



GRILL WITH **THE GREATS**

ICONIC ROBERTSONS SPICES

GUEST
365
FOR HOTELS AND
CONFERRING.



Unilever
Food
Solutions

GRILLING IS MORE
THAN JUST COOKING...

IT'S AN EXPERIENCE!

Captivate your guests with the irresistible **aroma, sizzle, and social charm of grill dining!**

Whether it's a poolside braai, a formal dinner, or a conference meal, the grill is the centrepiece of **unforgettable guest experiences!**

MAKE EACH MOMENT MEMORABLE WITH ROBERTSONS SPICES, YOUR KEY TO TURNING EVERY GRILL SESSION INTO A CAPTIVATING ADVENTURE FOR YOUR GUESTS!



GRILL
WITH
THE
GREATS



WHY YOU SHOULD GRILL WITH THE GREATS!

With Robertsons, you're not just seasoning food; you're choosing **premium, quality** ingredients. We're **famous for flavour**, so get creative by infusing your menu with unique and robust flavours that **bring a signature touch** to every dish you craft!

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NATURE'S FINEST

Elevate your grill cooking with Robertsons, where nature's finest-sourced ingredients meet purity and sustainability.

HEALTH CONSCIOUS

Robertsons spice formulations are proudly non-irradiated, GMO-free with no added MSG.

INDIVIDUAL GREATNESS

Each spice in the Robertsons range has its unique story, adding authenticity to your dishes.

INSPIRING FLAVOURS

Transform grilling into an art with recipes that feature extraordinary flavours and wholesome goodness with every sprinkle!

SUSTAINABILITY

Embrace eco-friendliness with reduced plastic pouches made from 75% less plastic than our 1 kg tub range* – reducing your costs and environmental impact!

*We're adding less plastic into the environment with our Robertsons Chicken Spice, Chip & Potato Seasoning, Smoked Paprika, All Purpose Seasoning and Rajah Medium. Now available in packaging that is made from less plastic than the Unilever Food Solutions 1kg tub.



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GRILLED

HALLOUMI VEG SKEWERS

A cheesy mixture of baby marrow, onion, and tomatoes layered on pre-soaked skewers and charcoal-grilled to perfection. Serve on a platter with a drizzle of fresh lemon and pair with chimichurri. Perfect as a main dish or appetizer!

GET RECIPE



1 KG SEASONS
±77 KG OF VEGETABLES.

BUY NOW

- Chunky texture adds visual appeal to multiple dishes such as sandwiches, salads and pizzas.
- Made with real bell peppers, garlic, chilli and herbs for great flavour.

CHEF TIP

Serve with chimichurri sauce on a flatbread or in a wrap.



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* Price based on the UFS Webshop, prices may differ per distributor. Cost per serving is for use of ingredient in featured recipe.



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GRILLED

SWEET POTATOES

An elevated side dish, these Grilled Sweet Potatoes are seasoned to perfection for an extra zing and finished with a sweet and savoury honey and soy sauce to add an irresistible flair to your dish.

GET RECIPE



1 KG SEASONS
100 KG OF CHIPS!

BUY NOW

- Adds a golden colour to your chips.
- The perfect chip seasoning with paprika and mild chilli.
- No artificial flavours or colours.

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* Price based on the UFS Webshop, prices may differ per distributor. Cost per serving is for use of ingredient in featured recipe.



CHEF TIP

Drizzle/serve with Knorr Professional Honey & Soy Sauce.



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CHICKEN



BOERIE SLIDERS

A modern twist on the traditional boerie roll! Boerie Sliders marinated in rich sherry and served with a robust prego sauce for a balance of rich and unique flavours – perfect from the braai to the pan.

GET RECIPE



1 KG SEASONS
100 KG OF CHICKEN!

BUY NOW

- Adds intense flavour.
- Made with pure paprika to add a golden colour to your chicken.
- Less salt, more flavour.**
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.

** vs normal table salt.

CHEF TIP

Instead of buns you can use braaibroodjies and toast them on the braai.

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SUNDRIED TOMATO & BLUE CHEESE

TOMAHAWK STEAK

Herb-crusted, juicy tomahawk steak topped with tangy sun-dried tomatoes and rich, creamy blue cheese, and garnished with deep-fried basil for an indulgent blend of flavours and textures.

GET RECIPE

ADDS SMOKINESS
TO YOUR DISH.

