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MOOLA MAKERS!

SERVE THE FLAVOURS OF HOME



Unilever
Food
Solutions

Support. Inspire. Progress.

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DELICIOUS AFFORDABLE PROFIT-BOOSTING

Nothing beats the flavours and smells of a home-style meal, and your customers agree! With these Moola Makers, **serve the flavours of home** and boost your profits with hearty and balanced comfort food classics your customers know and love!

With the right products, recipes and training, we'll show you how to **use the correct quantities** to keep costs low, **guide your portion control** to reduce wastage, and **deliver quality and consistent dishes** while pricing your dishes the right way.

Turn simple recipe favourites into **delicious, affordable** and **profit-boosting dishes** that give your customers a taste of home wherever they go.

MEET YOUR MOOLA MAKERS!



GET IT RIGHT!

CONSISTENCY IS THE KEY TO QUALITY.

Get your dishes right every time with the right **staff training** and step-by-step recipes to avoid wastage, save time and boost your kitchen processes!



TRAIN YOUR STAFF

With a high turn-around of staff and lack of training, you need to make sure your **staff are properly trained**. Manage and upskill your staff with four Deli Training Modules with step-by-step instructions to ensure your team is on their A game.

FOLLOW RECIPES

To get it right, you need to **follow recipes correctly**. This means using the **correct quantities** and **following step-by-step instructions** to save time and make sure **no mistakes are made**, so you can stay on top of your wastage.

USE THE RIGHT PRODUCTS

With the right pantry staples, you can **deliver consistent, balanced, and quality dishes** to your customers. Our range of products can be used in various dishes and across multiple applications to deliver delicious dishes every time.



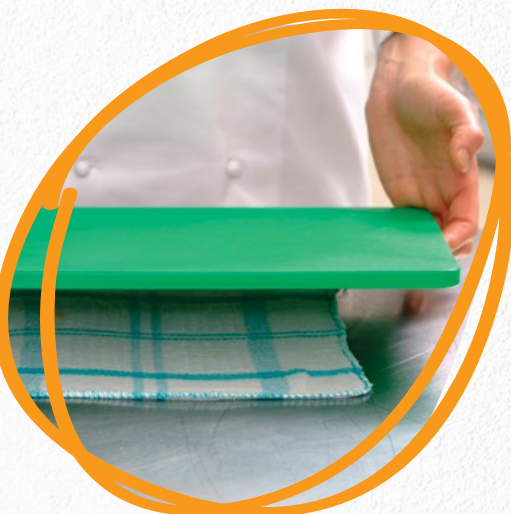
BOOK TRAINING NOW!

MAKE IT RIGHT!

WHEN IT COMES TO FOOD PREPARATION, YOU MUST MAKE SURE IT'S DONE CORRECTLY.

Having organised food prep stations and processes ensures your staff can follow the **best food preparation practices** to work faster and better.

This includes prepping dishes early so they're ready for your customers, using the right amount of products, and following a cycle menu.



PREP FOOD STATIONS FOR SUCCESS

Ensure that your prep stations are designed for speed. Every food prep station should have a cutting board, scrap bin and sink nearby for **easy and safe clean-up**.



SAVE COSTS WITH A CYCLE MENU

Control your food costs by following a cycle menu. Cycle menus are a series of menus repeated over a period of a few weeks. This will make it **easier to purchase the right quantity** of ingredients based on previous menus, reducing your wastage and costs per month.



PRICE IT RIGHT!

FOLLOWING THE BASICS OF RECIPE COSTING IS IMPORTANT SO YOU CAN PROPERLY PRICE YOUR DISHES TO ACHIEVE YOUR TARGET PROFIT!

#1

Know how much food cost is used on each recipe. This gives you a clear view of **how much you can earn** per dish.

#2

Ensure you are using the right quantities to **avoid wastage**.



GET OUR
COST CALCULATOR

#3

Know when and how to **reduce recipe costs**. Keeping up-to-date with your costing ensures you don't go beyond your target cost percentage.

#4

Study the way your competitors price their dishes against an **industry benchmark**.

MEET YOUR MOOLA MAKERS!

