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# **FUTURE MENUS** 4

TOP FOODSERVICE TRENDS FOR RESTAURANTS  
2026



Unilever  
Food  
Solutions



# FUTURE MENUS 4

**IN 2026, THE FOODSERVICE INDUSTRY IS ALL ABOUT MAKING THE MOST OF WHAT YOU HAVE – DOING MORE WITH LESS, FINDING REAL VALUE, AND MAKING EVERY DISH COUNT.** *Diners are craving food that feels genuine and tells a story,* **WITHOUT THE EXTRA FUSS. WITH TIGHTER BUDGETS, MENUS ARE GETTING SIMPLER, LOCAL INGREDIENTS ARE TAKING CENTRE STAGE, AND SMART USE OF RESOURCES MATTER MORE THAN EVER.**

People still want to enjoy their meals, but they're looking for comfort and connection, not just the next big trend. Authenticity is everything: guests want to know where their food comes from and why it matters. Health now means real benefits and good ingredients, not empty buzzwords.

Technology is helping kitchens run smoother and making dining more convenient, but the heart of hospitality – the human touch – remains just as

important. Gen-Z is setting the pace with their focus on value for money, creativity, and experiences that feel personal and real.

For chefs and restaurant owners, **Future Menus 4** is about practical innovation: do what works for your team, tell your story honestly, and serve quality and value for money in every bite. Consider this your toolkit...



# GET #PREPPED FOR TOMORROW WITH UNILEVER FOOD SOLUTIONS



#Prepped for tomorrow

Unilever Food Solutions (UFS), accounting for 20% of Unilever's Foods Business Group, operates in over 75 countries as a dedicated supplier for the foodservice industry. At our core, we are a business of chefs for chefs. The expertise of our global network of over 250 in-house chefs informs everything we do, establishing our strategy around three key pillars: high-quality products, industry inspiration and best-in-class services.

We recognise the high demands professional chefs place on food products and ingredients to streamline kitchen operations. We specialise in high-quality products that improve profitability, enhance consistency, and help unlock on-trend flavours. Our leading-edge portfolio features power brands like Knorr Professional, Robertsons and Hellmann's. We excel in creating product recipes that perform exceptionally in professional kitchens and outshine the competition.

Keeping menus trendy and inspiring is a constant challenge for chefs, especially with the ever-evolving influences of social media trends, shifting consumer demands, and economic factors. Our annual Future Menu Trends initiative highlights major global culinary trends, demonstrating how chefs can bring these trends to life in their own kitchens, enhancing both creativity and profitability. We also strive to support chefs by offering an ever-growing selection of unique and classic recipes available on our website.

We understand the pressure and skills required by professional chefs to run a successful kitchen. Our culinary training programmes supply chefs with best-in-class services and food industry tools for professionals in the foodservice industry. From the basics of Food Safety to advanced World Cuisines, we've got it covered. We also aim to improve kitchen environments by fostering a positive culture. Our Positive Kitchens initiative addresses challenging conditions commonly encountered, providing tools, training and inspiration for efficient team management, effective communication and overall well-being.

UFS is constantly pushing to better serve the foodservice sector by taking a digital-first approach. Our mission is to foster global relationships with professional chefs and culinary communities, encouraging growth and creativity.



# TRENDS SHAPING OUR INDUSTRY



## CULINARY ROOTS:

### HERITAGE ON TODAY'S MENU

Culinary Roots continues the passion and respect for indigenous heritage and culture into 2026, with renewed energy. Tradition is not only preserved but celebrated, and food becomes a catalyst for fresh creativity. In 2025, the focus was on rediscovering heritage dishes and giving them the reverence they deserve. This year, the trend takes on a lighter, more joyful tone: traditional recipes and ancient techniques are becoming more accessible and relevant to today's diners.



## STREET FOOD COUTURE:

### ELEVATE CLASSICS, TELL YOUR STORY

This year, Street Food Couture continues to evolve, but with a renewed sense of focus and intention. In 2025, diners showed strong interest in premium ingredients within their meals. In 2026, they go deeper – seeking to appreciate the craftsmanship, skill, and regional pride of the chef behind the plate.



## BORDERLESS CUISINE:

### WHERE EVERY PLATE TELLS A STORY

In 2026, Borderless Cuisine goes beyond simply mixing flavours – it connects identities, stories, and traditions. Chefs move past basic combinations to create dishes that honour origin, celebrate craftsmanship, and build cultural bridges. From ingredient-driven mashups to true cultural cross-pollination: every plate tells a story, every technique pays tribute.

## DINER DESIGNED:

### MAKE EVERY MEAL PERSONAL

Diner Designed is evolving with a renewed sense of clarity. In 2025, the trend leaned into personalised meals driven by technology, build-your-own formats, and theatrical, interactive dining. In 2026, it finds balance – with flavours shifting toward simpler yet still enjoyable, thoughtful, and dynamic meals, while restaurant service becomes smoother and more efficient.



# CULINARY



# ROOTS

**Culinary Roots continues the passion and respect for indigenous heritage and culture into 2026, with a new energy about it. Tradition is not just preserved, but celebrated, and food is fuel for fresh creativity. In 2025, the focus was on resurfacing heritage dishes and paying them the reverence they deserve. This year takes a lighter, more joyous tone: ancestral recipes and ancient techniques are made more accessible and relevant to today's diners.**

The appeal is in tasting something real. Gen-Z diners are increasingly drawn to ingredients and dishes

with history, like ancient grains and ancestral stews that tell stories of places, people, and time. Rising political instability is encouraging people to celebrate what's close to home, while concerns for the climate have people looking for super-local, resilient, sustainable ingredients. At the same time, younger generations are creative and open to new interpretations.

Full-service restaurants are the natural homestead for Culinary Roots, where chefs get personal and support local suppliers. Keep note of the growing trends for foraging and one-pot stews, and increased use of

kunafa (beyond Dubai chocolate!) and buckthorn, ingredients with deep cultural histories and community ties.

Culinary Roots goes beyond nostalgia. It's about reimagining heritage as a living, joyful, delicious journey.

# CULINARY ROOTS

**Heritage is Hypey**—Indigenous ingredients and ancient grains are premium, pride of place on modern menus.

**Low and Slow is in Style**—Tagines, koshari, egusi soup. Family style and fire cooking.

**Spices are Personal**—DIY dry rubs, Indonesian bumbu kits. Spices are hands-on and hyper local.

**Chefs as Storytellers**—Think Gen-Z remixing grandma's recipes.

**Cuisine = Identity**—Oaxacan, Andean, and Emirati food are booming as diners crave authenticity. Africa emerges as the next area of discovery.

## TRENDING CUISINE

The distribution of cuisines indicates a volatility in regional cuisine interest.

**Basque**  
A Southwestern European cuisine spanning Spain and France.

**Oaxacan**  
A southern Mexican cuisine.

**Emirati**  
A diverse span of the UAE.

**Algerian**  
North African cuisine.

**Sichuan**  
From the southwestern Chinese province.

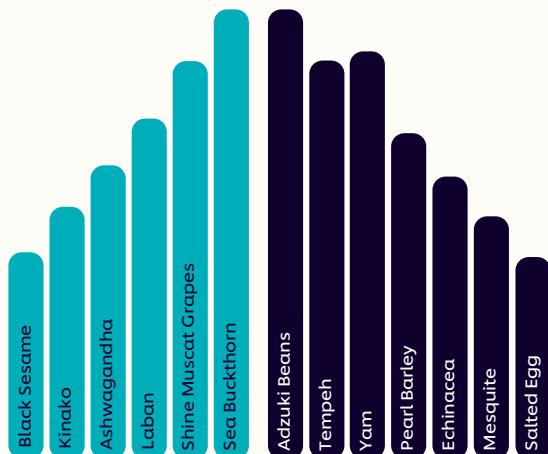
**Andean**  
A range from Colombia, Ecuador, Peru, Bolivia, Argentina and Chile.



**KEY** ■ Trending ■ Emerging

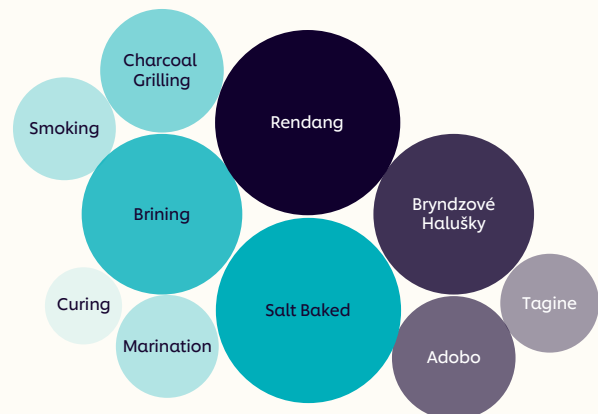
## TRENDING AND EMERGING INGREDIENTS

Local, often foraged, provenance with functional benefits.



## TRENDING AND EMERGING TECHNIQUES

Viral trends and tactile cultural connection.





# INGREDIENTS TO WATCH

## CULINARY ROOTS

WRITTEN BY Ryan Cahill

WANT YOUR DISHES TO ATTRACT ATTENTION? CONSIDER THESE TRENDING INGREDIENTS IN YOUR *Culinary Roots* RECIPES.



**Culinary Roots is about tapping into our heritage dishes. It's a celebration of local history and an opportunity to shine a spotlight on the recipes that are intrinsically linked to our identities – something which has become increasingly important for younger generations**

**For 2026, there are some stand-out ingredients that are making their mark within Culinary Roots. Consider incorporating these into your Culinary Roots creations to grab the attention of diners...**

### Yuzu

Yuzu is a Japanese citrus fruit, which is both sour yet floral. It offers a fragrant twist to sauces, desserts, cocktails, and dressings, often in place of lemon or lime for a more unique flavour profile. Its versatility and exotic aroma make it a firm favourite globally.

### Turmeric

Turmeric is an earthy, golden root used for centuries in South Asian and Middle Eastern cooking. Now known internationally for both its flavour and health benefits, it often appears in lattes, soups, sauces, and wellness bowls. Its deep colour and anti-inflammatory properties have made it a staple in Culinary Roots, and the possibilities of its use continue to grow and develop.

### Black Sesame

Regularly used across East Asian and Middle Eastern cuisine, Black Sesame offers a nutty and roasted flavour. It's regularly used in ice-cream and Tahini-style spreads, savoury crusts and plant-based milks and is often utilised for texture and a hint of bitterness to both sweet and savoury dishes.

### Tamarind

Tamarind is a tangy, somewhat sweet pulp used in cuisines from Thailand to Mexico to India. It adds Umami and a lightness to chutneys and sauces across diverse culinary traditions. Its global versatility and bold flavour make it a go-to for chefs crafting cross-cultural Street Food and sauces.

### Tempeh

Tempeh is a fermented soybean product from Indonesia, rich in protein and gut-friendly probiotics. Its firm texture and nutty flavour make it ideal for grilling, stir-frying, or marinating in global Street Food formats. Tempeh fits perfectly into plant-based and fusion menus, bridging Southeast Asian tradition with modern health trends.

# HOW TO MAKE A RESTAURANT PROFITABLE (AND KEEP IT THAT WAY)

WRITTEN BY Dino Bonačić

HERE, UFS EXPERTS OFFER SOLUTIONS TO HELP YOUR BUSINESS TURN A PROFIT – *time and time again!*



**Behind the beautifully garnished plates and the Instagrammable ambiance lies the cold, hard reality: food establishments often run on razor-thin profit margins.**

**However, our research suggests that operators are getting smarter – there's a growing focus on extracting value from cheaper ingredients. Think tinned fish, upcycled pastries, fermented foods and tiered twists on global favourites.**

**These simple suggestions might just be the key to turning a profit...**

## 1. Versatile Concepts

Fried chicken is a global favourite, but its preparation and presentation vary widely. From the U.S. drive-thru, casual Asian or Latin American, to elevated European dining, this dish offers a unique opportunity for operators to maximise profitability while meeting diverse consumer expectations. The beauty of fried chicken lies in its adaptability. By leveraging one common ingredient – chicken – and pairing it with a signature sauce like gravy, operators can create multiple menu applications that fit different cost and labour models. This approach ensures consistency, scalability, and strong margins.

