Knorr PROFESSIONAL

MEDITERRANEAN HERB SEASONING

ELEVATE EVERY PLATE



Knorr PROFESSIONAL

Consistent, Versatile, Reliable. Inspired by Mediterranean flavors.



NEW



Knorr Professional Mediterranean Herb Seasoning offers delicious and consistent fresh flavour.

Key Benefits

High-Quality Ingredients

A carefully selected blend of parsley, mustard, onion, chives, black pepper, turmeric, & garlic.

Versatile Application

Suitable for dressings, seasonings, marinades, dips, cold & hot sauces.



Reliable & Consistent

Ensures consistent taste & performance across applications.

Suitable for various culinary uses	No artificial colours	Vegetarian	No preservatives

Application Usage



Dressing & Cold Sauces

- Mix with water and oil for fresh salad dressings
- Standardized ratio for consistent yield –100g seasoning: 700ml water: 200ml oil
- Combine with Hellmann's Mayo to make creamy dressings
- Use as a base to create signature sauces



Marination

- Ideal to use for poultry, seafood & vegetables
- Stable for overnight marination
- Fully balanced as a standalone marinade
- Flexible base that allows customization without complexity



Finishing & Sprinkle

- Dust over crispy, fried, roasted or grilled items
- Layer into sandwiches or salad for a flavor boost
- Use as a final garnish for a fresh herb impact



Warm Applications

- Whisk into cream, butter or just for added herb depth
- Heat stable and operational friendly
- Enhances sauces for pasta, eggs, potatoes and seafood
- Elevates hollandaise, beurre blanc and tomato reductions

Dressings Recipes

Vinaigrette



Ingredients

Yield: 650ml

100g	Knorr Mediterranean seasoning
500ml	Water
100ml	Vegetable oil or olive oil
40ml	Apple cider (can be replaced with other types of vinegars)

Preparation

1. Add all ingredients in a bowl and whisk thoroughly to combine
2. Chill until ready to use

**Add honey and mustard to create creamier and emulsified vinaigrette dressing*



Avocado Dip

Ingredients

Yield: 800g

700g	Avocado
60g	Knorr Mediterranean Herb Seasoning
120g	Cold water
	Salt and pepper to taste

Preparation

1. Put all ingredients in a food processor. Blend until smooth.
2. Taste and adjust seasoning.

**Use as a dressing or dip for nachos or a spread for smoked salmon sandwiches, turkey bagels or vegan wraps*

**Blend in fresh coriander, jalapeno or pickled jalapeno juice if desired*

**Avocado can be blanched in lemon water to further preserved its green hue*

Cucumber Yogurt



Ingredients

Yield: 300g

80g	Cucumber, brunoise
10g	Knorr Mediterranean Herb Seasoning
50g	Plain or Greek Yogurt
200g	Hellmann's Vegan Mayonnaise

Preparation

1. Combine all ingredients in a bowl.
2. Use a spatula to combine. Test and adjust seasoning.
3. Chill, covered, for at least 30min to allow ingredients to blend.

**Serve with fried protein or vegetables that is sprinkled with the Caravan Blend (recipe under sprinkles)*

Roasted Sweet Potato & Chickpeas Bowl



Ingredients

150g	Choice of cooked mixed grains or heirloom rice
150g	Roasted sweet potatoes
60g	Roasted chickpeas
30g	Cherry Tomatoes, sliced into half
40g	Red cabbage, chiffonade
30g	Rocket leaves
30g	Cucumber
60ml	Vinaigrette – using Knorr Mediterranean Seasoning

Preparation

1. Prepare the base by dressing the grains or rice with a small amount of the vinaigrette.
2. Top the grains with the other components
3. Serve with a side of vinaigrette

Sprinkles Recipes



Caravan Blend

Ingredients

Yield: 70g

60g	Knorr Mediterranean Herb seasoning
4g	Chili Powder
2g	Cumin Powder
6g	Curry Powder

Preparation

1. Combine ingredients in a dry and whisk to combine
2. Store in a dry airtight container
3. To use the seasoning, toss 250g of fried ingredient with 7-10 of the seasoning. Serve with a cucumber yoghurt sauce

**Store in an air-tight container*



Tuscan Blend

Ingredients

Yield: 115g

60g	Knorr Mediterranean Herb Seasoning
50g	Knorr Tomato Powder
2g	Iodized Salt
3g	Ground Pepper

Preparation

1. Combine ingredients in a dry bowl and whisk to combine evenly
2. Store in a dry airtight container
3. To use the seasoning, toss 250g of fried ingredient with 7-10 of the seasoning. Garnish with shaved parmesan as an option.

