



**EXPERIENCE THE IRRESISTIBLE
AROMA AND FLAVOUR OF RAJAH!**



**Unilever
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**#Prepped for tomorrow
at UFS.com**



OUR TRUSTED ROBERTSONS' RANGE OF RAJAH CURRY POWDERS

Deliver **diverse aromas and flavours, vibrant colours,**
and **just the right kick** to bring any dish to life!

You need a versatile curry powder to give your dishes the **right flavour, colour and heat.**

Robertsons Rajah Curry Powders are made from pure spice blends that provide the best quality ingredients to spice up any dish with **irresistible aromas, authentic flavour, and a vibrant visual appeal.**

Just a small amount can make a big difference to your dish.



BUY NOW

ROBERTSONS MEDIUM RAJAH

Add a world of rich, intense flavour, colour and aroma your customers know and love.

Robertsons Medium Rajah is made with the finest herbs and spices, uniquely blended to give the perfect balance of generous flavour and satisfying heat.

EXPERTLY BLENDED THE TRADITIONAL WAY

- Trusted Robertsons Rajah brand all South Africans have in their pantries.
- The perfect blend of coriander, turmeric, cumin, methee and chillies.
- Adds great colour for visual appeal.
- Mouth-watering taste and aroma.
- Traceable supply chain guarantees hygiene.



MADE WITH



Coriander



Turmeric



Cumin



Methee



Wheat Bran



Chillies



BUY NOW

ROBERTSONS HOT RAJAH

Hot. Flaming. Warm. Spicy. Add some intensity and zing to your signature flavour and put a fire in your belly with **Robertsons Hot Rajah**.

Robertsons Hot Rajah delivers just the right amount of aromatic magic, made with the perfect mix of natural ingredients for **brilliant colour, irresistible aroma, satisfying heat**, and **exceptional taste**.

EXPERTLY BLENDED THE TRADITIONAL WAY

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- Adds great colour for visual appeal.
- Mouth-watering taste and aroma.
- Traceable supply chain guarantees hygiene.



MADE WITH



Coriander



Chillies



Wheat Bran



Cumin



Methee



Turmeric



Fennel



Paprika



Cassia



Cloves



BUY NOW

ROBERTSONS RAJAH ALL-IN-ONE

Deliver **irresistible aromas, colour, and flavour** with one versatile solution.

Trusted as a top-quality curry powder, **Robertsons Rajah All-In-One** is the perfect convenient solution to deliver mouth-watering taste and aroma to a variety of delectable dishes.

EXPERTLY BLENDED THE TRADITIONAL WAY

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- Adds great colour for visual appeal.
- Mouth-watering taste and aroma.
- Traceable supply chain guarantees hygiene.



MADE WITH



Coriander



Turmeric



Cumin



Methee



Chillies



HEAT SCALE

BUY NOW

ROBERTSONS MILD & SPICY RAJAH

Some like it hot – but some just don't. That's where our well-rounded **Robertsons Mild & Spicy Rajah** hits the proverbial sweet spot.

Without compromising on the distinct Rajah flavour, **Robertsons Mild & Spicy Rajah** provides a perfect curry “middle ground” with just enough kick and not too much heat.

EXPERTLY BLENDED THE TRADITIONAL WAY

- Trusted Robertsons Rajah brand all South Africans have in their pantries.
- The perfect blend of coriander, turmeric, cumin, methee and chillies.
- Adds great colour for visual appeal.
- Mouth-watering taste and aroma.
- Traceable supply chain guarantees hygiene.



MADE WITH



Coriander



Turmeric



Cumin



Methee



Chillies

EXPERIENCE IRRESISTIBLE FLAVOURS WITH THESE AROMATIC RECIPES



Follow
@chefworthingtonmary



BUTTER CHICKEN AND PRAWN CURRY WITH PEANUT BUTTER

A rich and creamy chicken and prawn curry originating from the South of India.

[SEE RECIPE](#)



Follow
@chefpinkydread



FRAGRANT CHICKEN CURRY

A delicious aromatic chicken curry garnished with fresh coriander and served with cucumber yoghurt raita, sambals, roti and papadum.

[SEE RECIPE](#)



Follow @chefdanielle_sa



MUSSELS, MILD CURRY HOLLANDAISE SAUCE WITH TAGLIATELLE PASTA

Experience the deep ocean aromas of mussels and a combination of warm mild spiced curry hollandaise and pasta.

[SEE RECIPE](#)



Follow @chef_tebogo



BOEREWORS AND CHAKALAKA PITA

There isn't anything more South African than boerewors and chakalaka, and when it's served in a pita, it's even more delicious!

[SEE RECIPE](#)



Follow @chefheckmannheidi



THE CURRY VEG BOWL

This healthy goodness is packed with flavour and nutrients and served on a bed of basmati rice. Just add Knorr Professional Tomato Pronto and Robertsons spices, and it's ready to seal and serve!

[SEE RECIPE](#)



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.

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ACT AS ONE

MAKE TIME

SAY "GOOD JOB"



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Unilever Food Solutions is a business built by Chefs, so we know what you face every day in the kitchen. Our team of industry professionals is here to help make your life a little easier.

- 100's of training videos and exclusive masterclasses from global and local expert Chefs
- Classes for every skill level
- Course content includes the importance of food safety, personal and workplace hygiene, food preparation, HACCP, and advanced techniques
- Completed courses come with certificates endorsed by the South African Chefs Association.



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KHULUMA

CHATBOT AND LIVE CHAT

Our always-on chatbot is available on [ufs.com](https://www.ufs.com) to assist you with any queries you might have.



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