



## KNORR INTRODUCES FIRST EVER RANGE OF JELLY GRAVY

### Authentic homemade tasting gravy with real meat juices

Creating delicious gravy with all of the flavour of homemade cooking is now quick and easy thanks to the brand new range of Gravy Pots from Knorr. This new range of delicious Gravy Pots will take the stress out of cooking just in time for the festive season.

From the makers of Knorr Stock Pot, the new Knorr Gravy Pot is available in two tasty flavours, **Chicken and Beef**, providing the perfect accompaniment for any succulent roast dinner. Gravy Pots have been created by Igor Zago, one of the Knorr Professional Chefs working in the Knorr kitchen in Germany. Igor has gone to extraordinary lengths to deliver authentic homemade tasting gravy, made with the finest ingredients.

**Igor comments:** “Together with my inspiration and the best cooking techniques, Knorr Gravy Pots are made with only the highest quality vegetables and are slowly simmered with real meat juices to produce a tasty gravy. The result is a gravy that brings real meat flavours to a whole range of meals, perfect for a home cooking; because the best dishes deserve the best gravy.”

Knorr Gravy Pot is the first ever jelly format gravy, offering a homemade gravy taste without the effort and hours of cooking from scratch. Perfect for when you are in a hurry but don't want to compromise on flavour, use them to add a burst of taste to a traditional roast dinner, mid week meal or add some excitement to Christmas leftovers on Boxing Day.



**Chicken Gravy Pot** – partner this flavoursome chicken gravy with poultry based dishes, adding a special ‘something’ to your meal when you want to impress. Created using slowly simmered real meat juices and a unique combination of herbs, the gravy is perfect accompaniment for roast dinners and warming winter pies.

**Beef Gravy Pot** – this rich beefy gravy will infuse roasted meats with its unique combination of high quality ingredients to instantly add a taste of luxury to your meal. Pair it with hearty winter meals and show off your culinary prowess.



During the festive season, why not try our simple recipe for roast turkey with orange and smoky bacon baste and Knorr Chicken Gravy Pot:

### **ROAST TURKEY WITH ORANGE AND SMOKY BACON BASTE**

Servings: 8 plus

Preparation Time: 15 minutes

Cooking Time: 4½ - 5 hours

#### **Ingredients:**

5.4-6.5 kg (12-14 lb) oven-ready turkey

200g (7 oz) Butter

Finely grated rind of 1 orange

3 smoked bacon rashers, finely chopped

2 tablespoons of chopped fresh herbs

Black pepper

Stuffing of your choice

2 Knorr Chicken Gravy Pots



#### **Method:**

1. Carefully loosen the skin over the turkey breasts
2. Mix together all the ingredients for the baste and spread under the skin over the breast
3. Press any chosen stuffing into the neck end of the turkey and tuck the neck flap under the birds back (secured with a small skewer)
4. Place the turkey in a large roasting dish and cover with foil
5. Cook in preheated oven at 220°C, 200°C fan oven, Gas 7 for 40 minutes, then reduce the heat to 170°C, 150°C fan oven, Gas 3 for 3-3½ hours
6. Remove the foil, baste well and increase the oven temperature to 200°C, 180°C fan oven, Gas 6 for a further 30-45 minutes until well browned and thoroughly cooked through
7. Transfer to a large serving plate, cover loosely with foil and leave to stand for up to 45 minutes (to relax the meat and make carving easier)

8. Add the Knorr Gravy Pots to the roasting tin with 550ml warm water. Stir continuously with a whisk and bring up to a boil for one minute
9. Serve with roast potatoes, your choice of stuffing, seasonal vegetables and cranberry sauce

### **ENDS**

For further information, recipes and images of the Knorr Gravy Pot range, please contact the Unilever Kitchen team Clarion Communications on 020 7479 0910 or [unileverkitchen@clarioncomms.co.uk](mailto:unileverkitchen@clarioncomms.co.uk)

#### **Notes to Editors:**

- Knorr is owned by Unilever UK, one of the country's leading FMCG players, with a turnover of £2.5 billion. Unilever owns 40 brands spanning 11 categories and has a household penetration of 98% in the UK
- RRP\* £1.79

\*RRPs (Recommended Retail Prices) are recommendations only - retail/wholesale prices are for the customer alone to decide