas do check this recipe

Ingredients

Skinned Tomato (Pips Removed)	5 kg
Finely Chopped Onion	1.5 kg
Finely Chopped Medium Hot Green Pepper (Pips Removed)	1 kg
Jalapeño Pepper (Pips Removed)	1 kg
Chopped Coriander	125 g
Garlic	125 g
Fresh Mint	65 g
Knorr Mexican Salsa	5 kg
shredded Chicken	5 kg
Sunflower Oil	375 ml
White Corn Tortilla, Cut Into Triangles	150 pc
Cheddar Cheese	1.25 kg

Preparation

- Chop tomatoes, onion, medium hot green pepper, jalapeño pepper, coriander, garlic and mint in a blender
- In a large pan sauté the chopped mix for 10 minutes
- Add 5 kg **Knorr Mexican Salsa** to the mix
- Then add the shredded chicken.
- Check its salt.
- In a separate frying pan ,fry tortillas.
- Spread half of the tortillas on baking tray for a suitable oven.
- Spread the chicken mix on the tortillas and sprinkle it with cheese.
- Repeat the process for the second layer.
- Cook for 35-30 minutes in a 190 degrees oven and make sure that cheese is finely roasted.
- Rest them for a few minutes and serve with green herbs of your liking or onion rings.



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MAIN DISHES

We crafted these amazing Mexican main dish recipes to help you build a one-of-a-kind, authentic buffet.





CHICKEN BURRITO

Inspired from Mexican and Tex-Mex cuisine one of the most favorite moveable Mexican meals, burritos can be personalized to suit all tastes. Whether you prefer spicy and cheese or succulent salsa-topped. Keep a stash in your kitchen and you can satisfy your Mexican food craving diners any night of the week

Ingredients

Chicken Mince	8 kg
Knorr Mexican Salsa	200 g
Knorr Poultry Seasoning	100 g
Sunflower Oil	500 ml
Red Onion	1 kg
Fresh Color Peppers	1 kg
Beans	1 kg
Corn	1 kg
Cheddar Cheese	1 kg

Preparation

- Sauté chicken mince in a pan with sunflower oil
- Season the chicken with **100g Knorr Poultry Seasoning** while frying
- Adding red onion, color peppers, corn and beans to have a lightly sauté with Chicken
- Add **200g Knorr Mexican Salsa** before cooking a little longer.
- Put the filling in a tortilla bread and add cheddar cheese before rolling tortillas.
- Before adding the tortillas in the Buffets serving dish , toast the rolls on a toast machine or cook in oven until you have a gold color with cheddar cheese is melted on Top.



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MEXICAN RED RICE

A dish of savory tomato-flavored rice is an authentic side dish for your Mexican meal... Authentic Mexican red rice. This is one of the most popular side dishes in the Mexican Cuisine, either it is red, white, green or black (with beans). Consequently, mastering the art of cooking rice is one of those "rites of passage" for any Mexican Chef!

Ingredients

Rice	3 kg
Onions	500 g
Garlic	20 g
Knorr Sweet Chili	100 ml
Sunflower Oil	400 ml
Knorr Chicken stock powder	60 g
Corn	500 g
Beans	500 g
Tomato sauce	1 kg
Water	4 l
Knorr Mix grill Seasoning	60 g
Green Beans	500 g
Parsley	50 g
Spring Onion	50 g

Preparation

- In a large pot heat the oil, then fry finely the chopped garlic and onion.
- Only when the onions go brownish add the rice and stir them together.
- Add corn and green beans to the Rice
- Then add 100 ml **Knorr sweet Chili Sauce**, Tomato sauce and 60g **Knorr Mix Grill Seasoning**
- In a separate pot prepare the Chicken Bouillon by adding 4L of water and 60g of **knorr chicken Stock Powder**.
- Then pour the chicken Bouillon in the rice pot and Mix
- On a high heat when the water starts to boil bring the heat down and cook until rice soaks the water.
- Once done put it aside and leave it to simmer off the heat.
- Sprinkle on top of it finely chopped parsley, spring onions and lightly boiled green beans before serving.