## 2. Tiered Applications

There are three simple ways to approach fried chicken recipes. First up, a basic application concept which is simple, low-labour and cost-effective. An example would be classic fried chicken served

with ready-to-use gravy (e.g. **Knorr Chicken Gravy Mix**). The profit advantages include minimal prep time, easy execution, and high throughput for QSRs and commissaries. Simple customisations include gluten-free flour or plant-based swaps for dietary needs. Next up is an elevated application with a concept that adds creativity without sacrificing efficiency. This could be fried chicken thighs topped with kimchi slaw or a fried egg for a premium twist. There's slightly higher labour but increased value, making it ideal for casual dining and grab-and-go formats. Incorporate regional flavours like curry-infused gravy for borderless appeal. Finally, we have highly skilled applications – refined, chef-driven dishes for premium markets. This could be brined chicken breast with pickled radish, beet purée, and herb-enhanced gravy. Here, you have a higher ticket price offsetting the labour, perfect for full-service restaurants.



An appealing add-on could include gut-health ingredients or “better-for-you” positioning to attract health-conscious diners! These solutions are designed for scalability, supporting central production kitchens and multi-unit chains. They offer flexibility to work across quick-service and full-service restaurants as well as retail distributors. With a clear tiered structure, they also enhance profitability by helping operators choose concepts that best align with their business model.

### 3. The Power of Data

Profitability is mastered off the plate. Data is the lifeline of a sustainable restaurant. By analysing sales patterns, you can forecast customer flow and plan your purchases more

accurately, reducing waste and avoiding stockouts. Researching ingredient prices when developing recipes helps in understanding your food cost percentage. And don’t ignore the past! Instead, look back and use historical data to determine peak dining times and staff.

### 4. The Unsung Hero of Profitability

By using a consistent, high-performing base – like Knorr products – chefs can reduce prep time and labour, maintain flavour integrity under varied conditions such as heat lamps and high-acid environments, and create endless variations with minimal additional cost such as adding herbs, spices, or fermented elements.

### 5. Profitability Is a Daily Grind

Achieving profitability isn’t a one-time milestone; it’s an ongoing effort. Efficiency, creativity, and adaptability are your best friends. From rethinking your mise en place to embracing new preservation techniques like dehydration and pickling, every little adjustment can make a difference. Running a profitable and sustainable restaurant might be a challenge, but for those who do it right, the rewards – financial and otherwise – are oh-so-satisfying.





# OXTAIL WITH BUTTERBEAN MASH







# OXTAIL WITH BUTTER BEAN MASH

BY **CHEF PINKY LINAH MARUPING**

This dish is a celebration of deep, comforting flavours rooted in tradition, where humble ingredients are transformed into something rich and memorable. Slow-braised oxtail, a staple in many cultures, speaks to a heritage of patience in cooking – where time unlocks tenderness and depth. Paired with a creamy butter bean mash and finished with a vibrant atchar oil drizzle, the recipe brings together classic techniques with bold, local influences. It's a modern expression of culinary roots – honouring the past while embracing layered, contemporary flavour.



**CHEF PINKY LINAH MARUPING**  
Regional Customer Chef,  
Unilever Food Solutions, Gauteng

## INGREDIENTS (10 Portions, 335–350 g)

### Oxtail

3,5 kg Oxtail pieces  
45 ml Olive oil  
200 g Onion, chopped  
150 g Carrot, chopped  
150 g Celery stalks, chopped  
15 g Garlic cloves, crushed  
15 g Tomato paste  
10 g Cumin, ground  
10 g **Robertsons Mild & Spicy Rajah Curry Powder**  
10 g **Robertsons Smoked Paprika**  
30 g **Knorr Professional Beef Stock Granules**, mixed with 1 L boiling water  
400 g **Knorr Professional Tomato Pronto**  
30 g Brown sugar  
30 ml Apple cider vinegar  
30 g Atchar pulp (no oil) (optional)  
2 ea Bay leaves  
Salt & pepper  
75 g **Knorr Professional Jus**  
500 ml Water

### Butter Bean Mash

100 g **Knorr Professional Mash Flakes**  
200 ml Cold milk  
425 ml Boiling water  
1,2 kg 3 × 400 g tins Butter beans, drained  
60 g Butter  
45 ml Olive oil  
8 g Crushed garlic  
2 g **Knorr Professional Vegetable Stock Granules**, mixed with 125 ml hot water  
1 Lemon zest from 1 lemon  
Salt & pepper

### Atchar Oil Drizzle

45 ml Atchar oil  
15 ml Olive oil  
5 ml Lemon juice  
5 g **Robertsons Smoked Paprika**



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## METHOD

### OXTAIL

- 1 Heat oil in a large pot. Season oxtail with salt and pepper. Brown deeply on all sides. Remove and set aside.
- 2 In the same pot add onions, carrots, and celery. Cook until lightly caramelised.
- 3 Add garlic, tomato paste, **Robertsons Ground Cumin**, **Robertsons Mild & Spicy Rajah**, and **Robertsons Smoked Paprika**.
- 4 Stir until the spices coat the vegetables.
- 5 Pour in prepared **Knorr Professional Beef Stock** and **Knorr Professional Tomato Pronto**. Add brown sugar, vinegar, and bay leaves. Stir in the atchar pulp for a mild fermented tang. Return the oxtail to the pot.
- 6 Bring to a simmer. Cover and cook for 3½–4 hours until meat falls from the bone. Remove oxtail pieces carefully.
- 7 Strain the liquid, add **Knorr Professional Jus** and water, mix together and reduce for 10–15 min until thick and glossy.

### BUTTER BEAN MASH

- 1 Place boiling water in a pot, bring to the boil, and remove from heat. Add cold milk and **Knorr Professional Mash Flakes** and stir well.
- 2 Heat butter and oil in another pot.
- 3 Add garlic and cook gently, without browning. Add the butter beans and warm through.
- 4 Add warm, prepared **Knorr Professional Vegetable Stock** and purée until creamy. Season with salt, pepper, and lemon zest.
- 5 Fold the made up **Knorr Professional Mash Flakes** into the butter bean mixture.

### ATCHAR OIL DRIZZLE

- 1 Mix together all ingredients.
- 2 Drizzle atchar oil over before serving.





# SORGHUM MALT & HONEY GLAZED SHORT RIB





# SORGHUM MALT & HONEY GLAZED SHORT RIB

BY **CHEF KIMRISHKA GOVENDER**

Short rib is slow-braised until tender in this dish that celebrates the depth of heritage ingredients. Sorghum, one of Africa's oldest cultivated grains, adds subtle malteness and earthy sweetness to the braising liquid, enriching the beef's natural richness. Finished with a glossy sorghum and honey glaze, the dish balances savoury depth with gentle sweetness while honouring time-honoured flavours in a contemporary way.

## INGREDIENTS (10 Portions, 250 g)

### Beef Short Ribs

3 kg Beef short ribs,  
cut into large pieces  
30 ml Oil  
180 g Onion, chopped  
225 g Carrot, chopped  
15 g Garlic cloves,  
crushed  
10 g Ground coriander  
10 g **Robertsons  
Smoked Paprika**  
10 g Thyme  
30 g **Knorr  
Professional Beef  
Stock Granules**  
250 ml Fynbos vinegar  
or apple cider vinegar  
30 g Brown sugar  
150 ml Sorghum malt  
extract (or 120 g malt  
+ extra honey)  
100 g Honey  
2 pcs Bay leaves  
Salt and black pepper

### Sorghum-Honey Glaze

75 ml **Knorr  
Professional  
Honey & Soy Sauce**  
45 ml Sorghum malt  
extract  
30 ml Reduced  
braising liquid  
30 ml Fynbos vinegar  
5 ml **Robertsons  
Smoked Paprika**  
Pinch of salt

### To Serve

2 tbsp Butter  
Fresh parsley or  
spring onion, finely  
chopped (optional)



**CHEF KIMRISHKA GOVENDER**  
Digital and Innovation Chef  
Unilever Food Solutions, Durban



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## METHOD

### BEEF SHORT RIBS

- 1 Heat the oil in a large heavy pot. Season the ribs with salt and pepper. Brown the ribs well on all sides until deep golden. Remove and set aside.
- 2 In the same pot add the onions and carrots. Cook until softened and lightly caramelised.
- 3 Add garlic, ground coriander, **Robertsons Smoked Paprika**, and thyme.
- 4 Stir until fragrant. Pour in **Knorr Professional Beef Stock Granules** and vinegar.
- 5 Add the brown sugar, sorghum malt, honey and bay leaves. Stir until dissolved.
- 6 Return the ribs to the pot, ensuring they are mostly submerged. Bring to a gentle simmer.
- 7 Cover and cook on low heat for 2 ½ hours. Ribs are ready when soft, but still holding shape. Carefully remove the ribs from the pot. Strain the braising liquid and reserve 1-2 cups for glazing.

### SORGHUM-HONEY GLAZE

- 1 Combine honey, sorghum malt, vinegar, **Robertsons Honey & Soy Sauce**, reduced braising liquid, **Robertsons Smoked Paprika**, and salt in a small saucepan. Simmer for 4-5 min until glossy and thickened.
- 2 Preheat the grill. Place ribs on a tray and brush generously with the glaze. Grill for 8-10 min, brushing again halfway, until caramelised and shiny.

### TO SERVE

- 1 Finish with a small knob of butter brushed on top for sheen and garnish with fresh parsley or spring onion.



# UMFINO-CRUSTED SHORT RIB



(GREEN HERB CRUST)





# UMFINO-CRUSTED SHORT RIB (GREEN HERB CRUST)

BY **CHEF PINKY LINAH MARUPING**

Short ribs are given a distinctive twist with an umfino crust, celebrating the depth of traditional African ingredients. The earthy flavours of indigenous leafy greens add texture and character, complementing the rich, tender beef. Rooted in heritage cooking, the dish highlights how time-honoured ingredients can bring both comfort and bold flavour to the modern plate.

## INGREDIENTS (10 Portions, 150 g)

### Short Rib Braise

1.5 kg Beef short rib  
30 ml Olive oil  
30 g **Knorr Professional Demi-Glace**  
200 g Onion, finely chopped  
200 g Carrot, finely chopped  
8 g Garlic, crushed  
10 g Ground coriander  
5 g **Robertsons Smoked Paprika**  
5 g Dried thyme  
30 g **Knorr Professional Beef Stock Granules**  
200 ml Fynbos vinegar or apple cider vinegar  
30 g Brown sugar  
150 g **Fine Foods Fruit Chutney**  
2 Bay leaves  
Salt and pepper

### Umfino Herb Crust

300 g Spinach or morogo, finely chopped  
250 g **Knorr Professional Mash Flakes**, or breadcrumbs  
250 g Maize meal  
10 g Parsley, finely chopped  
30 g Spring onion, finely sliced  
10 g Garlic powder  
10 g **Robertsons Mixed Herbs**  
1 egg  
60 ml Olive oil or melted butter  
5 ml Salt and pepper



**CHEF PINKY LINAH MARUPING**  
Regional Customer Chef,  
Unilever Food Solutions, Gauteng



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## METHOD

### SHORT-RIB BRAISE

- 1 Heat oil in a heavy pot. Add short-ribs, season with **Knorr Professional Demi-Glace** powder and brown the ribs on all sides. Remove and set aside.
- 2 Add onions and carrots and sauté until softened. Add garlic, coriander, **Robertsons Smoked Paprika** and thyme. Cook briefly.
- 3 Add stock, vinegar, sugar, **Fine Foods Fruit Chutney** and bay leaves.
- 4 Stir well. Return ribs and ensure they are submerged. Simmer gently.
- 5 Cover and braise for 2½–3 hours until tender. Remove the meat and set aside.
- 6 After cooking the short-ribs, strain the braising liquid through a fine sieve into a clean saucepan. Discard the solids.
- 7 Place the strained liquid over medium-high heat and bring it to a boil. Reduce the heat to maintain a steady simmer and allow the liquid to reduce to one third of its original volume, or until it becomes glossy and slightly thickened. This usually required straining 2-3 times.
- 8 Once reduced, whisk in a few cubes of cold butter to finish the jus. This will give it a silkier texture and a richer mouthfeel.

### UMFINO HERB CRUST

- 1 Combine spinach/morogo, **Knorr Professional Mash Flakes** or breadcrumbs, maize meal, parsley and spring onion. Add garlic powder and **Robertsons Mixed Herbs**.
- 2 Add egg and oil or butter. Mix into a thick paste and season. Mix into a thick paste and season.
- 3 Preheat the grill. Place cooked ribs on a tray. Pat the tops dry.
- 4 Spread the crust evenly. Grill for 5–10 min until crisp and golden.
- 5 Strain the braising liquid. Simmer until thick and glossy.
- 6 Top the crusted ribs with the reduced glaze.