BUY NOW

- Adds a rich, intense colour to dishes.
- Just one spoonful can make a big difference to your dish.
- Perfect for speciality dishes.
- Available in a 600 g Food Service pack.

ONLY COSTS
R1.84
PER SERVING*

ROBERTSON'S
THE SPICE PEOPLE
SMOKED
PAPRIKA

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* Price based on the UFS Webshop, prices may differ per distributor.
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CHEF TIP

Alternate toppings with sautéed mushrooms and brie cheese, or guacamole and fresh pico de gallo.



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LEMON PEPPER CALAMARI

Fresh and tangy calamari seasoned with a vibrant lemon and cracked black pepper blend. Lightly battered and fried to golden perfection, this dish delivers a succulent interior and crispy exterior for the perfect appetizer or light entrée.

GET RECIPE

1 KG SEASONS
100 KG OF FISH!

BUY NOW

- An expertly selected, unique blend of chervil, parsley, coriander, onion, white pepper, celery, black pepper.
- Adds intense flavour to your protein.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.

CHEF TIP

Serve wilted pak choi/ grilled cos lettuce with Knorr Professional Tartare Sauce or Knorr Professional Honey & Soy Sauce.



ONLY COSTS
R0.56
PER SERVING*

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CHAKALAKA PAP TERT

South African-inspired! A savoury blend of smooth pap and spicy chakalaka loaded with green peppers, carrots, cabbage, tomato-Cajun spices, baked beans, and chillies. Layered in muffin cups and topped with melted cheese.

GET RECIPE



1 KG SEASONS
100 KG OF PROTEIN!

BUY NOW

- The perfect blend of black pepper, chilli, garlic, onion, parsley, paprika, nutmeg and more!
- Adds a delicious, smoky, spicy flavour to your dishes.

CHEF TIP

The Pap Tert can also be made in a large tray and cut into portions when catering for large groups.



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CONNECT WITH **CHEF TEBOGO**

FOR MORE INSPIRATION AND RECIPE IDEAS!

Email Chef Tebogo today!
Evaldt-Tebogo.Ramatsui@unilever.com



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CHEF TEBOGO

**GUEST
365**





FAMOUS FOR FLAVOUR

TAKE YOUR MENU FURTHER WITH OUR
DIVERSE RANGE OF ROBERTSONS PRODUCTS!

Get creative by infusing your menu with unique
and robust flavours that bring depth, complexity,
and a **signature touch** to every dish you craft!

Be daring in your flavour choices and get
inspired with a **brand that's as iconic as your
culinary creations!**



SHOP THE RANGE



JOIN THE MOVEMENT **TODAY**

We spend our lives in Chefs' whites. Always on task, rarely home. We experiment, we create, we generate happiness on a plate. Our passion is strong, our love sincere. Being a Chef is not a job. It's a calling. One that shouldn't come at a cost.

Let's stand together.

Visit fairkitchens.com



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[South Africa only]

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LIVING THE
FAIRKITCHENS
'CODE OF CONDUCT'

TALK
OPENLY

EXCITE
PASSION

ACT
AS ONE

MAKE
TIME

SAY
"GOOD JOB"



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UFS ACADEMY

FREE ONLINE TRAINING

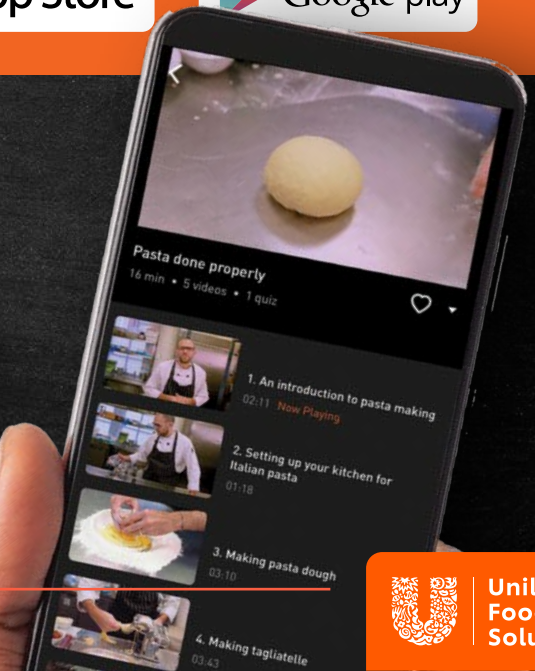
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- Completed courses come with certificates endorsed by the South African Chefs Association.



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