

# *Valentine's Day Activity Pack*




**THIS  
IS  
HOME**

Resident  
wellbeing  
in action

 Unilever  
Food  
Solutions


# Introduction



Unilever Food Solutions would like to wish you a Valentine's Day season full of love, joy, and happiness.

We've created this activity pack to help you celebrate this special day.

The packet includes multiple activities in addition to a variety of Valentine's Day recipes that both the chefs and residents can enjoy!



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# Love Heart Wordsearch

J B I N X S  
 L H Z S A G D L  
 J V E R J J X C K Y  
 R Y O A M J G Y L Q S A  
 Y T G R Z C G C K T D X S  
 G G O R T O Y H J T Q N X S K W P L M W M Z J S X F F H K J  
 Z Z C K T D I N N E R S S U E D I Y J W E J Q X G I F T S M V  
 C F X E B Q F P P I C O K R Y C U P I D T C H A M P A G N E J  
 S O W R B O M R C Q C D R O M E F K H J L O Z N G S R S Q M Q  
 Z I W I H O A T P X S X W S R M C Y V X Z F G W O T I N X G S  
 F H Y X X N X T O M W A X E C M Q S Z K M E R Y V R F T P P H  
 S A D M I R E R N M O S A S U G Q R D D H F W O P A O X H I N  
 P H I T H C L F Y R F P M P J U L O N B X E W E W I G X L  
 U F E B R U A R Y G Q K U C Y X M C L T Q A L M B A R S I  
 T W F H F K K N B X C L Q A U W H H A W I N E T E F F H Q  
 L R V V A X F N R H Z U K E D W O L G E M E L R F Z K  
 I N O H D X V P G M X Q E C F S C H F B X H B R R B P  
 G H B A Q X M K C Y E S D T S O H M K V G W I N R  
 R A Q T X L U H H T Z P E B E L O V E D R X E G W  
 Y W E Z L T C U K W Q S O K A P D K W Y S S I  
 J H Z M G H I W K H S X Q T A I P K I W Z  
 F C R K W T E Q Y E V J E P W X F X R  
 F W X B S X T T J R J G A K V Y Y C N  
 J R R G O M Y D T N O G T T Y N I  
 Y X J C O B O R Y B F J F T U  
 C R Z V E I Q W V L A K R  
 Z M C A W Q L O V E P  
 F U Q C T S B  
 V W Z O U  
 L W M  
 N

1. ADMIRER
2. BEAU
3. BELOVED
4. CHAMPAGNE
5. CHOCOLATE
6. CUPCAKES
7. CUPID
8. DATE
9. DESSERT
10. DINNER
11. FEBRUARY
12. GIFTS
13. HEART
14. LOVE
15. ROSES
16. STRAWBERRIES
17. WINE