# BUCHU-INFUSED HONEY CHEESECAKE







# BUCHU-INFUSED HONEY CHEESECAKE

BY **CHEF KIMRISHKA GOVENDER**

This cheesecake celebrates indigenous South African flavours through the delicate pairing of buchu and honey. The aromatic herb lends subtle herbal and citrus notes that complement the natural sweetness and richness of the dessert. Rooted in traditional ingredients yet presented in a refined form, the dish highlights how local botanicals can bring a distinctive sense of place to modern desserts.



**CHEF KIMRISHKA GOVENDER**

Digital and Innovation Chef  
Unilever Food Solutions, Durban

## INGREDIENTS (10-12 portions, 2.87 kg)

### Biscuit Base

200 g Sweet plain biscuits (e.g. Tennis or Digestive)  
80 g Margarine, melted

### Cheesecake Filling

500 g **Carte d'Or Cheesecake Mix**  
900 ml Cold milk, full cream or low-fat  
2-3 pcs Fresh buchu leaves  
30 ml Honey

### Sugar Shards or Spun Sugar (optional)

100 g White sugar  
20 ml Water  
Optional: few crushed buchu leaves for aroma (used sparingly)

### Meringue

200 ml Egg whites  
400 g Castor sugar  
5 g Cornflour

### Syrup (optional)

237 ml Water  
200 g Granulated sugar  
2 pcs Rooibos and Honeybush Tea



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## METHOD

### BISCUIT BASE

- 1 Crush the sweet biscuits into fine crumbs. Stir in the melted margarine until evenly coated. Press about 1–2 tablespoons of the crumb mixture into the base of each mould (silicone moulds or ring moulds).
- 2 Refrigerate to set while preparing the filling.

### CHEESECAKE FILLING

- 1 Pour the 900 ml cold milk into a jug or bowl. Add 2–3 fresh buchu leaves (lightly bruised) OR a tiny pinch of dried buchu. Allow to infuse for 5–10 min only in cold milk.
- 2 Taste the milk, it should be lightly minty, herbaceous and slightly fennel-like. If the flavour is correct, remove the buchu immediately. If too light, steep 2–3 more min, but avoid over-infusion.
- 3 Add **Carte d'Or Cheesecake Mix** to a mixing bowl and pour in the buchu-infused milk (buchu leaves removed).
- 4 Add 1½–2 tablespoons honey and whisk or beat at high speed for 2–3 min until thick, smooth, and creamy.
- 5 Spoon or pipe the cheesecake mixture evenly into the prepared moulds.
- 6 Smooth the tops with a spatula. Refrigerate for minimum 2–3 hours (or freeze 30 min for quick setting before service).

### MERINGUE

- 1 Place egg whites in the bowl and whisk on a medium-high speed until they become thick, foamy, and form soft peaks.
- 2 With the mixer still running, slowly add the castor sugar, about one tablespoon at a time. This process should take at least 10 min.
- 3 Continue to whisk on high speed until the meringue is thick, brilliant white, and glossy. It should form stiff peaks that hold their shape when the whisk is lifted.
- 4 Gently fold in the cornflour with a spatula until it is just combined. The cornflour helps to stabilise the meringue's structure.
- 5 Spoon or pipe the finished meringue evenly over the top of your fully chilled and set cheesecake. Use a kitchen blowtorch to toast the meringue until the peaks are lightly browned and caramelised. Serve immediately.

### SYRUP

- 1 Combine the water and sugar in a small saucepan over medium heat. Stir constantly until the sugar is completely dissolved and the liquid is clear (do not boil).
- 2 Remove the saucepan from the heat immediately. Add the Rooibos and Honeybush tea bags (or the loose leaf tea).
- 3 Allow the tea to steep for 5 to 10 min, tasting every few minutes to ensure the infusion is strong enough but not bitter.
- 4 Remove the tea bags or strain the syrup through a fine-mesh sieve if using loose leaves. Allow the syrup to cool completely before using.

### OPTIONAL ADDITIONS:

- 1 Thin citrus zest ribbons (naartjie or lemon).
- 2 Small buchu leaf (fresh) as garnish.
- 3 Light dust of edible gold for premium plating.



# SMOKED PORK CHOP



WITH SAUTÉED SPINACH  
AND BELUGA LENTIL SAFRITO





# SMOKED PORK CHOP WITH SAUTÉED SPINACH AND BELUGA LENTIL SAFRITO

BY **CHEF LATOYA**

Smoked pork chop brings bold, comforting flavour to this dish rooted in rustic cooking traditions. Served with sautéed spinach and a hearty beluga lentil sofrito, the plate celebrates simple, wholesome ingredients layered with deep, savoury character. The result is a balanced dish that highlights time-honoured techniques and the richness of slow-developed flavours.

## INGREDIENTS (10 Portions)

### Pork Chops

2.1 kg Pork chops  
15 g **Robertsons Steak & Chops Spice**  
15 g **Robertsons Smoked Paprika**  
15 g Garlic  
15 g Ginger

### Beluga Lentils

300 g Lentils  
650 ml Water  
15 g **Knorr Professional Vegetable Stock Granules**

### Sofrito Base

15 g Onion, finely diced  
80 g Celery, finely diced  
15 g Garlic, crushed or finely diced  
80 g Red pepper, finely diced  
80 g Carrot, finely diced

200 g **Knorr Professional Tomato Pronto**

### Spinach

500 g Baby spinach  
30 g Butter  
10 g Garlic



### **CHEF LATOYA MARIVATE**

Demand Creation Chef  
Unilever Food Solutions, Johannesburg



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## METHOD

### PORK CHOPS

- 1 Prepare the seasoning by mixing **Robertsons Steak & Chops Spice**, **Robertsons Smoked Paprika**, garlic, and ginger in a bowl.
- 2 Pat the pork chops dry with paper towel. Rub the seasoning mix evenly over all sides of the pork.
- 3 Heat a pan on medium-high heat with a little oil.
- 4 Add the pork chops and sear for 2–3 min per side until golden brown.
- 5 Reduce heat to medium and continue cooking until the pork reaches an internal temperature of 63 °C (juicy) or 70 °C (well done).
- 6 Remove from heat and rest for 5 min before serving to keep the chops tender and juicy.

### BELUGA LENTILS

- 1 Place the lentils in sieve under cold running water to rinse.
- 2 Add the lentils to a pot with the water and **Knorr Professional Vegetable Stock Granules** and stir to dissolve the stock.
- 3 Bring to a boil, then reduce to a gentle simmer.
- 4 Cook for 20–25 min, or until the lentils are tender but still holding their shape.
- 5 Strain lentils and set aside.

### SOFRITO BASE

- 1 Add a little oil to a medium pot and warm over medium heat.
- 2 Add the onions and celery first and cook for 5–6 min, stirring occasionally, until softened and fragrant.
- 3 Add the red pepper and carrots and continue cooking for 6–8 min until all vegetables are soft. Do not brown.
- 4 Stir in the garlic and cook for 1–2 min until aromatic.
- 5 Add **Knorr Professional Tomato Pronto** to the pot and stir well to combine.
- 6 Simmer the mixture for 5–10 min to thicken slightly.
- 7 Add the beluga lentils and mix well over low heat till combined.

### SPINACH

- 1 On a medium heat, add butter and garlic and saute.
- 2 Add baby spinach until nicely wilted, drain any excess water and strain, ready to serve.





**CHICKEN  
SORGHUM**



**7-COLOUR SALAD**





# CHICKEN SORGHUM 7-COLOUR SALAD

BY CHEF LATOYA

Inspired by the beloved South African seven-colour salad, this dish brings together vibrant vegetables, tender chicken and hearty sorghum – one of Africa’s oldest cultivated grains. Each element contributes colour, texture and flavour, creating a plate that celebrates wholesome ingredients and the tradition of sharing abundant, balanced meals. Rooted in familiar flavours yet thoughtfully composed, it offers a fresh take on a classic favourite.

## INGREDIENTS (10 Portions)

### Confit Umleqwa

1 kg Chicken  
Hardbody  
10 g **Robertsons Mild & Spicy Rajah**  
5 g **Robertsons Chicken Spice**  
Black peppercorns, crushed  
15 g Star anise  
15 g Fennel seeds  
5 g Bay leaves  
Black peppercorns, crushed  
2 L Sunflower oil

### Sorghum Salad (several colours)

180 g Sorghum  
120 g Red onion, julienne  
200 g Beetroot  
200 g Kidney beans  
200 g Green beans  
200 g Butternut

### Assembly

15 g **Robertsons Veggie Seasoning**  
5 g **Robertsons Cinnamon**  
30 ml **Hellmann’s Honey & Mustard Salad Dressing**  
Kale chips, for garnish



### CHEF LATOYA MARIVATE

Demand Creation Chef  
Unilever Food Solutions, Johannesburg



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## METHOD

### CONFIT UMLEQWA

- 1 Cut the Umleqwa (Cornish game hen) into manageable pieces (legs, thighs, breasts, wings) and pat dry with paper towel.
- 2 In a bowl, mix together **Robertsons Mild & Spicy Rajah** curry powder, **Robertsons Chicken Spice** and crushed black peppercorns.
- 3 Rub the spice mix evenly over the chicken pieces and allow to stand for 15–20 min while you prepare the aromatics.
- 4 Lightly crush the fennel seeds, star anise, and peppercorns to release aroma. Keep bay leaves whole.
- 5 To set up the confit, place the seasoned chicken pieces into a deep pot. Add the aromatics (star anise, fennel seeds, bay leaves, peppercorns). Pour in the sunflower oil, ensuring the chicken is fully submerged. If needed, weigh the chicken down with a heat-proof plate to keep it below the oil surface.
- 6 Heat the pot or bain-marie gently over low heat in oven or stove. Maintain the oil temperature between 90–110 °C – the oil should never bubble or fry.
- 7 Confit slowly for 2–3 hours until the meat is tender and pulls away from the bone. Meat should be soft, tender, and cooked through without needing high heat. If still firm, continue cooking for an additional 20–30 min.
- 8 Carefully lift the chicken from the oil and place on a tray to rest.
- 9 Strain the warm oil through a fine sieve to remove spices (you can keep the oil for the next time).
- 10 Finish by shredding the pieces for the salad.

### SORGHUM SALAD

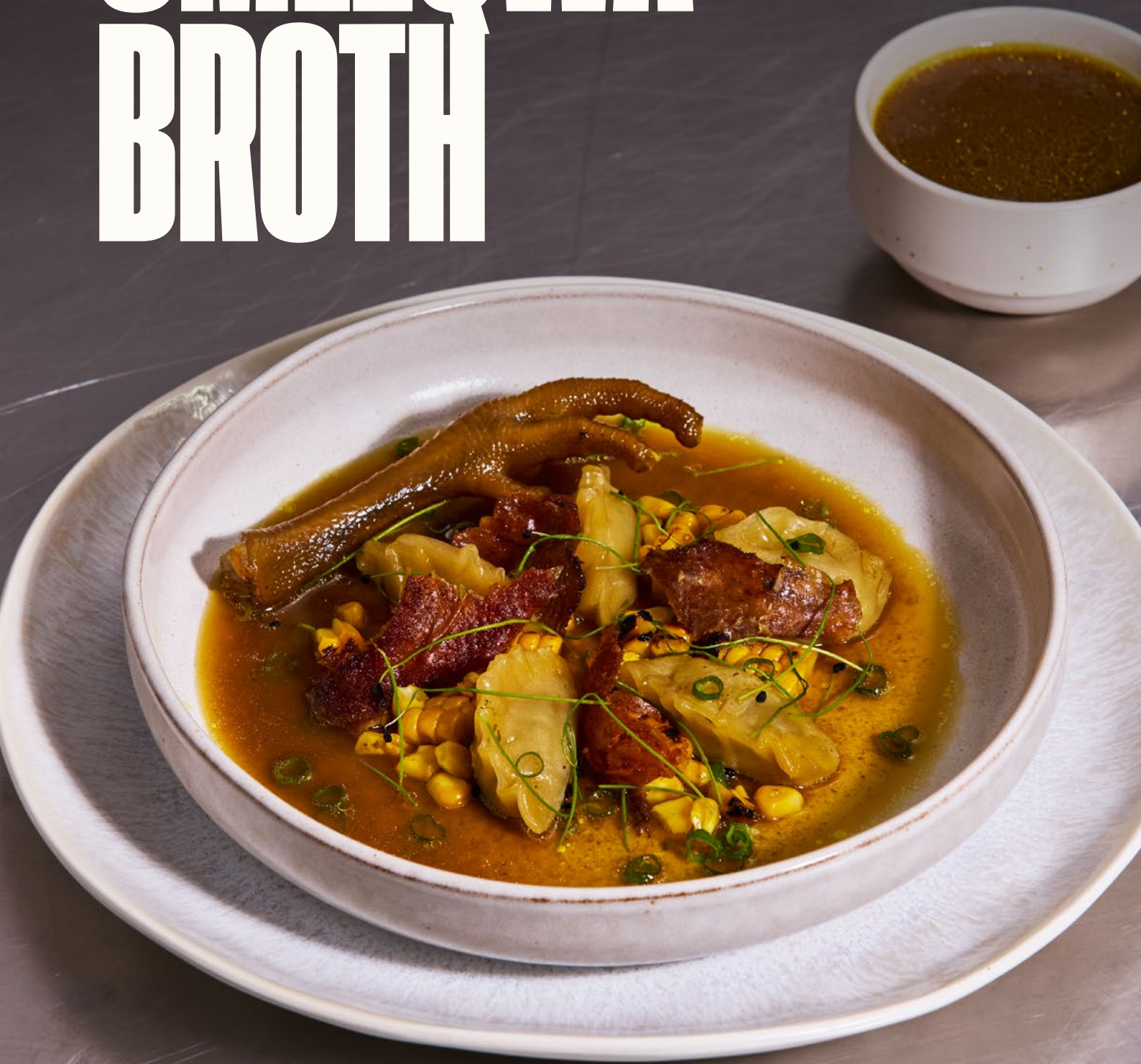
- 1 Rinse the sorghum under cold water.
- 2 Place into a pot and cover with water (about 3 x the volume).
- 3 Bring to the boil, reduce heat, and simmer for 40–50 min until tender but not mushy. Drain and cool completely.
- 4 Peel, dice, and roast or steam the beetroot until tender. Allow to cool.
- 5 Peel, dice, and roast the butternut until lightly caramelised and soft. Allow to cool.
- 6 Trim and blanch the green beans in salted boiling water for 1–2 min, then shock in ice water. Slice if needed.
- 7 Slice the red onion into fine julienne.
- 8 Drain and rinse the kidney beans thoroughly under cold water. Allow to drain completely.