CHICKEN FAJITA

Chef, did you know that the word “fajita” means “little belt” from “faja” for strip or belt, and the diminutive “ita”. It describes a skirt steak, and fajitas were traditionally made with grilled skirt steak, though now they can be made with chicken, shrimp, you name it! Check out the popular Mexican chicken fajita recipe.

Ingredients

Chicken Breast	5 kg
Sunflower Oil	400 ml
Knorr Mix Grill Seasoning	200 g
Black Pepper	50 g
Red Pepper	1 kg
Yellow Pepper	1 kg
Onions	500 g
Knorr Mexican Salsa	1 l
Fresh Coriander	10 g

Preparation

- On a Cutting Board Cut chicken breast into small slices.
- Add Chicken slices into a Bowl and marinate it with 200g of **Knorr Mix Grill Seasoning** and 400ML sunflower oil.
- In a large pan sauté the marinated chicken pieces on heated sunflower oil on a medium heat.
- In a separate pan lightly sauté julienne onions and color peppers on sunflower oil.
- Then add to the saute onions and peppers 1L **Knorr Mexican Salsa**.
- Check its salt. Add chicken pieces to the vegetable mix with sauce and cook for few more minutes.
- Sprinkle with fresh coriander before serving.



QUESADILLA CASSEROLE

Traditional quesadillas can easily get a flavorful twist and Mexican-style comfort food.

Ingredients

Beef Mince	8 kg
Finely Chopped Onion	1.25 kg
Knorr Mexican Salsa	500 g
Water	3 l
Corn (Can, Drained)	4 kg
Roasted Pepper (Can, Drained and Finely Chopped)	2 kg
Red Beans (Can) Washed and Drained	6 kg
Knorr Mix Grill Seasoning	100 g
Flour Tortilla	100 pc
Grated Cheddar Cheese	2 kg

Preparation

- In a large pan Sauté minced Beef and onion in a hot pot.
- Then leave it on medium heat until its color turn brown.
- Add in a separate pot 500g **Knorr Mexican Salsa** in 3L cold water.
- Mix it well until it boils and leave it for 4-3 minutes on medium-heat.
- Add to the cooked sauce along with roasted pepper, red beans to the minced beef
- Then add 100g **Knorr Mix Grill Seasoning** to Cook for another 5 minutes.
- Spread part of the minced sauce on the suitable oven ware and place tortillas on top it.
- Spread another layer of mince and sprinkle part of the cheddar cheese.
- Complete the rest of the layers by properly adding tortillas, mince mix and cheddar cheese in order.
- Then bake in oven at 175 degrees until cheese is fully melted.

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MEXICAN STYLE MEAT BALLS

known as «albondigas» in Spanish, Mexican Meatballs are easy, authentic and brings excitement to your Buffets among adults and Kids. Check out the full recipe!

Ingredients

Meat Balls	8 kg
Fresh Color Peppers	2 kg
Corn	1 kg
Mexican Beans	1 kg
Red Onion	2 kg
Sunflower Oil	300 ml
Spring Onion	1 pc
Parsley	1 pc
Fresh Coriander	100 g
Knorr Mix Grill Seasoning	200 g
Knorr Mexican Salsa	4 kg

Preparation

- Cut red onion and color peppers into cubes. Sauté them in hot pan with sunflower oil.
- Add corn and Mexican beans.
- Then, add spring onion and **Knorr Mix Grill Seasoning** and **Knorr Mexican Salsa** to the mix and cook for another 4-3 minutes after it starts boiling.
- Deep fry meat balls in a separate pan and drain them before adding them on the sauce prepared.
- Cook well with this sauce until meat balls are fully cooked.
- Sprinkle chopped parsley and coriander before serving.

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DESSERTS

To end your themed night on a sweet note, explore our proposal of these top-rated Mexican desserts.

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MEXICAN FLAN

The best way to end any Mexican meal is by offering your guests a big slice of Flan. Creamy, rich, and decadent. Check out the recipe for the Smooth Traditional Mexican Flan

Ingredients

Carte d'Or Crème Caramel	1.5 kg
Milk	5 l
Cream	5 l
Sour Cherry (Pips Removed)	2.5 kg

Preparation

- Pour 1.5 caramel sauce that you will find in **Carte d'Or Crème Caramel** in a bowl lightly watered and cool them in the fridge.
- In a casserole Cook **Carte d'Or Crème Caramel** mix with milk and Cream on medium heat stirring well.
- Once the mix starts to boil, take it off the heat (without waiting for it to thicken) after 1 minute
- Then pour the mix into the bowls after 10-5 minutes.
- Once the mix reach room temperature, add it in the fridge for 2-1 hours
- Flip the module up-side down in a serving dish.
- Decorate with sour cherries before serving.



