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NEW FLAVOURS

A NEW REASON TO SEASON



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The spices and seasonings you know and love are back with the **SAME great taste** and **NEW, more sustainable packaging**. Save up to 15% on costs AND reduce the plastic impact on the environment with our new spice pouches!

PLUS, DISCOVER TWO NEW FLAVOURS!



ROBERTSONS SMOKED PAPIKA

A seasoning that adds rich colour and smoky flavour to dishes.

- Adds a hint of smokiness to dishes.
- 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.

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ROBERTSONS ALL PURPOSE SEASONING

From chips to chops - add a golden colour and visually appealing texture to your dishes.

- **Versatile:** perfect for multiple dishes.
- **Visual:** adds a golden colour and texture with pepper and thyme.
- **Taste:** a consistent blend of herbs & spices.
- **Yield:** 1 pouch seasons 100 kg of chips.

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ROBERTSONS RAJAH MEDIUM

A curry powder that adds a rich, intense flavour, colour and aroma to your dishes.

- Trusted Robertsons Rajah brand.
- Made with coriander, turmeric, cumin, methee and chillies for traditional curry flavour customers love.
- Just a small amount can make a big difference to your dish.
- Traceable supply chain guarantees hygiene.

BUY NOW



ROBERTSONS CHICKEN SPICE

A seasoning with pure paprika that enhances flavour and adds colour to your chicken dishes.

- High quality range of seasonings and spices including pure paprika from a trusted brand with a strong South African Heritage.
- Adds superior and intense flavour to chicken.
- Just a small amount can make a big difference.

BUY NOW



ROBERTSONS CHIP & POTATO SEASONING

A seasoning that adds a golden colour and visual texture to chips and potatoes.

- A secret blend of spices and herbs (paprika and chilli).
- 1 Spice Pouch seasons 100 kg of chips.

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KNORR AROMAT ORIGINAL

An all-purpose seasoning that gives your dishes the Mzansi flavour that makes food taste better.

- Trusted Brand with strong South African Heritage.
- Original recipe that delivers consistent taste and quality every time.
- Just a small amount can make a big difference to your dish.

BUY NOW



FEATURING
**ROBERTSONS ALL
PURPOSE SEASONING**

BUY NOW

SERVES
8

PREP
TIME
30 min

COOKING
TIME
35 min

THE ULTIMATE BREAKFAST ROSTI

Potato rosti topped with bacon, poached egg, and a creamy Knorr Professional Hollandaise Sauce. Garnish with chopped chives and season with Robertsons All Purpose Seasoning to taste!



Follow @chefdanielle_sa

INGREDIENTS

1 kg	Potatoes (peeled)	Sea salt, to taste
200 g	Onions (peeled)	Black pepper, to taste (freshly ground)
30 g	Robertsons All Purpose Seasoning	Rocket, for serving
400 g	Streaky bacon	Chives, for serving (chopped)
250 g	Cherry tomatoes	Oil, for frying
250 g	Button mushrooms	Rocket, for serving
15 ml	White vinegar	240 ml Knorr Professional Hollandaise Sauce
8	Eggs	

METHOD

1. Grate the potatoes and onions into a bowl of water to prevent discolouring. When you're ready to prepare the rostis, squeeze out all the excess water from the potatoes and onion, add them to a bowl and mix in the **Robertsons All Purpose Seasoning**, then pat together to form discs. Place a pan over medium to high heat, add a little oil and, when hot, fry the rostis until crisp and golden on either side.
2. In a separate pan over medium to high heat, fry the streaky bacon until crispy, remove from the pan, then add the cherry tomatoes and fry until charred and blistered, remove from the pan. Add in some oil and fry the mushrooms on high heat and season.
3. Bring a separate saucepan of water to a gentle boil. Add the vinegar and swirl with a spoon to create a whirlpool effect. Carefully crack the eggs into the water and poach until cooked to your preference.
4. Serve the rostis with the rocket, bacon, a few blistered tomatoes, and the fried mushrooms. Top with a poached egg, spoon over the **Knorr Professional Hollandaise Sauce**, scatter the chopped chives and season to taste.





FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
2-4

PREP
TIME
10 min

COOKING
TIME
5-8 min

PAPRIKA-SPICED CALAMARI WITH SMOKY GARLIC BUTTER

Call up the calamari! Paprika-spiced calamari cooked in smoky garlic butter and seasoned with Robertson's Smoked Paprika and Robertson's Fish Spice for that authentic smoky seafood flavour!