# Answer Key

J B I N X S  
 L H Z S A G D L  
 J V E R J J X C K Y  
 R Y O A M J G Y L Q S A  
 Y T G R Z C G C K T D X S  
 G G O R T O Y H J T Q N X S K W P L M W M Z J S X F F H K J  
 Z Z C K T D I N N E R S S U E D I Y J W E J Q X G I F T S M V  
 C F X E B Q F P P I C O K R Y C U P I D T C H A M P A G N E J  
 S O W R B O M R C Q C D R O M E F K H J L O Z N G S R S Q M Q  
 Z I W I H O A T P X S X W S R M C Y V X Z F G W O T I N X G S  
 F H Y X X N X T O M W A X E C M Q S Z K M E R Y V R F T P P H  
 S A D M I R E R N M O S A S U G Q R D D H F W O P A O X H I N  
 P H I T H C L F Y R F P M P J U L O N B X E W E W I G X L  
 U F E B R U A R Y G Q K U C Y X M C L T Q A L M B A R S I  
 T W F H F K K N B X C L Q A U W H H A W I N E T E F F H Q  
 L R V V A X F N R H Z U K E D W O L G E M E L R F Z K  
 I N O H D X V P G M X Q E C F S C H F B X H B R R B P  
 G H B A Q X M K C Y E S D T S O H M K V G W I N R  
 R A Q T X L U H H T Z P E B E L O V E D R X E G W  
 Y W E Z L T C U K W Q S O K A P D K W Y S S I  
 J H Z M G H I W K H S X Q T A I P K I W Z  
 F C R K W T E Q Y E V J E P W X F X R  
 F W X B S X T T J R J G A K V Y Y C N  
 J R R G O M Y D T N O G T T Y N I  
 Y X J C O B O R Y B F J F T U  
 C R Z V E I Q W V L A K R  
 Z M C A W Q L O V E P  
 F U Q C T S B  
 V W Z O U  
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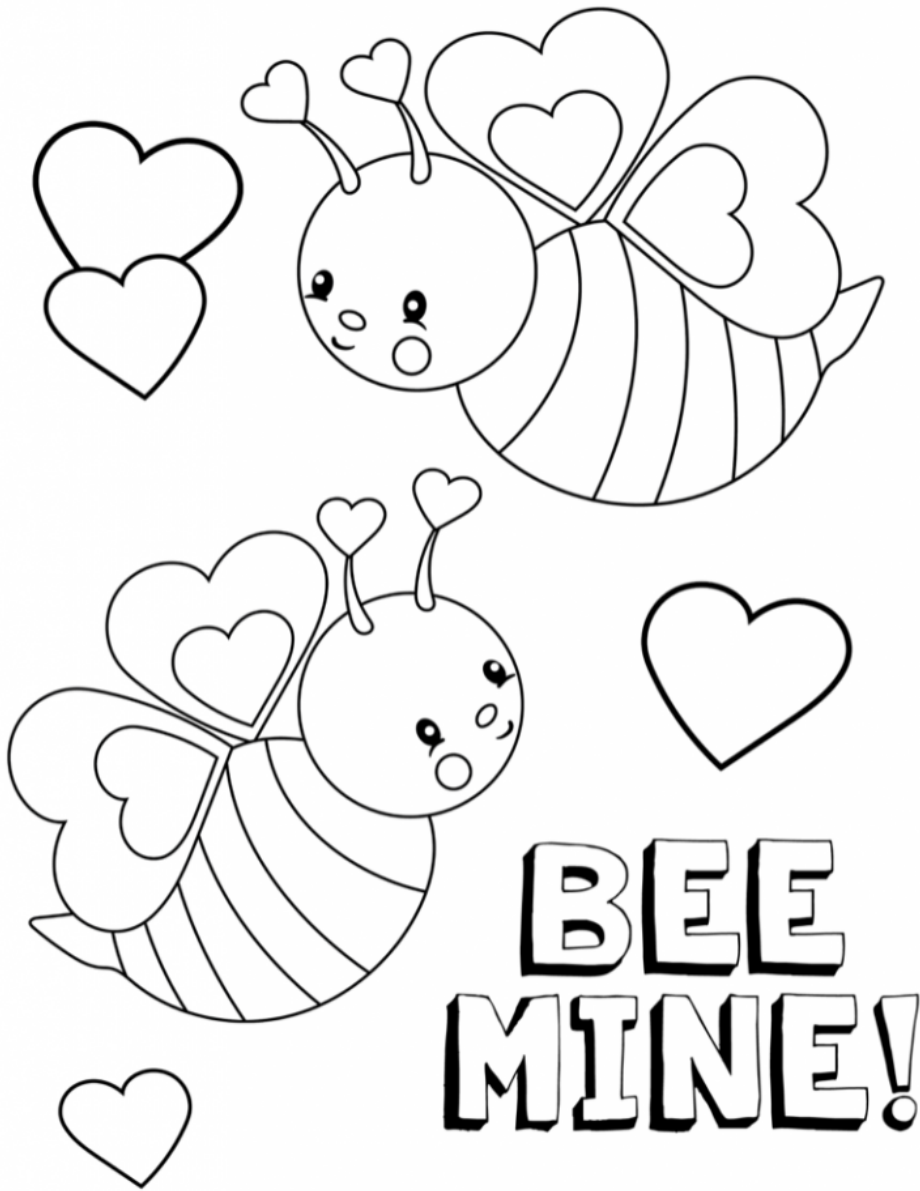
# Coloring