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MEXICAN RICE PUDDING

This Mexican Rice Pudding (Arroz con Leche) is ultra-creamy and infused with vanilla and hints of cinnamon. It is a variation of a traditional creamy dessert introduced in Spain

Ingredients

Milk	10 l
Water	5 l
Carte Dore vanilla Mousse Powder Mix	2 kg
Rice	3 kg
Cinnamon Stick	20 pc
Raisins	50 g

Preparation

- In a small saucepan, combine the water, rice, **Carte D'or vanilla mousse** and cinnamon.
- Bring to a boil. Reduce heat; simmer, uncovered, for -15 20 minutes or until water is absorbed.
- Stir in milk and raisins. Bring to a boil.
- Reduce heat; simmer, uncovered, for 15-10 minutes or until thick and creamy, stirring frequently. Discard cinnamon.
- Serve warm or cold.



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MEXICAN CHOCOLATE CHILE CAKE

Everyone loves chocolate cake, but this soft, moist layered dark chocolate cake is spiced up. Offering your guests, the Mexican richest flavor they can ever Taste.

Ingredients

Instant Coffee	100 g
Sugar	500 g
Cinnamon	50 g
Unsalted Butter	1 kg
Red Chili Powder	30g
Dark Chocolate Grated	500 g
Eggs	30 pc
Carte Dore Chocolate Topping	1 kg

Preparation

- Preheat the oven to 170 degrees
- In a saucepan, bring the Coffee, brown sugar and the cinnamon sticks to a simmer over very low heat.
- Simmer until the syrup is very fragrant, about 20 minutes. Stir in the butter until melted, and then stir in the chili pepper. Set aside.
- Pulse the chocolate in the food processor until coarsely chopped.
- Transfer the chopped chocolate to a deep bowl.
- Pour in the warm coffee syrup and whisk the mix until the chocolate is completely melted.
- Then add the Eggs and blend it well.
- Scrape the batter into the preheated pan.
- Set the pan in a large, deep, oven-proof skillet or a roasting pan and set on the oven rack.
- Pour in enough water to come halfway up the sides of the pan. Bake for 50 to 60 minutes.
- Cool the cake to room temperature then top it with 1kg **Carte Dore Chocolate Topping**



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KNORR MASHED POTATO (1X2KG)

This product offers you less preparation time, saves on storage space and labor costs, avoids waste (potato skins, energy, water & time), and consistent quality throughout the year.



KNORR MEXICAN SALSA (6X2L)

Knorr Mexican Salsa is a perfectly chunky and aromatic salsa with a touch of spiciness. Great for dipping nachos or as a topping in fajita.



KNORR DEMI GLACE BASE (6X750G)

This product will help you save time, it takes just 5 minutes from start to end, consistent quality every time, authentic, dark intense color and meaty taste, perfect base for sauces and stews.



KNORR BEEF FLAVORED STOCK POWDER (6X1.1KG)

Knorr Beef Flavored Powder is made with high quality ingredients, the beef stock will enhance the natural flavor of your fresh ingredients.



CARTE D`OR CRÈME CAMEL (6X900G)

A mix that lets you create true dessert classics. Create a rich Creme Caramel using Carte D'or Crème Caramel.



CARTE D`OR CHOCOLATE TOPPING (6X1KG)

Carte D`or Chocolate Topping is a classic chocolate sauce with the finest taste and a delicate creamy consistency. The silky sheen makes it the perfect chocolate sauce for garnishing ice cream, frozen yoghurt, cakes and pastry decoration. The high cocoa content makes it also perfect for milkshake preparation.



CARTE D`OR VANILLE MOUSSE (6X1KG)

CARTE D`OR Vanilla Mousse is a rich and light mousse that is great on its own or as a filling for cakes or tarts.

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