### ASSEMBLY

- 1 In a large bowl, add the cooked sorghum and vegetables.
- 2 Sprinkle over the **Robertsons Veggie Seasoning** and **Robertsons Cinnamon**.
- 3 Toss gently to distribute the spices evenly.
- 4 Add shredded confit chicken and **Hellmann's Honey & Mustard Salad Dressing**.
- 5 Mix gently to coat all ingredients without crushing the vegetables.
- 6 Tear kale into medium sized chunks, deep fry quickly until green translucent and crispy. Place on paper towel to drain.
- 7 Garnish with kale chips.



# UMLEQWA BROTH



WITH STUFFED DUMPLINGS AND CRACKLING





# UMLEQWA BROTH WITH STUFFED DUMPLINGS AND CRACKLING

BY CHEF LATOYA

Umleqwa, the traditional free-range chicken prized for its deep flavour, forms the heart of this comforting broth. Slow-simmered to draw out its rich character, the dish is paired with tender stuffed dumplings and crisp crackling that add texture and depth. Rooted in time-honoured cooking traditions, it celebrates the simplicity and warmth of heritage ingredients prepared with care.

## INGREDIENTS (10 Portions)

### Broth

1.2 kg Hard-body pieces  
100 g Carrot, roughly chopped  
100 g Celery, roughly chopped  
120 g Onion, roughly chopped  
15 g **Knorr Professional Chicken Stock Granules**  
1 L Water

### Stuffing

300 g Shredded hard-body  
80 g Leeks, finely chopped  
80 g Button mushrooms, finely chopped  
5 g Thyme  
10 g **Knorr Aromat Original**

### Dumpling Dough

300 g Flour  
5 g Salt  
150 ml Water  
10 g Oil

### Garnish

30 g Spring onion



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## METHOD

### BROTH

- 1 Brown the chicken (optional for deeper flavour): Heat a pot over medium heat with a little oil. Add the hard-body chicken pieces and brown lightly on all sides. Remove from the pot.
- 2 In the same pot, add the onions, carrots, and celery. Cook gently for 5–7 min until softened and aromatic.
- 3 Add the chicken pieces back into the pot.
- 4 Sprinkle in the **Knorr Professional Chicken Stock Granules** and pour in 1 L water, ensuring all ingredients are covered.
- 5 Bring to the boil, then reduce heat to a gentle simmer.
- 6 Cook for 1½–2 hours, or until the chicken is tender and flavourful.
- 7 Skim off any foam or excess fat that rises to the surface.
- 8 Taste and adjust seasoning as needed.
- 9 For a clear, clean broth, remove chicken and strain vegetables out.

### STUFFING

- 1 Heat a pan with a little oil. Add the leeks and cook for 2–3 min until soft.
- 2 Add mushrooms and thyme and cook for 3–4 min until moisture evaporates.
- 3 Add the shredded chicken and mix well.
- 4 Season with **Knorr Aromat Original** and toss to combine.
- 5 Cool completely before using inside dumplings.

### DUMPLING

- 1 In a bowl, combine flour and salt. Add the water gradually and mix to form a soft dough.
- 2 Add in the oil and knead until smooth (about 3–5 min).
- 3 Cover the dough and rest for 10–15 min to relax the gluten.
- 4 Divide dough into small balls (depending on desired dumpling size).
- 5 Flatten each piece slightly, add a spoonful of the stuffing mixture, and pinch edges to seal the dumpling.
- 6 Bring the Umleqwa broth to a gentle simmer.
- 7 Drop dumplings into the broth, cover the pot and cook for 12–15 min, or until the dumplings are cooked through and fluffy.

### GARNISH

- 1 Add sliced spring onion just before serving.





# CAPE MALAY



# VOL-AU-VENT





# CAPE MALAY VOL-AU-VENT

BY **CHEF LATOYA**

Cape Malay flavours bring warmth and aromatic spice to this refined take on a classic vol-au-vent. Fragrant spices and rich, savoury filling are encased in delicate pastry, reflecting the vibrant culinary heritage of the Cape. The result is a dish that honours traditional flavours while presenting them in an elegant, contemporary form.

## INGREDIENTS (10 Portions)

### Cape Malay Chicken Filling

500 g Chicken breast, chopped  
100 ml Butter, clarified  
100 g Onion, diced  
80 g Red pepper, diced  
80 g Green pepper, diced  
10 g Garlic, minced  
10 g Ginger, minced  
10 g Garam masala  
10 g **Robertsons Medium Rajah**  
10 g Cumin  
250 g **Knorr Professional Tomato Pronto**  
5 g Coriander  
10 g Cardamon  
100 ml Cream

### Vol-au-Vent

500 g Sheet puff pastry, 2 sheets  
Micro herbs, to garnish



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## METHOD

### CAPE MALAY CHICKEN FILLING

- 1 Heat clarified butter in a saucepan over medium heat.
- 2 Add the diced onion, minced garlic, and minced ginger. Sauté until fragrant and translucent.
- 3 Add the diced red pepper and green pepper; cook until slightly softened.
- 4 Stir in the spices: Garam masala, **Robertsons Medium Rajah** and cumin.
- 5 Add the chopped chicken breast and cook until lightly browned on all sides.
- 6 Pour in **Knorr Professional Tomato Pronto**.
- 7 Lower the heat and let the mixture simmer until the chicken is cooked through and the sauce has thickened and is aromatic.
- 8 Stir in cream, cardamon and fresh chopped coriander to finish.
- 9 Remove from heat and allow the filling to cool slightly before spooning into pastry.

### VOL-AU-VENT PASTRY CASES

- 1 Preheat oven to 200 °C.
- 2 Roll out the puff pastry sheet on a lightly floured surface. Cut into circles or squares (depending on preferred presentation).
- 3 Use a smaller cutter to create an inner "lid" circle for each piece – this creates the hollow center.
- 4 Stack the rings on top of a whole base layer and lightly brush with melted butter or egg wash.
- 5 Bake for 12–15 min, or until puffed and golden.
- 6 Remove from oven and allow to cool.
- 7 Press down the inner pastry to create a well (if needed).

### ASSEMBLY

- 1 Spoon the warm Cape Malay chicken filling into each vol-au-vent shell.
- 2 Add a small garnish of micro herbs.
- 3 Serve immediately while pastry is crisp and filling is warm.



# MILK TART MILLE-FEUILLE







# MILK TART MILLE-FEUILLE

BY **CHEF LATOYA**

Milk tart, a beloved South African classic, is reimagined in this elegant mille-feuille. Layers of crisp pastry and smooth, cinnamon-spiced custard echo the comforting flavours of the traditional dessert, while the refined presentation brings a contemporary touch. The result is a delicate balance of texture and nostalgia, celebrating a heritage favourite in a modern form.

## INGREDIENTS (10 Portions)

### Milk Tart Filling

80 g Carte d'Or  
Crème Brûlée Mix  
800 ml Milk  
100 ml Cream  
5 g Vanilla essence  
15 g Cornflour  
5 g Robertsons  
Cinnamon

### Sweet Pastry

500 g Sweet pastry  
sheet (2 sheets)  
150 g Butter, melted

### White Chocolate Mousse Ice Cream

500 g Carte  
d'Or White  
Chocolate Mousse  
1 L Milk  
10 g Cardamon pods  
5 g Vanilla paste



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## METHOD

### MILK TART FILLING

- 1 Heat 700 ml milk and 100 ml cream until just below boiling.
- 2 Mix remaining 100 ml cold milk + 80 g **Carte d'Or Crème Brûlée Mix** powder into a smooth slurry.
- 3 Pour slurry into the hot milk while whisking.
- 4 Add cornflour, vanilla essence and **Robertsons Cinnamon**. Cook 2–3 min until thick and glossy.
- 5 Cool completely, then pipe.
- 6 Transfer to piping bag and keep chilled.

### SWEET PASTRY

- 1 Dust ready-rolled sweet puff pastry and brush with melted butter. (2 sheets, ± 1 000 g total) with icing sugar.

### CUTTING & BAKING

- 1 Cut pastry into 30 rectangles (5 × 8 cm) (3 per portion).
- 2 Dock with a fork.
- 3 Place between baking trays (for flat layers).
- 4 Bake at 200 °C for 12–15 min, golden and crisp.
- 5 Cool fully.

### ASSEMBLY

- 1 Place baked pastry rectangle on plate.
- 2 Pipe a thin, even layer of milk tart filling (± 45 g).
- 3 Add middle pastry layer.
- 4 Pipe second filling layer (± 45 g).
- 5 Finish with top pastry rectangle.
- 6 Dust generously with icing sugar, or torch with sugar for a brûlée effect.
- 7 Add cinnamon garnish and a quenelle of cardamon ice cream.

### WHITE CHOCOLATE MOUSSE ICE CREAM

- 1 In a pot, add 150 ml milk and bring to boiling point. Remove from heat and add cardamon and vanilla paste. Infuse flavours and leave to cool.
- 2 Once cooled, add to a mixer bowl and add remaining milk.
- 3 Add **Carte d'Or White Chocolate Mousse** to milk mixture.
- 4 Start on slow then increase the speed. The mousse will begin to fluff and thicken (it should have the same consistency as a meringue.)
- 5 Place into a container in the freezer for 5 hours or until frozen.





# STREET FOOD



# COUTURE

**This year, Street Food Couture continues to elevate – but with a renewed sense of focus and intention. In 2025, diners took a keen interest in the gourmet ingredients going into their dishes. In 2026, they’re moving deeper, to appreciate the craftsmanship, skill, and regional pride of the chef behind the plate and the story it tells.**

The friendly price point gets younger people into the premium cuisine of the Street Food Couture scene. Amid this generation’s time poorness, economic challenges and tightening budgets, they’re seeking affordable

luxury: ‘real food’ that engages them with the wider world, which also feels healthy and sustainable. Street Food Couture thrives in quick-service restaurants that are nimble and adaptable for the proprietor, and fast and accessible for the diner. Think fast service, smaller portions, freshly-made dishes, lighter sauces, and close-to-home-sourced ingredients. They feel like authentic and thoughtful places to eat, as shown by the recent rise in interest in K-food, skewer cooking, and Indian chaat.

Street Food Couture goes beyond the person and the end plate. It’s a story of process, craft, and shared joy that

celebrates the chef and opens up a world of eats.

