

SO MUCH MORE

Multi Application Inspiration



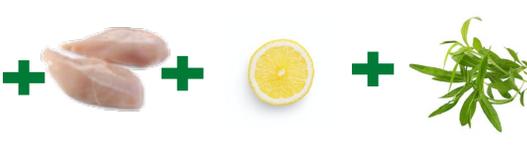
SPINACH & ARTICHOKE PIZZA
White sauce pizza with roasted garlic, spinach and artichokes..



GREEK LASAGNA
This traditional Greek baked pasta dish with ground meat and cream sauce with feta.



CREAM OF SPINACH SOUP
Creamy soup of spinach, garlic, and hearty chicken stock.



CHICKEN WITH TARRAGON SAUCE
Roasted chicken breast a creamy sauce made with whole-grain mustard, lemon juice and freshly chopped tarragon.



BUTTERMILK FLAX PANCKAES
Replacing traditional dairy, with Knorr Culinary Cream, to make buttermilk pancakes with added flax.



KNORR® CULINARY CREAM BASE

Smooth, creamy texture with rich flavour and is an ideal foundation for soups, white sauces, and casseroles.

THE SOLUTION IS RECIPES USING KNORR® CULINARY CREAM BASE

SIMPLE PREP: Knorr® Culinary Cream Base is a dry base that is instant thickening and prepared by mixing with water. It is safe to reheat after the first use and the prepared sauce is freeze-thaw stable.

COST SAVINGS: Prepared Knorr® Culinary Cream Base is a cost-effective solution compared to heavy cream and scratch bechamel.*



*Cost comparison is approximate based on 250 ml. portions and up-to-date costs at time of completion

KNORR® CULINARY CREAM BASE

No Artificial colours, flavours, or preservatives.
Gluten Free.
Suitable for a Vegetarian diet.



| Nutrients per 250 ml. (prepared) | |
|----------------------------------|--------|
| Calories | 150 |
| Total Fat | 8.0 g |
| Saturated Fat | 4.0 g |
| Trans Fat | 0.1 g |
| Cholesterol | 5.0 mg |
| Sodium | 460 mg |
| Total Carbohydrate | 17 g |
| Dietary Fiber | 0.0 g |
| Sugars | 3.0 g |
| Protein | 1.0 g |