EARN 5X
WEBSHOP POINTS



780
POINTS

95% REAL ITALIAN TOMATOES

- 95% real Italian tomatoes (more than 30 tomatoes in each can)
- 24 hours from vine to can for optimum freshness
- Concentrated product to save prep time

BUY NOW



1060
POINTS

MAKES 27 L

- Use as a soup or thickener in your dishes
- Bain-marie stable
- 150 portions per bag

BUY NOW



670
POINTS

BUY NOW

THE SOUTH AFRICAN FLAVOUR THAT MAKES FOOD TASTE BETTER

- Versatile - can be used in multiple applications
- A balanced flavour that enhances savoury taste



560
POINTS

BUY NOW

LUMP-FREE*

- Cooks in 3 minutes
- Made with flour, milk and seasoning - just like a white sauce made from scratch



790
POINTS

BUY NOW

SEASONS ±77 KGS

- Adds visual appeal to multiple dishes such as sandwiches, salads and pizzas
- Delivers a perfect blend of herbs, spices, garlic, chilli and dehydrated vegetables



740
POINTS

BUY NOW

100% PURE PAPRIKA

- Adds a rich, intense colour
- Just a small amount needed



665
POINTS

BUY NOW

ONE SPOON, BIG AROMA!

- The perfect blend of coriander, turmeric, cumin, methee and chillies
- Adds great colour for visual appeal
- Consistent mouth-watering taste and aroma
- With 20% Turmeric

FLAVOURFUL LAMB CURRY

RECIPE YIELD: 3.262 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 50 MIN | SERVES: 8

PRICE PER PORTION **R44.84*** | MINIMUM GROSS PROFIT **35%***

INGREDIENTS

	+		+		+	
60 g Oil		200 g Onion, (roughly chopped)		30 g Garlic and ginger mix		4 Cinnamon sticks
	+		+		+	
4 Bay leaves		2 Star anise		6 Curry leaves		1 kg Lamb knuckle or stewing lamb/mutton
	+		+		+	
15 g Garam masala		5 g Robertsons Turmeric		30 g Robertsons Mild & Spicy Rajah		5 g Robertsons Paprika
	+		+		+	
300 g Knorr Professional Tomato Pronto		15 g Knorr Aromat Original		750 ml Water		800 g Potatoes (medium size, peeled and cut in half)
					+	
						30 g Coriander (roughly chopped)

CHEF'S TIP

Serve with a sambal, mango atchar and basmati rice.

METHOD

1. Heat the oil, fry the onions, garlic and ginger, cinnamon sticks, bay leaves, star anise and curry leaves until the onions are translucent.
2. Add the meat and brown, followed by the garam masala, **Robertsons Turmeric**, **Robertsons Mild & Spicy Rajah**, **Robertsons Paprika**, **Knorr Professional Tomato Pronto** and **Knorr Aromat Original**, and fry for 1 min.
3. Add the water and allow to simmer for 45 min or until the meat is soft.
4. Add the potatoes and coriander and allow to simmer on a medium heat until the potatoes are soft.
5. Remove from the heat and set aside.

MEATY BEEF BONE CABBAGE STEW

RECIPE YIELD: 2.425 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 1.5 HR | SERVES: 8

PRICE PER PORTION

R29.00*

MINIMUM GROSS PROFIT

35%*

INGREDIENTS



60 g
Oil



200 g
Onion,
(roughly chopped)



20 g
Garlic and
ginger mix



1 kg
Beef on the bone
(beef potjie mix)



20 g
**Robertsons
Paprika**



5 g
Robertsons
Thyme



20 g
**Knorr Aromat
Original**



1.4 L
Water



600 g
Cabbage
(roughly chopped)



500 g
Carrots (peeled
and sliced
lengthways)

CHEF'S TIP

Serve with chakalaka bean salad, beetroot salad, stiff pap, or corn and cheese dumplings/bread.

METHOD

1. Heat the oil, fry the onions and garlic and ginger mix until translucent.
2. Add the beef and brown, followed by the **Robertsons Paprika**, **Robertsons Thyme** and **Knorr Aromat Original**.
3. Add the water and allow to simmer on medium heat for 1.5 hours or until the meat has softened.
4. Add the cabbage and carrots and allow to simmer for a further 20 min, remove from the heat and set aside.