# STREET FOOD COUTURE

## Street Classics Reimagined with Crafted Precision

—Take globally loved street staples, like bao, burgers, and rice rolls and elevate them with premium proteins, artisan condiments, and refined plating.

## Bold Global Fusion Without Losing Authenticity

—Incorporate traditional recipes from cuisines such as Greek, Filipino, and Middle Eastern while staying true to their origins.

## The Rise of Ingredient Icons for Social-First Menus

—Visually striking and flavour-packed hero ingredients: ube, smoked sea salt, hot honey, and heritage pork to create menu items with instant Instagram and TikTok appeal.

## Technique-Driven Theater at Every Service Point

—Street cooking methods (wok hei, spit roasting and skewer grilling) in open kitchens.

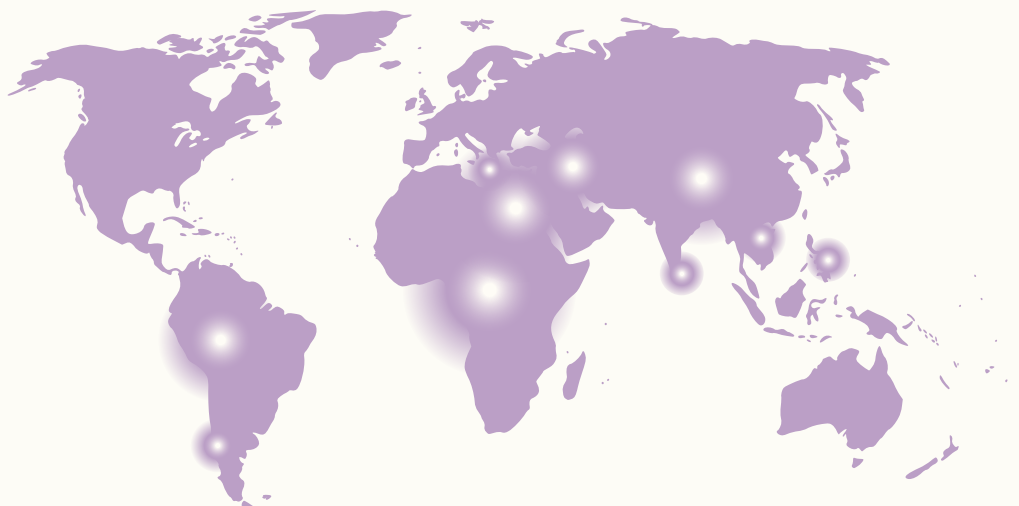
## Sustainable Street and Planet-Friendly Crowd-Pleasers

—Adapt sustainable, high-impact ingredients (e.g., finger millet, black turtle beans, orange tomatoes) into familiar street formats such as loaded fries and sliders.

## TRENDING CUISINE

Middle Eastern and African cuisine is gaining recognition in general terms like shawarma etc.

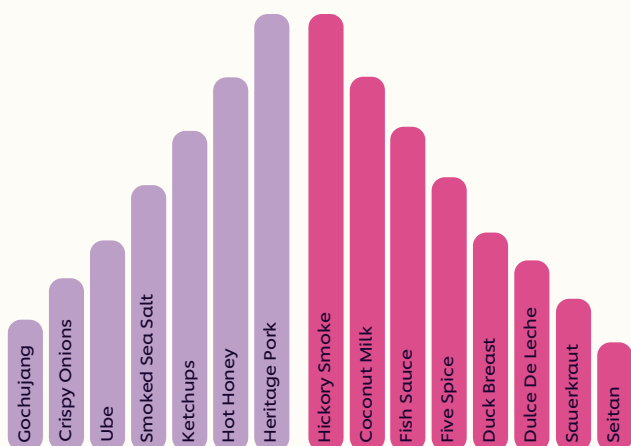
<b>Greek</b>	<b>Persian</b>
<b>Latin American</b>	<b>Middle Eastern</b>
<b>Pan Asian</b>	<b>Filipino</b>
<b>Argentinian</b>	<b>African</b>
<b>Sri Lankan</b>	
<b>Vietnamese</b>	



**KEY** ■ Trending ■ Emerging

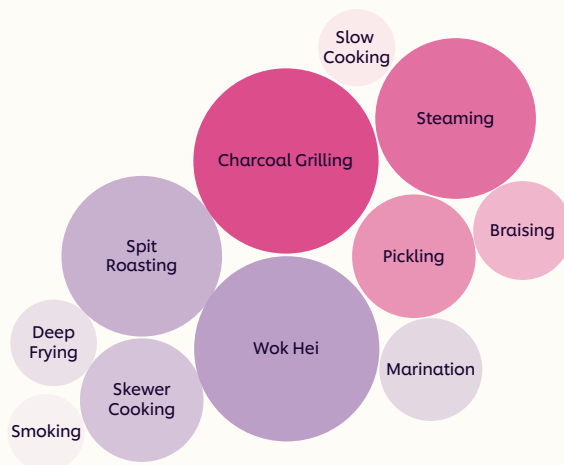
## TRENDING AND EMERGING INGREDIENTS

Novel and interesting ingredients are among the fastest growing searches, with rapid YoY increases in ube, gochujang, and smoked sea salt. But also in condiments (hot honey, ketchups) and desserts (chia Seeds, biscoff).



## TRENDING AND EMERGING TECHNIQUES

North African cooking techniques of skewers and charcoal grilling are becoming popular.





# INGREDIENTS TO WATCH

## STREET FOOD COUTURE

WRITTEN BY Ryan Cahill

WANT YOUR DISHES TO ATTRACT ATTENTION? CONSIDER THESE TRENDING INGREDIENTS IN YOUR *Street Food Couture* RECIPES.



**Street Food has been around for over a thousand years, and yet it continues to evolve year on year. New flavours, textures and cuisines mean trends within Street Food are ever-changing, offering exciting new culinary experiences for diners who are after a straight-forward meal.**

**For 2026, there are a few key ingredients that are making their mark on the Street Food trend. Consider incorporating these into your Street Food couture creations to grab the attention of diners...**

### Ube

Already a Street Food staple in many Southeast Asian countries, Ube is a root vegetable known for its bold striking purple colour and its sweet, nutty flavour. The ingredient has frequently cropped up in desserts, filled buns, lattes, and ice-creams and continues to attract the attention of diners.

### Chilli Crisp

With origins in China, Chilli Crisp is a crunchy, spicy condiment made with chilli flakes, garlic, and oil. It brings a perfect balance of heat, Umami, and texture to any dish. It's become an increasingly popular ingredient to elevate noodles, dumplings, and even burgers with a kick.

### Smoked Sea Salt

Smoked Sea Salt infuses dishes with a subtle smoky aroma without the need for actual smoke or fire – which is perfect for those looking to introduce this flavour profile.

### Hot Honey

You're probably not surprised to see Hot Honey on this list – it's cropping up everywhere. Hot Honey combines the classic sweetness with a spicy chilli kick. It's perfect for drizzling over fried chicken, pizza, or roasted nuts. This sweet-heat combo is a rising star in Street Food.

*We understand that using ingredients that are more sustainable is important, especially when the largest growing generation (Gen-Z)*

*are paying close attention to how restaurants and business owners are bettering the planet. With that in mind, the following two ingredients are sustainable and perfect additions to Street Food dishes.*

### Finger Millet

This ancient cereal grain has quickly become a Street Food staple. Common in India where it's used in Ragi Dosa or Porridge-style snacks, it adds a rustic and earthy bite to dishes like wraps, Dosa-style crepes, sliders and buns. It's also naturally gluten-free, rich in fibre and a source of plant-based protein, making it perfect for people with intolerances or following vegetarian/vegan diets.

### Orange Tomatoes

Orange Tomatoes are ideal for high-flavour dips, Street Food-style relishes, burger stacks, or smash sauces. But as well as being packed with flavour, they're also vivid and visual, helping to turn dishes into something memorable and striking, especially for younger audiences who are keen to create social media snaps of their meals.

# TAKE STREET FOOD TO THE NEXT LEVEL

WRITTEN BY Dino Bonačić

**TAKING PRACTICAL FOOD OFFERINGS AND TRANSFORMING THEM INTO VIBRANT DINING EXPERIENCES, THE STREET FOOD REVOLUTION IS IN FULL SWING. HERE IS HOW YOU CAN EMBRACE IT AND BE PART OF IT, ALL WITHIN** *your own culinary world.*



**Responding to a growing demand for bold flavours and innovative presentations on a budget, the art of Street Food has globally expanded into one of the leading creative powers of gastronomy. Street vendors are reinventing their classic recipes by incorporating gourmet ingredients, modern cooking techniques and cultural fusions.**

**At the same time, the use of social networks has allowed these local businesses to get worldwide recognition, inviting diners to explore new flavours and share their experiences, generating a community around Street Food. Suddenly, what once emerged out of necessity has become an artistic expression that celebrates a region's culinary diversity and creativity.**

**The beat of the street is one we can all move to – and here are seven adaptable ideas that will help bring that energy into any space.**

## **1. Themed Pop-Up Events**

Hosting temporary events that celebrate different types of dishes from around the world allows you to embrace variety as the essence of Street Food, which can help attract new audiences and maintain the interest of regular customers.

## **2. Interactive Experiences**

Being able to watch the food being prepared is appealing for the diners, particularly when it comes to the techniques used in creating their Street Food favourites. Provide memorable experiences with workshops where customers can learn how to prepare typical dishes.

## **3. Rotational Menus**

A menu that changes regularly reflects the daily evolution of the Street Food offerings – featuring new recipes or specialties from different regions. This can encourage customers to return and try something new.

## **4. Creative Pairings**

Offer drink recommendations that complement Street Food dishes. This can enhance the dining experience and increase sales.

## **5. Customisable Options**

Bringing in diners' personal preferences, Street Food allows customers to customise their dishes, choosing ingredients or spice levels, and giving them a sense of control over their satisfaction.

## **6. Collaborations with Local Artists**

At the heart of Street Food is culture – and culture comes in all shapes and sizes. Invite local artists to showcase their work in your business, which can help bring their audience and enrich the consumer experience.

## **7. Loyalty Programs**

A rewards program that offers discounts or free meals after a certain number of purchases will increase loyalty and encourage customers to return.



# CRISPY THAI FISH BURGER





# CRISPY THAI FISH BURGER

BY CHEF MARY WORTHINGTON

Golden, crispy hake fillet takes centre stage in this vibrant Thai-inspired burger. Coated in a light, crunchy batter and layered into a soft bun, the fish is paired with crisp cabbage and carrot slaw for freshness and texture. Coriander adds a fragrant lift, while tangy mayonnaise and tartare sauce bring creamy richness. The result is a bold, satisfying burger that captures the lively flavours and textures of modern street food.

## INGREDIENTS (4 Portions)

### Fish

400 Hake fillet  
(4 x 100 g)  
100 g Cake flour,  
to dust fish  
10 g **Robertsons  
Fish Spice**

### Batter

100 g Cake flour  
100 g **Knorr  
Professional Original  
Chicken Breading**  
5 ml Baking powder  
340 ml Beer or  
sparkling water  
Oil, for deep frying

### Coleslaw

125 g White cabbage,  
shredded  
62 g Carrots,  
peeled and grated  
50 g **Hellmann's  
Tangy Mayonnaise**

### Assembly

4 pcs Hamburger bun  
56 g Green  
lettuce leaves  
4 g Coriander leaves  
60 ml **Knorr  
Professional  
Tartare Sauce**



### CHEF MARY WORTHINGTON

Culinary Experience Chef Advisor,  
Unilever Food Solutions, Durban



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## METHOD

### FISH

- 1 Mix 100 g cake flour and **Robertsons Fish Spice** and dust the fish portion.

### BATTER

- 1 In a bowl, sieve 100 g cake flour, **Knorr Professional Original Chicken Breeding** and baking powder and add the sparkling water or beer and mix with a whisk.
- 2 Dip the seasoned fish fillet into the batter mix and deep fry at 170 °C until golden brown.

### COLESLAW

- 1 Mix together the shredded cabbage, grated carrot and **Hellmann's Tangy Mayonnaise**.

### ASSEMBLE THE BURGER

- 1 Toast the hamburger bun.
- 2 Add 14 g lettuce leaves and 1 g of coriander leaves to each bun.
- 3 Add 50 g of coleslaw mix and a portion of battered fish.
- 4 Spread 15 g of **Knorr Professional Tartare Sauce** onto the lid of the bun and close burger.
- 5 Serve with chips.