 Follow @chef_tebogo 

INGREDIENTS

125 g	Butter/Margarine (softened)	8 g	Robertson's Smoked Paprika 
10 g	Robertson's Smoked Paprika	100 g	Butter
5 g	Fresh garlic (crushed)	800 g	Falkland calamari
5 g	Robertson's Veggie Seasoning		Lemon zest
5 g	Robertson's Fish Spice		

METHOD

1. In a saucepan, melt 125 g butter over medium heat.
2. Add 10 g **Robertson's Smoked Paprika** and cook for 1-2 min over low heat.
3. Add garlic and **Robertson's Veggie Seasoning** and cook for another minute. Set aside.
4. In a bowl, mix together the **Robertson's Fish Spice** and 8 g **Robertson's Smoked Paprika** and season the calamari.
5. Heat 100 g butter in a pan and fry the calamari.
6. Halfway through cooking, add the lemon zest and cook while stirring.
7. Drizzle with the smoked Paprika Butter.

Chef's Tip:

Use the butter to baste grilled steak, chicken, or even corn and other vegetables.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW



SERVES
4

PREP
TIME
10 min

COOKING
TIME
20 min


SWEETCORN WITH SMOKED PAPRIKA AND LIME BUTTER

The perfect refreshing, flavour-packed side or main dish! Sweetcorn dressed with a paprika and lime butter made with Robertsons Smoked Paprika and garnished with parmesan, coriander, and lime zest.



Follow @chefdanielle_sa

INGREDIENTS

- | | | | |
|------------|--|-------|-------------------------------------|
| 4 whole | Corn cobs | 20 g | Parmesan cheese (finely grated) |
| 80 g | Salted butter (softened) | 15 ml | Vegetable oil, for brushing |
| 4 g | Robertsons Smoked Paprika  | | Small handful Coriander, to garnish |
| 2 | Limes (zested then halved) | | |

METHOD

1. Peel back and remove the corn husks.
2. Bring a large pan of salted water to a boil, lower the heat to medium and cook the corn cobs for 10 min.
3. Meanwhile, make the paprika and lime butter by mixing the softened butter with the **Robertsons Smoked Paprika** until fully combined. Stir in half the lime zest and half the parmesan.
4. Heat a dry frying pan over medium heat until hot. Drain the corn, pat dry with kitchen paper and brush lightly with the oil. Cook in the hot pan, turning every couple of minutes until golden and slightly charred in spots.
5. Remove the corn to a plate using tongs and spread the paprika and lime butter all over. Sprinkle with the rest of the parmesan, the coriander and the remaining lime zest. Serve with the lime halves for squeezing over.



FEATURING
**ROBERTSONS
ALL PURPOSE
SEASONING**

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FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
10

PREP
TIME
20 min

COOKING
TIME
40 min

GRILLED SMOKED PAPRIKA CHICKEN ON A FLATBREAD WITH SALAD GREENS AND AVO MAYO, TOPPED WITH A CREAMY RANCH DRESSING



 Follow @chefworthingtonmary

The ultimate light lunch or snack! Made with Robertson's Smoked Paprika for a smoky flavour, with roasted chickpeas and grilled chicken for a protein-packed, satisfying dish your customers will love.

INGREDIENTS

- | | | | |
|-------------|---|---------------|--|
| 1 kg | Chicken fillets (cut into strips) | 8 g | Robertson's Chicken Spice |
| 100 ml | Olive oil | 80 ml | Sunflower oil |
| 15 g | Robertson's Smoked Paprika  | 200 g | Guacamole (ready prepared) |
| 10 g | Robertson's All Purpose Seasoning  | 100 g | Hellmann's Tangy Mayonnaise |
| 500 g | Self-raising flour (4 cups + extra for rolling out) | 10 g | Robertson's Veggie Seasoning |
| 15 g | Robertson's All Purpose Seasoning  | 150 g | Rainbow slaw mix |
| 750 ml | Plain yoghurt (3 cups) | 250 g | Baby rosa tomatoes (halved) |
| 25 ml | Olive oil | 40 g | Baby salad leaves |
| 100 g | Butter (melted) | 150 ml | Hellmann's Creamy Ranch Salad Dressing |
| 410 g | Chickpeas (1 tin, rinsed and drained) | 150 g | Fresh or frozen corn kernels (lightly grilled) |

METHOD ON THE NEXT PAGE. 