HOMESTYLE CHICKEN STEW

RECIPE YIELD: 2.505 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 45 MIN | SERVES: 8

PRICE PER PORTION

R15.52*

MINIMUM GROSS PROFIT

35%*

INGREDIENTS



30 g
Oil



150 g
Onion,
(roughly chopped)



20 g
Garlic and
ginger mix



250 g
Mixed peppers (cut
into small cubes)



1 kg
Chicken pieces



5 g
**Robertsons
Medium Rajah**



10 g
**Robertsons
Paprika**



10 g
**Knorr Aromat
Original**



500 ml
Water



500 g
Potatoes (peeled
and cubed)



30 g
**Knorr
Professional
Brown Onion Soup**

CHEF'S TIP

Serve with steamed rice, braised butternut, and stewed spinach.

METHOD

1. Heat the oil in a pot, add the onions, garlic and ginger, peppers, and fry for 5 min.
2. Add the chicken pieces, **Robertsons Medium Rajah**, **Robertsons Paprika** and **Knorr Aromat Original**, and lightly brown the chicken.
3. Add the water and potatoes and allow to simmer on a medium heat for 35 min or until the chicken is cooked.
4. Mix a little water to the **Knorr Professional Brown Onion Soup** powder, add to the chicken mixture and stir until the mixture has thickened. Allow to cook on a low simmer for about 5 min.
5. Remove from the heat and set aside.

TRIBE (MOGODU)

RECIPE YIELD: 1.286 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 3 HR | SERVES: 8

PRICE PER
PORTION

R27.78*

MINIMUM
GROSS PROFIT

35%*

INGREDIENTS



1 kg
Tripe (cleaned,
washed, and
cut into bite size
pieces)



200 g
Onions
(sliced)



4
Bay leaves



2.5 L
Water
(enough to cover
the tripe)



30 g
**Knorr Professional
Chicken Stock
Granules**



50 g
**Knorr
Professional
Brown Onion Soup**

CHEF'S TIP

Serve with stiff pap,
braised butternut
and stewed spinach.

METHOD

1. Place the tripe, onions, water, bay leaves and **Knorr Professional Chicken Stock Granules** in a pot and bring to a boil. Reduce to a medium simmer and allow to cook for 2 hours until the tripe is soft.
2. Stir the **Knorr Professional Brown Onion Soup** with a little cold water until it forms a paste, and add this to the mixture. Stir through until it thickens.
3. Simmer on a low heat for 8 min.
4. Remove from the heat and set aside.



CHICKEN CURRY

RECIPE YIELD: 2.037 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 45 MIN | SERVES: 8

PRICE PER PORTION **R9.57*** | MINIMUM GROSS PROFIT **35%***

INGREDIENTS



1 kg
Chicken feet,
gizzards, or
chicken pieces



150 g
Onions
(sliced)



5 g
Garlic
(crushed)



4
Bay leaves



30 g
**Robertsons
Medium Rajah**



30 g
**Knorr Aromat
Original**



Water
(enough to cover
the chicken)



800 g
Potatoes
(peeled and cut
into cubes)



20 g
**Knorr
Professional
Brown Onion Soup**

CHEF'S TIP

Serve with stiff pap, steamed bread, braised butternut, stewed spinach and samp and bean.

METHOD

1. Put the chicken, onions, garlic, bay leaves, **Robertsons Medium Rajah**, **Knorr Aromat Original** and water into a pot and bring to the boil. Simmer on medium heat for 45 min.
2. Add the potatoes and cook until soft.
3. Mix the **Knorr Professional Brown Onion Soup** powder with a little water to form a paste and add to the chicken mix.
4. Stir until the sauce has thickened and allow to simmer for 5 min. Remove from the heat and set aside.