# ASIAN PULLED CHICKEN BURGER SLIDERS







# ASIAN PULLED CHICKEN BURGER SLIDERS

BY CHEF MARY WORTHINGTON

Chicken takes centre stage in these bold street food-inspired sliders, bringing together the signature sweet, savoury and spiced flavours of Asian cuisine. Slow-cooked and shredded until tender, the chicken is layered into soft buns with a vibrant slaw for freshness and crunch. Seasoned with soy, gochujang and aromatic accents, and finished with a rich kimchi mayo, the sliders deliver deep umami and bright balance in every bite.

## INGREDIENTS (10 Servings of 3 mini burgers)

### Pulled Chicken

900 g Chicken fillets  
10 g **Robertsons Chicken Spice**  
30 ml Sunflower oil  
40 g Garlic, crushed  
1 each Bay leaf  
90 ml Apple cider vinegar  
250 ml Water  
200 g Onion, thinly sliced  
20 g Vegetable oil  
200 g **Fine Foods Barbecue Sauce**

### Kimchi

#### Mayonnaise

200 g **Hellmann's Original Mayonnaise**  
100 g Kimchi, finely chopped  
20 g Fresh mint, finely chopped  
10 g Toasted sesame seeds  
30 pcs Mini brioche bun with sesame seeds  
100 g Curly green lettuce

### Coleslaw

375 g Cabbage, shredded  
186 g Carrots, peeled and grated  
150 g **Hellmann's Tangy Mayonnaise**



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Unilever Food Solutions, Durban



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## METHOD

### PULLED CHICKEN

- 1 Season the chicken fillets with **Robertsons Chicken Spice**.
- 2 In a pan heat, the oil and brown the chicken.
- 3 In a pot bring the water, bay leaf, garlic and apple cider vinegar to boil.
- 4 Place the chicken and cooking liquid in an insert and cover tightly with foil.
- 5 Place into a pre-heated oven and cook for 45 min or until tender at 160 °C.
- 6 Prepare the pulled chicken, reserve 50 ml of cooked liquid from chicken.
- 7 Fry the onions until golden brown, add the pulled chicken.
- 8 Add the **Fine Foods Barbecue Sauce** and liquid from chicken.
- 9 Taste for seasoning.

### COLESLAW

- 1 Prepare coleslaw by mixing, cabbage, grated carrot, and **Hellmann's Tangy Mayonnaise**.

### KIMCHI MAYONNAISE

- 1 Mix all ingredients together until combined.

### ASSEMBLY

- 1 Toast mini brioche buns.
- 2 Add 2 g curly green lettuce onto the bun, 20 g coleslaw, 30 g pulled chicken, 10 ml kimchi mayo, and close the bun.





# MEXICAN CHEESE BURGER





# MEXICAN CHEESE BURGER

BY **JIRAROJ NAVANUKROH**  
AND **MAURITS VAN VROENHOVEN**

This vibrant burger brings together bold Mexican-inspired flavours in a satisfying, layered bite. A spiced beef patty seasoned with paprika, cumin and Cajun spice is topped with melted cheddar and served in a soft brioche bun. Fresh pico de gallo, chunky guacamole and tangy jalapeño pickles add brightness and texture, while a smoky barbecue mayonnaise ties the elements together. The result is a burger that balances heat, freshness and richness in a globally inspired take on a classic favourite.

## INGREDIENTS (8 Portions)

### Burger Patty

800 g Beef mince  
(8 x 100 g)  
7.5 ml **Robertsons Paprika**  
7 ml **Knorr Aromat Original**  
5 ml Cumin powder  
2.5 ml **Robertsons Cajun Spice**

### BBQ Mayonnaise

100g **Hellmann's Original Mayonnaise**  
40 ml **Fine Foods Barbecue Sauce**

### Chunky Guacamole

150g Large ripe avocado, mashed, 1 ea  
60g White onion, finely chopped  
40g Tomato, cut into small cubes  
15 ml Fresh coriander, finely chopped  
5g Garlic, crushed  
15 ml Lime juice

### Jalapeño Pickle

200 g Water  
200 g Vinegar  
20 g Sugar  
13 g Salt  
2 cloves Garlic, cleaned and sliced  
160 g Jalapeño, sliced

### Pico de Gallo (Salsa)

340 g Tomatoes, finely diced  
75 g Onion, finely diced  
30 ml Lime juice  
3 g Salt  
5 g Coriander, finely chopped

### Assembly

8 pcs Brioche buns  
8 slices Cheddar cheese  
30 ml **Knorr Professional Mexican Salsa**



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## METHOD

### BURGER PATTY

- 1 Mix beef mince with **Robertsons Paprika**, **Knorr Aromat Original**, cumin powder and **Robertsons Cajun Spice** until well mixed.
- 2 Divide mince into 100 g patties.

### BBQ MAYONNAISE

- 1 In a bowl, add **Fine Foods Barbecue Sauce** and **Hellmann's Original Mayonnaise** and mix well.

### CHUNKY GUACEMOLE

- 1 Put all ingredients in the mixing bowl and gently mix all together. Adjust seasoning to taste.

### JALAPEÑO PICKLE

- 1 In a saucepan add the water, vinegar, sugar, salt and garlic, then add the sliced jalapeño and let it cool down in the fridge.

### PICO DE GALLO (SALSA)

- 1 Put all ingredients into mixing bowl, toss well, adjust seasoning to taste.

### ASSEMBLY

- 1 Grill or fry the burger patties and let the cheese melt over the patties.
- 2 Toast the brioche buns.
- 3 Spread BBQ mayo on the bottom of the bun, add guacamole, grilled beef patties with melted cheese, pico de gallo, jalapeño pickle and **Knorr Professional Mexican Salsa**.
- 4 Top with the burger bun and serve.



**CRISPY  
RICE CAKE  
TOPPED WITH  
BUTTER PRAWN CURRY**







# CRISPY RICE CAKE TOPPED WITH BUTTER PRAWN CURRY

BY **CHEF PINKY LINAH MARUPING**

Crispy rice cakes provide the perfect base for this bold street food-inspired dish, combining texture and rich flavour in every bite. Topped with a luscious butter prawn curry, the dish balances golden crunch with creamy, aromatic spice. The result is a vibrant plate that elevates familiar street food elements into a refined, flavour-packed experience.

## INGREDIENTS (12 Portions, 1 each)

### Crispy Rice Cake

480 g Cooked Jasmine rice  
20 g Corn starch  
5 g Sesame oil  
5 g **Knorr Professional Soya Sauce**  
40 g Olive oil, for grilling

### Prawns

1 kg Prawns, peeled and deveined  
Salt & pepper

### Butter Curry Sauce

80 g Butter  
200 g Onions, finely chopped  
15 g Garlic, crushed  
15 g Ginger, crushed  
20 g **Robertsons Medium Rajah**  
30 g **Knorr Professional Dry Peri-Peri Marinade**  
10 g Mustard seeds  
3 g Cumin, ground  
2 g Coriander, ground  
500 g **Knorr Professional Tomato Pronto**  
10 g **Knorr Aromat Original**  
450 ml Cream

### Assembly

60 g Sambals  
60 g Raita  
12 ea Coriander leaves



**CHEF PINKY LINAH MARUPING**  
Regional Customer Chef,  
Unilever Food Solutions, Gauteng



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## METHOD

### CRISPY RICE CAKE

- 1 Mix steamed rice with corn starch, sesame oil and **Knorr Professional Soya Sauce** until well blended.
- 2 Use a round mould to shape into 40 g portions.
- 3 Wrap and chill in the fridge for 30 min to firm up.
- 4 Heat olive oil in a pan over medium heat.
- 5 Fry rice cakes for 1 min per side.
- 6 Flip once more and cook for 30 sec until lightly charred.

### PRAWNS

- 1 Peel and devein the prawns, and season with salt and pepper.

### BUTTER CURRY SAUCE

- 1 In a pot, heat the butter and fry the onions until translucent.
- 2 Add garlic and ginger and cook for another minute.
- 3 Add **Robertsons Medium Rajah**, **Knorr Professional Dry Peri-Peri Marinade**, mustard seeds, ground cumin and ground coriander and cook for a few minutes.
- 4 Add **Knorr Professional Tomato Pronto**, **Knorr Aromat Original** into the pot and cook for 5 min. Blend the sauce until smooth.
- 5 Add in the seasoned prawns.
- 6 Add the cream and cook for a few minutes.

### ASSEMBLY

- 1 Place the crispy rice cakes on a platter add the prawns and lace with butter curry sauce.
- 2 Top with raita, sambals and coriander leaf.





# PORK CHOP TONKATSU





# PORK CHOP TONKATSU

BY **CHEF PINKY LINAH MARUPING**

Tonkatsu is a beloved Japanese street food classic, known for its perfectly crisp crumb and juicy pork. In this dish, a golden-fried pork chop delivers satisfying crunch and rich flavour, balanced by the tangy-sweet notes of traditional tonkatsu-style accompaniments. Familiar yet elevated, it brings the bold simplicity of Japanese street food to the modern plate.

## INGREDIENTS (4 Portions, 1 ea)

### Pork Chops

780 g Pork loin chops, boneless, 4 pieces

100 g **Knorr Professional Original Chicken Breeding**

2 ea Egg, beaten

100 g Panko breadcrumbs

5 g White sesame, toasted

### Garnish

200 g Cabbage, shredded

20 g Red radish, sliced

1 ea Lemon, cut into wedges

Micro greens, for garnish

### Citrus Gochu Sauce

150 ml Rice vinegar

40 g **Knorr Professional Soya Sauce**

60 g Sugar

1 g Black pepper, ground

50 g Garlic, chopped

10 g Gochujang

2 g Lime juice

5 g Red chilli, sliced

50 g Red onion, chopped

5 g Spring onion, finely sliced

### To Serve

80 g **Hellmann's Original Mayonnaise**

4 ea Tortilla wraps



**CHEF PINKY LINAH MARUPING**  
Regional Customer Chef,  
Unilever Food Solutions, Gauteng



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## METHOD

### PORK CHOPS

- 1 Preheat oil to 170–180 °C.
- 2 Debone chops and remove rind.
- 3 Coat the chops in **Knorr Professional Original Chicken Breading**.
- 4 Dip into beaten egg.
- 5 Coat in panko crumbs and sesame seeds and pat well.
- 6 Let rest on a wire rack or paper towel to drain excess oil.
- 7 Fry each cutlet for 3-4 min per side until golden brown and crispy, and slice into strips.

### GARNISH

- 1 Garnish with cabbage, red radish, micro greens and lemon wedges.

### CITRUS GOJUCHANG SAUCE

- 1 Mix all ingredients well in a bowl, adjust seasoning to taste.
- 2 Serve as a dipping sauce.

### ASSEMBLY

- 1 Toast the tortilla wraps and add the shredded cabbage.
- 2 Mix **Hellmann's Original Mayonnaise** and the gochujang sauce in a bowl.
- 3 Spread the mayo mix onto the tortilla, add shredded cabbage mix, then the fried pork and wrap.
- 4 Cut the wrap and serve extra Citrus Gochujang Sauce on the side.





# DIPPING



# SAUCES



# DIPPING SAUCES



## CITRUS GOCHU SAUCE

A vibrant dipping sauce bringing together the tangy brightness of Filipino sawsawan with the bold, savoury, and spicy depth of Korean chili paste. Perfect when paired with crispy pork.

### INGREDIENTS (11 Portions, 350 ml)

150 g Vinegar (sugar cane)	2 ml Lime Juice
40 ml Lime juice	5 g Red chilli, sliced
60 g Sugar	50 g Red onion, chopped
1 g <b>Robertsons Black Pepper</b>	5 g Spring onion, finely sliced
50 g Garlic, chopped	
10 g Gochujang	

### METHOD

- 1 Mixed well all ingredients in a bowl and adjust seasoning to taste.
- 2 Serve as a dipping sauce for grilled meat or fried meat.



## CHIMICHURRI LIME MAYO

A vibrant blend of fresh green herbs, garlic, chilli and tangy vinegar topped on creamy lime mayo offering a bold contrast of richness and brightness in every bite.