GRILLED SMOKED PAPRIKA CHICKEN ON A FLATBREAD WITH SALAD GREENS AND AVO MAYO, TOPPED WITH A CREAMY RANCH DRESSING



 Follow @chefworthingtonmary 

METHOD

1. Mix the chicken strips, olive oil, **Robertsons Smoked Paprika** and 10 g **Robertsons All Purpose Seasoning** together, grill and set aside.
2. To make the flat breads: sift the self-raising flour into a bowl and add 15 g **Robertsons All Purpose Seasoning**.
3. Add in the yoghurt and olive oil and mix together to form a soft dough. Let rest for 10 min.
4. Roll into 10 balls (about 120 g each), dust the surface with extra flour and roll out with a rolling pin into desired shape (round or oval).
5. Heat a pan and cook flatbread on either side for a few minutes. Once cooked, brush with melted butter.
6. Mix the chickpeas, **Robertsons Chicken Spice** and oil together and roast until crisp (about 20 min at 160 °C).
7. To make the avo mayo: mix together the guacamole, **Hellmann's Tangy Mayonnaise** and **Robertsons Veggie Seasoning**.
8. Assemble all salad topping ingredients.
9. Place the flatbread onto a plate, dress with avo mayo, top with salad mix, roasted chickpeas and grilled chicken.
10. Drizzle over **Hellmann's Creamy Ranch Salad Dressing** or serve in a separate bowl.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
8 x
125 ml

PREP
TIME
30 min

COOKING
TIME
30 min

SALTED CARAMEL AND SMOKED PAPRIKA CHOCOLATE MOUSSE WITH PECAN NUT BRITTLE

A deliciously decadent chocolate mousse with a smoky twist! Made with **Carte D'Or Chocolate Mousse powder** and seasoned with **Robertsons Smoked Paprika**, served with pecan nut brittle sprinkled with sea salt.



Follow @chefdanielle_sa

INGREDIENTS

100 ml	Carte D'Or Salted Caramel Milkshake Syrup	200 g	Carte D'Or Chocolate Mousse
10 g	Robertsons Smoked Paprika	100 g	White sugar
300 g	Cold milk	65 g	Pecan nut halves (crushed)
			Sea salt flakes

METHOD

1. In a small pot, combine the **Carte D'Or Salted Caramel Milkshake Syrup** and the **Robertsons Smoked Paprika**. Bring to a boil and simmer for 5 min. Cool completely.
2. Pour the cold milk and the cold milkshake syrup mixture into a mixing bowl and add the required amount of **Carte D'Or Chocolate Mousse powder**. Using an electric whisk attachment, whisk on low speed for 1 min. Scrape down sides and whisk for a further 1 min on low speed, followed by 3 min on high speed.
3. Add the mousse into a piping bag and refrigerate for 1 hour.
4. Line a baking tray with baking paper.
5. Melt the sugar in a medium frying pan over medium heat for 4-5 min until caramelised (it should be a dark amber colour). Don't stir, as this causes the sugar to crystallise – instead, tilt the pan slowly, so the sugar melts evenly.
6. Add the pecan nuts, stir with a wooden spoon, then quickly and carefully tip onto the prepared baking tray. Immediately sprinkle over the sea salt flakes and leave to cool until set. (The brittle will keep for several weeks in an airtight container.)
7. Pipe the mousse onto a plate sprinkled with the brittle.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
**13 x
250 g**

PREP
TIME
10 min

COOKING
TIME
30 min


SMOKED SEAFOOD PAELLA

It's a paella fiesta! Delicious smoked seafood paella with chorizo sausage served on a bed of rice and seasoned with Robertsons Smoked Paprika and Robertsons Turmeric. Garnish with parsley, stir, and serve!



 Follow @chefpinkydread 

INGREDIENTS

50 ml	Olive oil	1.1 L	Boiling water
100 g	Onion (roughly chopped)	330 g	Calamari tubes/strips
20 g	Crushed garlic	500 g	Mussels
10 g	Robertsons Smoked Paprika 	500 g	Prawns (deveined)
5 g	Robertsons Turmeric	300 g	Chorizo sausage (thickly sliced)
300 g	Rice (rinsed with boiling water)	100 g	Yellow peppers (diced, 0,5 cm)
25 g	Knorr Professional Chicken Stock Granules	100 g	Red peppers (diced, 0,5 cm)
		250 g	Frozen green peas
		2 g	Parsley (finely chopped)