TRADITIONAL CAPE MALAY CHICKEN CURRY

RECIPE YIELD: 3.1 KG | PREPARATION TIME: 20 MIN | COOKING TIME: 50 MIN | SERVES: 8

PRICE PER PORTION **R19.10*** | MINIMUM GROSS PROFIT **35%***

INGREDIENTS



30 g
Oil



100 g
Onions
(chopped)



20 g
Garlic and
ginger mix



20 g
**Robertsons
Medium Rajah**



10 g
Garam masala



1 kg
Chicken pieces



800 g
Potatoes (peeled
and cut into
quarters)



1 L
Water



150 g
**Knorr
Tomato Pronto**



20 g
**Knorr Aromat
Original**



20 g
Coriander
(roughly
chopped)

CHEF'S TIP

Serve with steamed rice, sambal, toasted coconut and Fine Foods Fruit Chutney.

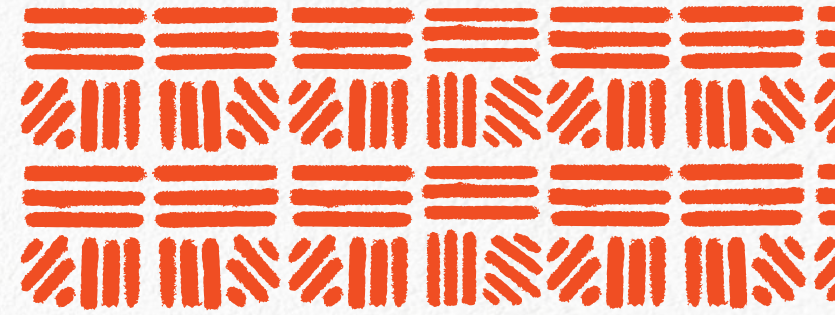
METHOD

1. Heat the oil add the onions and fry until translucent.
2. Add the garlic and ginger mix, **Robertsons Medium Rajah**, garam masala and chicken pieces, and brown. (Be careful not to let the spices burn.)
3. Add the potatoes, water, **Knorr Professional Tomato Pronto**, **Knorr Aromat Original** and coriander. Cook on medium heat for ± 30-40 min or until the potatoes are soft and the chicken is cooked.
4. Remove from the heat and set aside.



SIDE DISHES

UPSELL YOUR FAVOURITE COMFORT FOOD BY ADDING IN COST-EFFECTIVE SIDES. HERE ARE SOME FAVOURITES THAT YOU CAN PAIR WITH ANY MAIN DISH. [CLICK TO SEE RECIPE.](#)



BEETROOT SALAD

PRICE PER PORTION
R4.53*



STEWED SPINACH OR MOROGO

PRICE PER KG
R79.96*



BRAISED BUTTERNUT

PRICE PER PORTION
R2.35*



STIFF PAP

PRICE PER PORTION
R0.88*



SAMP AND BEAN

PRICE PER PORTION
R1.03*



CHEESE AND CORN DUMPLINGS OR STEAMED BREAD

PRICE PER PORTION
R8.40*



CHAKALAKA BEAN SALAD

PRICE PER KG
R86.27*

*Guideline only. Will differ between regions.



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EXCITE PASSION

ACT AS ONE

MAKE TIME

SAY "GOOD JOB"

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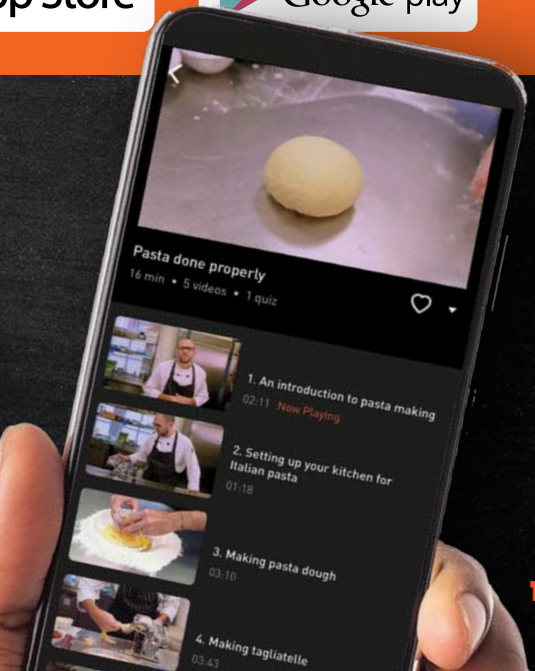
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