### INGREDIENTS (10 Portions, 500 g (10 x 50 g))

<b>Chimichurri</b>	<b>Lime Mayo</b>
50 g Parsley, chopped	215 g <b>Hellmann's Original Mayonnaise</b>
10 g Garlic, chopped	15 ml Lime juice
2 g <b>Robertsons Peri-Peri Spice</b>	Salt, to taste
3 g Red chilli, seedless, chopped	
1 g <b>Robertsons Origanum</b>	
160 ml Olive oil	
45 g Red wine vinegar	

### METHOD

#### CHIMICHURRI

- 1 In a mixing bowl, add chopped parsley, chopped garlic, **Robertsons Peri-Peri Spice**, chopped red chilli, **Robertsons Origanum**, olive oil, red wine vinegar, **Robertsons Black Pepper**, **Knorr Aromat Original** and lime juice.
- 2 Stir to combine. Taste and adjust the seasoning as needed. Set aside.

#### LIME MAYO

- 1 In a mixing bowl, add **Hellmann's Original Mayonnaise**, lime juice, a bit of salt and then stir to combine.
- 2 Taste and adjust the seasoning as needed. Set aside.

### SERVING

- 1 Put lime mayo into a dipping sauce bowl then top with chimichurri.



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# CREATING A POSITIVE KITCHEN ENVIRONMENT

WRITTEN BY Anna Cafolla

A HEALTHY, HARMONIOUS WORKING ENVIRONMENT IS  
THE *key to success*. HERE'S HOW TO ACHIEVE IT.



Despite what The Bear or shouty reality TV chefs might have you think, the modern kitchen is not a place defined by intimidation, drama and relentless hours. The chefs of today pride themselves on building successful teams and producing exceptional food – dishes that come from a kitchen that's all about respect, collaboration and work-life balance simply taste better.

**Creating a positive kitchen environment is more than just smooth service. You want a kitchen team to feel like they have ownership, clarity and trust. From giving staff a voice to knifesharp organisational skills, defining success and work-life balance: four top chefs explain how to foster positive vibes in the kitchen.**

## 1. Give Your Team a Voice

For chef Brandon Collins, everyone deserves to have a say. "It's not necessarily a democracy in the kitchen, but give them the freedom to have some ownership, to buy into your vision," he advises. "Encourage your staff to share ideas on menus, stations and daily operations – something they can all take pride in. This shared responsibility not only motivates the team, but also lightens the pressure on leadership."

## 2. Lead With Respect

A calm, respectful kitchen is a more effective workplace. "For so long in this industry, we treated people like they were a number, or they were just another person to peel the potatoes or make the mash or steam the vegetables," says Brandon. "When I started in the industry, it was all about getting a good plate of food to the pass, and it was quite hard," says chef James Brown. "If you put a foot

wrong, you were told in an aggressive way. I think it's become more mature. Emphasise clear communication and constructive feedback. Respect builds trust, and when your team knows they can rely on you, they'll support each other and maintain focus under pressure."

## 3. Set Clear Goals

Be transparent about what success looks like, whether that's consistency or career growth for your team. "I think you've got to be really clear about what the end goal is, what are we trying to achieve and how we want to arrive there," advises James. "Outline expectations, standards and opportunities for the kitchen, removing any uncertainty and strengthening a professional feeling."



#### 4. Keep the Kitchen Flowing

Think of the kitchen like a well choreographed performance, where every role has purpose – so states chef Thais Gimenez. “The kitchen flows beautifully when it’s organised, like a ballet, and everybody knows their tasks,” she says. “The vibe becomes efficient and positive. Provide prep lists, assign clear responsibilities and ensure open communication is consistent.”

#### 5. Promote Work-Life Balance

Treat every member of the brigade with equal respect, regardless of rank. For chef René-Noel Schiemer, everyone should feel like they’re on the same level. “We keep time, and don’t work 10 or 15 hours in the kitchen,” he says. “We work nine hours together and then go home, keeping a balance for families.” Limit excessively long shifts and simplify processes where possible. Chef René-Noel Schiemer suggests basic sauce

bases and pre-prepared components that save time and allow chefs to focus their energy on quality dishes – exactly when and where it matters: “This approach keeps the kitchen organized, efficient and overall, positive.”



Find out more at [ufl.com](https://ufl.com)

# SEVEN QUICK STEPS TO STRENGTHENING YOUR TEAM

WRITTEN BY Dino Bonačić

**EVERY TEAM IS ONLY AS STRONG AS THEIR WEAKEST PLAYER, SO A KEY PART OF BUILDING A BUSINESS IS *uplifting every member* ON THE JOURNEY. DISCOVER THE POWER IN BOOSTING YOUR TEAM AND THEIR SKILLSET WITH THE HELP OF CHEF JOANNE LIMOANCO-GENDRANO.**



**Even with the best ingredients and a high-tech setup, success is not guaranteed without a team that knows exactly what to do with it. Our research found that in 2026, there'll be a shift from the focus being on ingredients to a growing appreciation for the skill and craftsmanship of the chef involved in creating food.**

**With over 20 years of experience in the business, Unilever Food Solutions' Executive Chef for Gulf & Indian Ocean Islands, Joanne Limoanco-Gendrano, knows what makes a perfect team. Part positive management, part supporting development – because if they succeed, so will you!**

**Here are Joanne's seven quick steps to strengthen your team:**

## Time in Training

Rushing into service without detailed training is a big mistake, so it's important to invest time and money.

This doesn't just mean showing them how to cook, but watching them cook the dish and creating a service simulation before you open. Repetition allows staff to correct errors before real-world cooking.

## Basics Beyond Cooking

Fundamentals like hygiene, safety, and service etiquette are just as critical as recipes. Having a well-rounded crew that knows a bit about every part of the process helps kitchens run smoothly.

## Mentors and Buddies

Pairing staff together encourages learning, accountability, and continuity, all while making sure things operate more sustainably. It also reduces reliance on a single person and builds a culture of shared responsibility.

## The Power of Multitasking

Encouraging the team to explore different interests and teaching them skills outside of their own daily

responsibilities builds long-term investments and interest in their roles.

## Keep Staff Motivated Through Development Programs

Initiatives that combine routine work with extra-curricular programmes and certifications can allow people to grow within the business and take over certain tasks in the future.

## Simplicity is Key

A tighter, focused menu makes it easier for staff in all levels to succeed. Having fewer dishes means faster training, more consistency and strong resilience to mistakes.

## Inspire, Don't Copy

Encouraging staff to utilise their own creativity in reinterpreting trends is a win-win situation. You are fostering a sense of encouragement and pride in their craft, and evolving your business by having the whole team lead into the future.



# BORDERLESS



# CUISINE

**In 2026, Borderless Cuisine takes another confident step, with a sharp focus on authenticity, craft, and respect. The year ahead builds on diners' growing interests in combining global flavours in a way that's respectful, refined, and creative, but taps more into their desire to see the chef's skills and cultural fluency at work. It's not 'fusion' for the fun and show of it, but to see real and exciting culinary exchanges on a plate.**

The appeal for many diners lies in the sense of discovery. And in a world of political uncertainty, migration, and global shifts, Borderless Cuisine

offers solidarity through food. Diaspora communities continue to unlock access to hyperlocal ingredients and techniques – see the growing tastes for matcha or hojicha and curiosity for cuisines from Oaxacan food in Southern Mexico to Chongqing cooking, a spicier sub-category of Sichuan. Younger generations are eager for meaningful experiences found in dishes that are inventive, but still grounded.

Borderless Cuisine thrives in full-service restaurants, where chefs have space to explore and experiment with menus.

Heritage recipes are reinterpreted with modern flair, and there are bold combinations of familiar and lesser-known ingredients. Asian flavours continue to lead, but the range is widening into diverse regions, from Andean to Algerian.

Borderless Cuisine goes beyond fad. These dishes are not random mash-ups, but authentic and delightfully eclectic ways to find something this generation is craving most: cultural connection.

# BORDERLESS CUISINE

## Anchored Plates, Global Sparks—

Creative dishes with local roots, from za'atar-laced marinades to ube-infused desserts.

## Technique is the Passport—

Charcoal grilling, brining, wok hei.

## Borderless but not Identity-Less—

Not a melting pot, but a mosaic where each piece retains flavour and meaning.

## TRENDING CUISINE

### Oaxacan

A Southern Mexican cuisine.

### Andean

A range from Colombia, Ecuador, Peru, Bolivia, Argentina and Chile.

### Algerian

North African cuisine.

### Emirati

A diverse span of the UAE.

### Basque

A Southwestern European cuisine spanning Spain and France.

### Sichuan

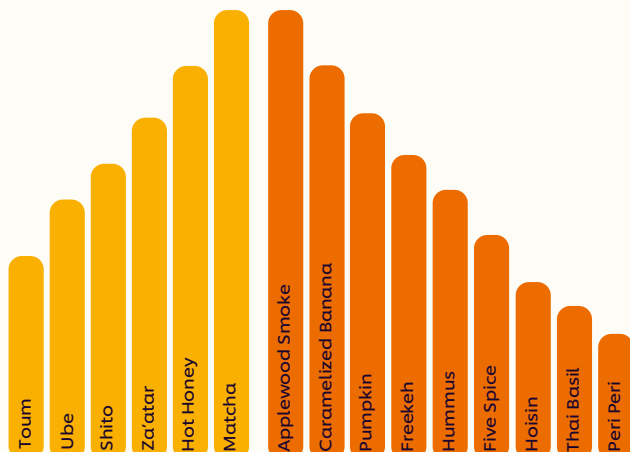
From the Southwestern Chinese province.



**KEY** ■ Trending ■ Emerging

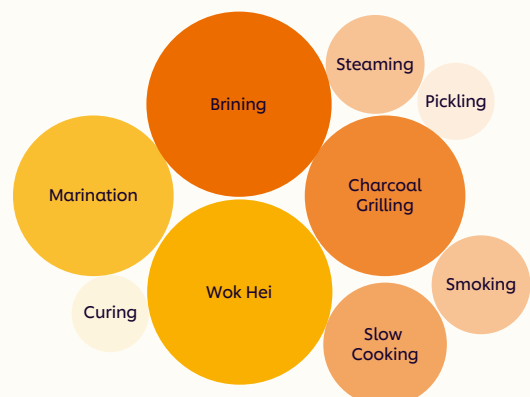
## TRENDING AND EMERGING INGREDIENTS

Ingredients dominate this trend: ube, nam prik and shito, as well as more established matcha and miso.



## TRENDING AND EMERGING TECHNIQUES

Techniques coming to greater prominence: brining, charcoal grilling, marination.





# INGREDIENTS TO WATCH

## BORDERLESS CUISINE

WRITTEN BY Ryan Cahill

WANT YOUR DISHES TO ATTRACT ATTENTION? CONSIDER THESE TRENDING INGREDIENTS IN YOUR *Borderless Cuisine* RECIPES.



**Borderless Cuisine centres around the unity of global flavours. It's a celebration of international dishes, combining techniques and ingredients from around the world and bringing them to some of our favourite dishes.**

**For 2026, there are some stand-out ingredients making their mark within Borderless Cuisine. Consider incorporating these into your Culinary Roots creations to grab the attention of diners:**

### Kimchi

Fermentation continues to be at the forefront of culinary trends, and Kimchi is undeniably the fermentation staple. A Korean side dish, which is usually made from cabbage and radish, Kimchi is bold, tangy, and spicy with a distinct flavour and has become a common element of many dishes.

### Miso

Another fermented favourite, this soybean paste from Japan is known for its Umami flavour. While it was first used as a base for soups, it's now regularly found in glazes, marinades, dressings, and even desserts to introduce a savoury twist.

### Tahini

This creamy paste made from ground sesame seeds is much-loved in the Middle East. Its nutty richness makes it the perfect addition to salad dressings, desserts and smoothies, perfectly complementing both the sweet and the savoury.

### Pomegranate

Pomegranate may seem like an unlikely rising ingredient, but as curious chefs find new ways to stretch the possibilities of this fruit, its popularity increases. Pomegranate can add freshness and acidity to salads, stews, meat dishes, and desserts. It's great in juice form too. Its vibrant colour also helps to give dishes an aesthetic boost.

### Harissa

A North African chilli paste, Harissa is often made with roasted red peppers, garlic, and spices like cumin and coriander. More recently, its smoky flavour has gone mainstream, now used to elevate roasted vegetables, meats, and pasta dishes.

# HOW TO CAPTURE GEN-Z DINERS

WRITTEN BY Rhys Thomas

WHY REVIVING *tradition and storytelling* THROUGH  
FOOD IS SO IMPORTANT TO THIS GENERATION.



**Gen-Z are a very intentional dining generation. With the cost of living rapidly inflating, and markets saturated, they hark for a special experience with each meal. For them, this is often felt through a human connection and historical learning of the food they are engaging with.**

In the world of restaurants and food, diners are perhaps our most fickle customer base. Sometimes this is driven by trends; other times, shaped by society, economics, or the conditions we live in. As new generations become our guests, it's critical to understand what will inspire them, not just through their palate, but also through their minds and hearts.