METHOD

1. In a large, shallow pan, heat oil and cook the onions until translucent.
2. Add garlic and cook for 1 min.
3. Add **Robertsons Smoked Paprika**, **Robertsons Turmeric** and rice. Cook for 2 min.
4. Mix **Knorr Professional Chicken Stock Granules** and boiling water and stir well.
5. Add half of the prepared stock liquid to the rice and stir well. Bring to boil and allow to simmer for 20 min.
6. Add seafood and chorizo sausage. Add remaining stock during cooking as it becomes absorbed, stir, and then leave to absorb all the flavours.
7. Add the peppers and green peas and cook for 5 min or until cooked.
8. Sprinkle with parsley, stir and serve.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
10

PREP
TIME
20 min

COOKING
TIME
20 min

SMOKED PAPRIKA CHICKEN PASTA WITH CHORIZO CRUMBLE

A deliciously creamy, smoky paprika chicken pasta, with mushrooms and a crispy chorizo crumble. Seasoned with Robertsons Smoked Paprika for an authentic smoky flavour. Ah, that comfort food!



 Follow @chefworthingtonmary 

INGREDIENTS

500 g	Penne pasta (or a pasta of your choice)	250	Brown mushrooms (sliced)
150 g	Chorizo sausage (thinly sliced)	2	Fresh thyme (2 sprigs)
1 kg	Chicken fillets (cut into bite-size cubes)	2 cloves	Garlic cloves (crushed)
18 g	Robertsons Smoked Paprika 	500 ml	Fresh cream
10 g	Knorr Professional Chicken Stock Granules	1 L	Full cream milk
70 g	Oil & Butter combo (half & half)	100 g	Knorr Professional White Sauce Powder
150 g	Onions (finely diced)	1 g	Black pepper (crushed)
		10 g	Knorr Professional Chicken Stock Granules
		20 g	Fresh parsley (chopped)
		100 g	Parmesan cheese (grated)

METHOD ON THE NEXT PAGE. 



SMOKED PAPRIKA CHICKEN PASTA WITH CHORIZO CRUMBLE



 Follow @chefworthingtonmary 

METHOD

1. Boil the pasta al dente.
2. In a pan, dry fry the chorizo sausage until crispy and put onto a paper towel, crumble or chop and set aside. Reserve 100 ml of the oil from the pan.
3. In a pan, heat the leftover chorizo oil and fry the cubed chicken with **Robertsons Smoked Paprika** and the 10 g **Knorr Professional Chicken Stock Granules**.
4. Sauté the onions in the butter/oil combo until soft and translucent.
5. Add the sliced mushrooms and thyme sprigs.
6. Add the crushed garlic.
7. To make the sauce: add in the cream and 750 ml of the milk and bring to a boil.
8. In a pot, mix together the remaining 250 ml cold milk with **Knorr Professional White Sauce Powder**, add to pot and stir.
9. Simmer sauce for 3 min.
10. Add crushed black pepper and 10 g **Knorr Professional Chicken Stock Granules**.
11. Add in cooked pasta and cooked chicken and taste for extra seasoning.
12. Toss in chopped parsley.
13. Serve with chorizo crumble and parmesan cheese.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW



SERVES
10

PREP
TIME
30 min

COOKING
TIME
40 min

THE CRUNCH BOWL

A light and refreshing bowl loaded with a rainbow of vegetables on a bed of brown rice, with a Cajun mayo made with Robertsons Smoked Paprika. Top it with toasted pecan nuts for that extra crunch!



 Follow @chefheckmannheidi 

INGREDIENTS

- 500 g Brown rice (cooked)
Water as required
- 1 kg Red slaw mix
- 20 g Vinegar
- 10 g Robertsons Barbecue Spice**
- 30 g Basil (torn)
- 50 g Oil
- 1 kg Cauliflower florets
- 15 g Robertsons Smoked Paprika** 
- 10 g Robertsons Steak & Chops Spice**
- 400 g Chickpeas (liquid drained)
- 4 Avocados (stoned and skin removed)
- 180 g Hellmann's Tangy Mayonnaise**
- 200 g Carrots (top and tailed, and peeled)
- 250 g Hellmann's Tangy Mayonnaise**
- 20 g Robertsons Cajun Spice**
- 10 g Robertsons Smoked Paprika** 
Toasted sunflower seeds
- 400 g Cauliflower florets
Edible flowers or fresh herbs

METHOD ON THE NEXT PAGE. 