**Store in an air-tight container*



Zesty Fries

Ingredients

250g	French fries
15g	Knorr Mediterranean Herb Seasoning

Preparation

1. Deep-fry fries until golden brown
2. Immediately toss with Knorr Mediterranean Herb Seasoning
3. Serve immediately

Marination Recipes

Herb Mustard

Ingredients

45g	Knorr Mediterranean Herb Seasoning
300ml	Water
45g	Grain mustard or Dijon mustard
3g	Crushed black pepper
2g	Salt
200ml	Olive oil
1.2kg	Prawns, deveined and butterflied or peeled (can be replaced with fish fillet, chicken fillet)

Preparation

1. In a stainless bowl, combine all the ingredients for the marinade (except for the oil). Whisk to blend well
2. Pour the marinade over the protein. Let it sit for at least 30 minutes in the chiller
3. Pre-heat oven or griller. Remove the protein from the marinade.
4. Drizzle with oil then cook until well-done.



Green Tawouk

Ingredients

100g	Knorr Mediterranean seasoning
500ml	Water
100ml	Vegetable oil or olive oil
100g	Garlic cloves, peeled
40g	Yoghurt full fat
200g	White vinegar
40g	Spices (if desired)

Preparation

1. Blend all the ingredients together to get a smoothy green marination
2. Pour over diced chicken meat for grilling

Honey Mustard

Ingredients

50g	Knorr Mediterranean Herb Seasoning
250m	Water
50ml	Vegetable oil or olive oil
25g	Dijon mustard
25g	Whole grain mustard
30g	Honey
30ml	Vinegar

Preparation

1. In a blender, blend all the ingredients together until you get a smooth texture

**Use for whole chicken or large cuts of vegetables like quarter cut cabbages or cauliflowers*

**Add more honey and butter and use it as a glaze post cooking*

Sauces & Dips Recipes



Herb Hollandaise

Ingredients

Yield: 1.2L

60g	Knorr Mediterranean Herb Seasoning
1l	Knorr Hollandaise Sauce
240ml	Water

Preparation

1. Combine all ingredients in a sauce pot.
2. Whisk and bring to a simmer
3. Taste and adjust seasoning

As a sauce variation:

**Dijon or whole grain mustard can be added for added flavor and texture.*
**Add dill or orange zest*
**Garnish the finished dish with parsley or dill oil*

Herb and Caper Cream

Ingredients

Yield: 1L

80g	Knorr Mediterranean seasoning
1l	Cooking cream
40g	Capers, chopped
40g	Unsalted Butter

Preparation

1. In a sauce pot, heat all the ingredients together.
2. Taste and adjust seasoning.
3. Finish with butter and set aside until use

**Add the protein just to enrich the sauce*





Chimichurri

Ingredients

Yield: 500ml

100g	Knorr Mediterranean Herb Seasoning
10g	Knorr Aromat Seasoning
250ml	Water
100ml	Red vinegar
60ml	Olive oil
30g	Mint fine chopped
30g	Coriander fine chopped
40g	Parsley fine chopped
20g	Chopped garlic
5-10g	Chilli flakes

Preparation

1. Combine all ingredients in a food processor
2. Taste and adjust seasoning

**Serve this sauce with grilled proteins (steaks, lamb) and vegetables*

Chef Showcase



Chef Eddy Diab

Expert in the Kitchen:

A Lebanese chef rooted in Mediterranean cuisine, Chef Eddy Diab brings a practical, ingredient driven approach to modern cooking.
His style balances authentic regional flavors with techniques suited for today's professional kitchen.

Influenced by Levantine and Mediterranean traditions, he focuses on delivering bold familiar flavors through efficient execution – ensuring versatility across cuisines and applications

> "Great food isn't complicated—it's built on experience, balance, and knowing exactly when to season."

Versatile Seasoning

"Knorr Mediterranean Herb Seasoning is the perfect versatile addition to any dish, it heps me explore and create new dishes that absolutely delight the tastebuds!"



ELEVATE EVERY PLATE

Knorr Mediterranean Herb Seasoning blends seamlessly with Unilever Food Solutions products, giving chefs the versatility to build richer, more layered flavour profiles. Pair it with UFS sauces, seasonings, and dressings to develop creative, consistent, and elevated menu applications.



Mediterranean Herb Seasoning

+



Hollandaise Sauce

=



Herb Hollandaise



Mediterranean Herb Seasoning

+



Aromat Seasoning

=



Chimichurri



Mediterranean Herb Seasoning

+



Hellmann's Classic Mayonnaise

=



Cucumber Yoghurt Dip



Mediterranean Herb Seasoning

+



Tomato Pronto

=



Tomato Crudo Piccante Sauce