# Coloring



# Coloring



# Raspberry Chocolate Tartlet Group Activity

Enjoy this special treat to celebrate Valentine's Day!



## Recipe



Serves 12

QUANTITY	INGREDIENTS	METHOD
12-2"	Tart shells	Place prepared shells on a baking sheet. Bake, at 375°F, for 6-8 minutes. minutes or until golden. Let cool.
22 g.	Chocolate, semi-sweet chopped	
90 ml.	Butter, unsalted	Use a double boiler. In the pan, melt the butter, chocolate and agave, and stir until smooth. Remove from heat. (You may also melt the chocolate using the microwave).
30 ml.	Agave	
60 ml.	Raspberry jam	Use a mesh sieve to remove any seeds in the jam. Spread 1 teaspoon of jam into each tartlet shell before filling with chocolate. Let the completed tartlets set for an hour or two. Before serving, top each tartlet with fresh raspberries.
1 l.	Raspberries, fresh	



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# Eggplant Gratin



Serves 25

## QUANTITY

## INGREDIENTS

## METHOD

1/8 in

Olive Oil

Heat about 1/8-inch of olive oil in a very large frying pan over medium heat. When the oil is almost smoking, add several slices of eggplant and cook, turning once, until they are evenly browned on both sides and cooked through, about 5 minutes. Transfer the cooked eggplant slices and cook remaining eggplant.

4.kg

Unpeeled eggplant, sliced 1/2" thick

Meanwhile, in a bowl, mix together the ricotta, egg, prepared Knorr Culinary Cream, and 1/2 of the Parmesan.

720 ml.

Ricotta cheese

In individual gratin dishes, place a layer of eggplant slices, then sprinkle with Parmesan and spoon 1/2 of the marinara sauce. Next, add a second layer of eggplant, half the ricotta mixture, and finally 1 tablespoon of grated Parmesan on top.

12

Eggs

Place the gratins on a baking sheet and bake for 25 to 30 minutes, at 400°F, until the top is browned. Serve warm.

720 ml.

Knorr Culinary Cream, prepared

1.5 l.

Parmesan cheese, grated

1.5 l.

Knorr Creamy Tomato & Roasted Red Pepper Soup Du Jour, prepared



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# Butternut Squash Baked Pasta



Serves 25

## QUANTITY

## INGREDIENTS

## METHOD

150 ml.

Olive Oil

Heat oil in a large sauté pan over medium-high. Cook onion, stirring occasionally, until golden brown and softened, 8–10 minutes. Add garlic and sauté until fragrant and garlic is softened, about 1 minute. Add prepared Knorr Butternut Squash Soup Du Jour, prepared Knorr Culinary Cream and ½ of the parmesan cheese and simmer until combined. Season with salt and pepper as desired.

4

Onions, finely diced

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 3 minutes less than package directions. Drain, then rinse with cold water.

12 cloves

Garlic, peeled, minced

4 l.

Knorr Butternut Squash Soup Du Jour, prepared

1 l.

Knorr Culinary Cream, prepared

2.7kg.

Rigatoni

300g.

Parmesan, grated

Pour 1/3 of squash mixture into a large hotel pan, or pans, and spread to edges. Scatter pasta over sauce, then pour remaining sauce over. Top with remaining Parmesan. Cover with foil and bake 15 minutes. Uncover and increase oven temperature to 425°. Continue to bake until top is darkened in spots and sauce is bubbling, 10–15 minutes.

**Knorr**  
SINCE 1838