THE CRUNCH BOWL

METHOD

1. Cook the rice as per package instructions.
2. Remove from the heat, drain and rinse under cold water. Set aside in a sieve to drain excess water.
3. Mix together the slaw mix, vinegar, **Robertsons Barbecue Spice** and basil and set aside.
4. Toss the oil, cauliflower, **Robertsons Smoked Paprika**, **Robertsons Steak & Chops Spice** and chickpeas together.
5. Heat a pan and fry for 5 min, always tossing. Remove from the heat and set aside.
6. Mash or blend the avocados and mix well with 180 g **Hellmann's Tangy Mayonnaise**.
7. Using a vegetable peeler, slice the carrots into ribbons (strips) and cover in cold water until needed.
8. Mix together 250 g **Hellmann's Tangy Mayonnaise**, **Robertsons Cajun Spice** and **Robertsons Smoked Paprika** and leave to stand for flavours to improve.
9. Fill the poke bowl with cooked brown rice, creating a base.
10. Follow with the slaw, cauli & chickpea mix, guacamole and carrots.
11. Top with the cajun mayo dressing and garnish with toasted sunflower seeds and edible flowers/fresh herbs.





FEATURING
**ROBERTSONS
ALL PURPOSE
SEASONING**

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FEATURING
**ROBERTSONS
SMOKED PAPIKA**

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SERVES
4-6

PREP
TIME
40 min

COOKING
TIME
4-5 min

SMOKY SPICY CHICKEN WINGS

Where there is smoke, there is flavour!
Deep-fried spicy chicken winglets coated with Knorr Professional Spicy Chicken Breading and flavoured with a mix of Robertsons Smoked Paprika, Robertsons All Purpose Seasoning and Hellmann's Tangy Mayonnaise.



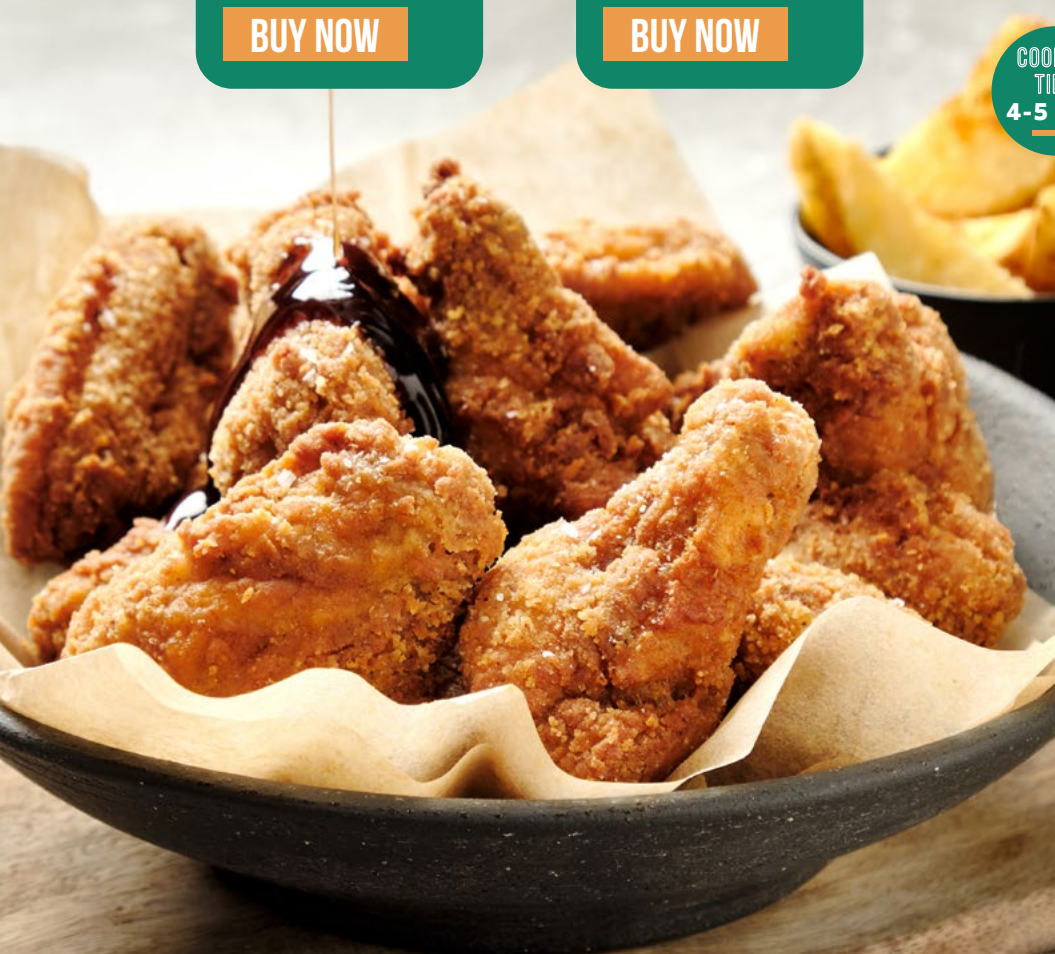
 Follow @chef_tebogo

INGREDIENTS

1 kg	Chicken wings		80 g	Hellmann's Tangy Mayonnaise
15 g	Robertsons Smoked Paprika		300 g	Knorr Professional Spicy Chicken Breading
5 g	Robertsons All Purpose Seasoning			

METHOD

1. Cut the chicken into winglets and score them.
2. In a bowl, mix the **Robertsons Smoked Paprika**, **Robertsons All Purpose Seasoning** and **Hellmann's Tangy Mayonnaise** until combined well.
3. Using your hands, rub the mixture onto the chicken wings and let marinate for 30 min.
4. Roll the chicken in the **Knorr Professional Spicy Chicken Breading** making sure it is well coated.
5. Pre-heat oil to 160 °C. Dust off any excess breading and deep-fry for 4-5 min or until cooked.





FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
6-8

PREP
TIME
20 min

COOKING
TIME
6 hours


SMOKY PAPRIKA AND GINGER BEEF SHORT RIBS

Smoky, zesty, oven-roasted short ribs made with fresh ginger and a ginger beer glaze, and seasoned with Robertsons Smoked Paprika and Knorr Professional Chicken Stock Granules to add a depth of flavour your diners will love!



 Follow @chefheckmannheidi 

INGREDIENTS

2 kg	Rack of beef short rib	1 L	Rib stock/liquid, strained
30 g	Robertsons Smoked Paprika 	500 g	Knorr Professional Tomato Pronto
20 g	Knorr Professional Chicken Stock Granules	500 ml	Ginger beer
10 g	Whole ginger (sliced, skin on)	100 g	Honey
500 ml	Water	100 g	Knorr Professional Honey & Soy Sauce
1.5 L	Ginger beer		

METHOD

1. Mix the **Robertsons Smoked Paprika** and **Knorr Professional Chicken Stock Granules** together and rub onto the beef short rib rack. Place into an oven-roasting dish.
2. Add the ginger, water and 1.5 L ginger beer to the short rib.
3. Cover with foil and place in a pre-heated oven at 160 °C for 3-4 hours.
4. Remove from the oven, strain off the liquid and set aside.
5. Pour all the remaining ingredients into a pot, bring to a boil and reduce on medium heat until thickened.
6. Pour the glaze evenly over the short rib and grill in a 180 °C pre-heated oven until cooked. Baste regularly.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW



SERVES
6

PREP
TIME
10 min

COOKING
TIME
1 hour

SMOKED PAPRIKA ROAST POTATOES

The perfect quick and easy side dish! Crispy, smoky, oven-roasted potatoes seasoned with Robertsons Smoked Paprika and fresh garlic, and topped with fresh thyme to finish.



Follow @chefdanielle_sa

INGREDIENTS

- | | | | |
|------------|---|-------------|--|
| 1.3 kg | Russet potatoes, peeled and cut into quarters | 30 g | Robertsons Smoked Paprika |
| 50 ml | Oil | 3 g | Thyme (removed from the stalk) |
| 5 g | Salt | 1 | Garlic bulb (unpeeled, broken into 4-6 pieces) |
| 2 g | Robertsons Black Pepper | | |



METHOD

1. Parboil the potatoes in salted water for about 3-4 min, no longer.
2. Meanwhile in a 190 °C oven, heat a baking pan of sufficient size to hold your potatoes without crowding them. (This will help to prevent the potatoes from sticking to the pan.)
3. After parboiling, drain the potatoes and let them stand for 5 min.
4. Toss the cooled, parboiled potatoes with the oil, salt, **Robertsons Black Pepper**, **Robertsons Smoked Paprika**, thyme and unpeeled garlic cloves. Transfer the seasoned potatoes to the hot baking pan. These should sizzle as they hit the pan; a good indication that they will not stick.
5. Roast the potatoes for about 30 min or until they are nicely golden brown all over, turning them every 10 min or so. (After the first 10 min, give the pan a shake to make sure the potatoes are not stuck to it.)
6. The roasted garlic may have to be removed before the potatoes are finished as it generally cooks faster. You can squeeze the roasted garlic out of the cloves to serve on the potatoes.
7. Garnish with fresh thyme.



FEATURING
**ROBERTSONS
SMOKED PAPRIKA**

BUY NOW

SERVES
**8 x
250 ml**

PREP
TIME
20 min

COOKING
TIME
±25 min


BUTTERNUT SOUP

A spicy, creamy, and easy butternut soup! Made with potatoes, carrots, apple, and onion, and seasoned with Robertsons Cinnamon and Robertsons Smoked Paprika for that extra flavour burst!



 Follow @chefpinkydread 

INGREDIENTS

- | | | | |
|-------|-----------------------------------|-------|--|
| 60 g | Butter | 10 g | Robertsons Smoked Paprika  |
| 100 g | Onions (finely diced) | 20 g | Knorr Professional Vegetable Stock Granules |
| 5 g | Garlic (crushed) | 1 L | Boiling water |
| 140 g | Potatoes (diced) | 60 ml | Fresh cream |
| 40 g | Carrots (diced) | 40 ml | Crumble: Crispy onion & toasted pumpkin seeds |
| 500 g | Butternut (diced) | | |
| 120 g | Apple (diced) | | |
| 1 ml | Robertsons Cinnamon Powder | | |

METHOD

1. Melt butter, add onions, garlic, and sauté until translucent.
2. Add the potatoes, carrots, butternut, apple, **Robertsons Cinnamon**, **Robertsons Smoked Paprika**, **Knorr Professional Vegetable Stock Granules** and water.
3. Bring to boil and simmer until the butternut is cooked. Liquidise until smooth.
4. Add cream, bring to boil, and check seasoning.
5. Garnish with crumble on top.





FEATURING
**ROBERTSONS ALL
PURPOSE SEASONING**

BUY NOW

SERVES
4 x
300 g

PREP
TIME
10 min

COOKING
TIME
± 10 min


CHIMICHURRI T-BONE STEAK

Impress your guests with this incredibly simple spice-rubbed steak seasoned with Robertsons All Purpose Seasoning and served with a colourful and flavourful chimichurri sauce.



Follow @chefpinkydread

INGREDIENTS

125 ml	Olive oil	1 ml	Robertsons Origanum
30 ml	Red wine vinegar	1.2 kg	T-Bone steaks (4 x 300 g each)
125 ml	Parsley (finely chopped)	15 g	Robertsons All Purpose Seasoning 
15 g	Fresh coriander (finely chopped)	0.5 ml	Robertsons Black Pepper
20 g	Garlic (finely chopped)	30 ml	Olive oil
20	Red chillies (finely chopped)		

METHOD

1. In a bowl, mix together 125 ml olive oil, red wine vinegar, parsley, coriander, garlic, chillies and **Robertsons Origanum**. Allow to sit for 5-10 min to release all the flavours into the oil before using.
2. Season steaks with **Robertsons All Purpose Seasoning** and **Robertsons Black Pepper** and brush with 30 ml olive oil. Grill over medium-high heat.
3. Cook to your liking. Transfer steaks to a tray and let rest for 5 min.
4. Serve chimichurri on the side in a dip bowl with steaks or pour it over steaks.

Chef's Tips:

1. Chimichurri can be prepared and refrigerated for 24 hours before serving.
2. Steak doneness: To test if the steak is cooked to your liking, press the centre with the back of a pair of tongs. The steak will feel soft when rare; slightly firmer and springy when medium, and very firm when well done.



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We make time for breaks. We take the time to take care of ourselves, to reduce stress, chat and laugh.

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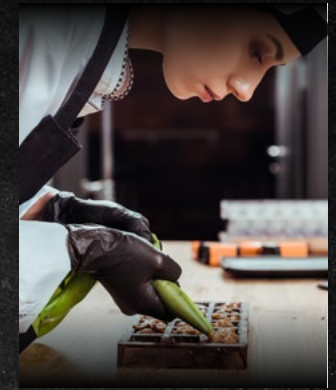
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