According to new research, nearly two-thirds of Gen-Z diners view going out for food as a special occasion, even in casual and QSR environments. They also crave new experiences, like trying new cuisines, dishes, and flavours. That means when they do choose to dine out, it's often somewhere new, and getting them to return takes more than just good food.

The good news? Loyalty is paramount. The same study found that two-thirds of Gen-Z would drive further to eat somewhere they like rather than settle for something local. So the question is: how do you earn that loyalty?

Executive Chef for Thailand, Jiraroj Navanukroh, says the answer lies in the experience. "They take photos of their food," he explains. "So presentation is vital. Maybe reimagine how a dish looks: highlight beautiful, satisfying ingredients." In other words, Gen-Z eats with their eyes first. But that doesn't mean you can skip the story.

"A picture paints a thousand words," says the Philippines Executive Chef, Kenneth Cacho. "But those words still need meaning." He expands: "That means honouring traditional techniques, even if ingredients evolve." For Gen-Z, overloaded with options, emotional and cultural connections matter. "Education plays a vital role. We have to show the history of a dish, what it should be, and how our version responds to that history. That's where the connection forms."

This also speaks to purpose. Today's diners want to feel that you stand for something. Whether you're a brand or a chef, your identity matters. Gen-Z can eat anything, anywhere, they need a reason to believe you do it best. That's why your menu should reflect a clear philosophy. You don't need to over-explain it – but the concept has to be felt.

Kenneth also raises an important point about ethics, especially in the age of "borderless cuisine." Gen-Z grew up with global flavours, but telling those stories requires care and responsibility.

"Sinigang is a great example," he says. "It's a soup soured by a fruit – like Tamarind. If I don't have Tamarind, using vinegar isn't authentic. To make it responsibly, I'd need to use another fruit." In this case, the story of Sinigang is that it's fruit-soured. The fruit may change with the seasons, but cutting corners risks losing the very tradition Gen-Z wants to connect with.



# BANH MI MELT





# BANH MI MELT

BY **CHEF ANDA DLEPU**

Banh Mi is a beloved Street Food with a rich history. Tender chicken breast seasoned with aromatic spices is paired with crisp pickled vegetables for brightness and crunch. A fragrant lemongrass aioli infused with ginger, garlic, soy and sesame adds depth and richness, while crispy chilli oil and fresh coriander bring warmth and freshness.

## INGREDIENTS (10 Portions)

### Pickled Vegetables

120 ml Rice vinegar  
120 ml Water  
25 g Sugar  
5 g Salt  
200 g Carrots, julienne  
200 g Radish, julienne

### Lemongrass Aioli

20 g Lemongrass  
2 cloves Garlic  
15 g Ginger, grated  
30 ml **Knorr Professional Soya Sauce**

15 ml Toasted sesame oil  
400 ml **Hellmann's Tangy Mayonnaise**  
Zest and juice of 1 lemon

### Chicken

5 Skinless chicken breast fillets  
50 g **Robertson's Chicken Spice**

### Chicken

10 Mini baguettes  
500 g Mature cheddar cheese, grated  
50 ml Crispy chilli oil  
150 g Cucumber, sliced thin  
3 whole Jalapeños, sliced  
15 g Coriander  
150 g **Hellmann's Tangy Mayonnaise**, for grilling



### CHEF ANDA DLEPU

Demand Creation Chef  
Unilever Food Solutions, Cape Town



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## METHOD

### PICKLED VEGETABLES

- 1 Bring the rice vinegar, water, sugar and salt to the boil. Add vegetables and turn the heat off. Allow vegetables to sit in the liquid until the liquid cools down before using.

### LEMONGRASS AIOLI

- 1 Add all ingredients for the lemongrass aioli to a blender and blend until well combined.

### CHICKEN

- 1 Rub the chicken breast fillet **Robertsons Chicken Spice** and grill on griddle pan till cooked through. Slice thinly at an angle.

### ASSEMBLY

- 1 Spread lemongrass mayo on the baguette.
- 2 Add some grated mature cheddar cheese and the sliced chicken breast.
- 3 Drizzle with crispy chilli oil.
- 4 Add pickled vegetables and the slices of cucumber.
- 5 Add jalapeño slices, coriander leaves and the remainder of the grated mature cheddar cheese and close baguette.
- 6 Spread the **Hellmann's Tangy Mayonnaise** on the outside of the baguette and grill on both sides until golden brown.



# CUBAN KOREAN SANDWICH







# CUBAN KOREAN SANDWICH

BY **CHEF ANDA DLEPU**

Blending Korean and Cuban influences, the Cuban Korean sandwich unites spiced-sweet gochujang, salty soy sauce, toasty sesame oil, aromatic ginger, and punchy garlic. Classic Cuban sandwich elements, such as the cheese, thinly sliced pork, and a mustard-grain mayonnaise, all add indulgent comfort. A fresh, fragrant Korean cucumber salad on the side provides a crisp, refreshing crunch that balances the richness of the sandwich.

## INGREDIENTS (10 Portions)

### Korean BBQ Pork

1 kg Pork shoulder or belly, thinly sliced  
75 g Gochujang (Korean chilli paste)  
45 ml **Knorr Professional Soya Sauce**  
30 ml Sesame oil  
45 g Brown sugar  
3 Garlic cloves, minced  
30 g Fresh ginger, grated  
2 Limes, juiced

### Korean Cucumber Salad

400 g Cucumbers, thinly sliced  
10 g Salt  
20 ml Rice vinegar  
15 g Gochujang (Korean chilli paste)  
15 g Sugar  
15 ml **Knorr Professional Soya Sauce**  
15 ml Sesame oil  
15 g Sesame seeds  
30 g Spring onions, thinly sliced

### Mustard Mayonnaise

200 g **Hellmann's Tangy Mayonnaise**  
45 g Whole grain dijon mustard

### Assembly

20 slices Sourdough bread  
10 slices Cooked gammon  
500 g Mature cheddar cheese slices  
150 ml **Hellmann's Tangy Mayonnaise** for grilling  
80 g Kimchi



### CHEF ANDA DLEPU

Demand Creation Chef  
Unilever Food Solutions, Cape Town



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## METHOD

### KOREAN BBQ PORK

- 1 Marinate the pork in gochujang, **Knorr Professional Soya Sauce**, sesame oil, brown sugar, garlic, ginger and lime juice for 2 hours.
- 2 Cook the pork belly or shoulder at 160 °C for 2 hours. Cool the belly and slice into thin slices.

### KOREAN CUCUMBER SALAD

- 1 Toss sliced cucumbers with salt. Let sit for 10-15 min to draw out water.
- 2 Drain and squeeze gently.
- 3 In a bowl, mix vinegar, gochujang, sugar, **Knorr Professional Soya Sauce**, sesame oil and spring onions.
- 4 Add cucumbers and mix well. Sprinkle with sesame seeds.

### MUSTARD MAYONNAISE

- 1 Combine the whole grain mustard and **Hellmann's Tangy Mayonnaise**.

### ASSEMBLY

- 1 Spread mustard mayo on both halves, add the sliced mature cheese, cooked sliced gammon, Korean BBQ pork and close the sandwich.
- 2 Spread mayo on both sides and grill on both sides until golden brown under a weight.
- 3 Serve with cucumber salad on the side.





# BIRRIA TACO MELT





# BIRRIA TACO MELT

BY **CHEF ANDA DLEPU**

Birria is a traditional barbacoa-style cooking method from Western Mexico, combining succulent stewed meat cooked until shreddable in a spiced, sour, acidic broth, which is then cooked into a broth that also provides a consommé for dipping the meat into. Here, these elements all stand on their own but an addition of cheese and a smoky beef mayo add silkiness and salt. This is freshened up with staple Mexican ingredients including lime juice, pickled jalapeños and red onions. All of which is then grilled to add char, a melted cheese finish evocative of the quesadilla cooked on the plancha at all good tacquerias.



**CHEF ANDA DLEPU**  
Demand Creation Chef  
Unilever Food Solutions, Cape Town

## INGREDIENTS (10 Portions)

### Beef Birria

- 30 ml Oil
- 30 g Garlic, finely chopped
- 70 g Chilli tomato paste
- 1 kg Beef chuck
- 60 g **Knorr Professional Demi-Glace**
- 1200 ml Water
- 150 g White onions, chopped
- 3 pcs Bay leaves
- 2 pcs Cloves
- 1 pcs Cinnamon stick

### Chilli Paste

- 70 g Chilli tomato paste
- 20 g Apple cider vinegar
- 3 g **Robertsons Mixed Herbs**
- 2 g Cumin, ground
- 2 g **Robertsons Black pepper**
- 3 g **Robertsons Smoked Paprika**

### Birria Dip Sauce

- 100 g **Hellmann's Tangy Mayonnaise**
- 250 ml Birria braising liquid, reduced
- 5 g **Robertsons Smoked Paprika**
- 5 ml Lime juice

### Birria Taco

- 450 g Pulled beef birria, prepared, shredded
- 400 g Cheddar cheese, shredded
- 300 g Corn kernels, charred
- 100 ml Hoisin sauce
- 150 g Jalapeño pickles, sliced
- 150 g Red onion, julienne
- 10 pcs Flour tortillas (20-22 cm)
- 20 Lime wedges



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## METHOD

### BEEF BIRRIA

- 1 In a large pot, sauté onion and garlic in a little oil until golden.
- 2 Add the chilli tomato paste and sauté briefly to release aromas.
- 3 Add the beef pieces, bay leaf, cloves, and cinnamon stick.
- 4 Dissolve **Knorr Professional Demi-Glace** in 1.2 L water and pour over the beef.
- 5 Bring to a boil, then reduce heat.
- 6 Cover and simmer on low heat for 3–3.5 hours (or 150 °C in oven), until beef is tender and shreddable.
- 7 Remove the meat from the pot and shred it with a fork. Strain the cooking liquid and set it aside.
- 8 If necessary, reduce it slightly. The sauce should be smooth and pourable, but not watery.
- 9 Combine one-third of the sauce with the shredded meat, and reserve the remaining sauce for the birria sauce.

### CHILLI PASTE

- 1 Place the chilli tomato paste, apple cider vinegar, **Robertsons Mixed Herbs**, cumin, **Robertsons Smoked Paprika** and **Robertsons Black Pepper** in a blender or food processor.
- 2 Blend until you achieve a smooth, thick paste.
- 3 If the mixture is too thick, add a small splash of water or some of the braising liquid.
- 4 Transfer the paste to a clean container and refrigerate until ready to use.

### BIRRIA DIP SAUCE

- 1 In a mixing bowl, combine **Hellmann's Tangy Mayonnaise**, the reduced birria liquid, **Robertsons Smoked Paprika** and lime juice.
- 2 Whisk until the mixture is smooth and fully emulsified.
- 3 Taste and adjust seasoning if needed, then cover and refrigerate until ready to use.

### BIRRIA TACOS

- 1 Spread a thin layer of hoisin sauce on tortillas. Add pulled beef, cheddar, corn, jalapeños, and red onion.
- 2 Fold tortilla and grill on both sides until golden and cheese has melted.
- 3 Serve hot with Birria Dip Sauce and lime wedges.



# LAHMACUN-STYLE QUESADILLA







# LAHMACUN-STYLE QUESADILLA

BY **CHEF ANDA DLEPU**

Inspired by lahmacun, this Middle Eastern style flatbread takes the form of a quesadilla, topped, folded, and grilled to perfection. Traditional lahmacun flavours shine through in the savoury beef mince, rich tomatoes, warm paprika, fragrant mint, creamy yogurt, and the deep spice of harissa and garlic. The addition of cheese brings a sweet, caramelised richness, while grilling creates a warm, comforting dish that blends Middle Eastern spice with the indulgent melt of a quesadilla.

## INGREDIENTS (10 Portions)

### Mince Meat Filling

30 ml Oil  
75 g Onions  
750 g Beef mince meat  
225 g **Knorr Professional Tomato Pronto**  
35 g **Robertsons Smoked Paprika**  
30 g **Knorr Professional Brown Onion Soup**  
20 g Zaatar  
10 pieces Flour tortillas (25-30 cm)  
500 g Cheddar cheese, grated

### Harissa Dip

400 ml **Hellmann's Creamy Ranch Salad Dressing**  
80 g Harissa paste  
2 Garlic cloves, minced

### Garnish

30 g Mint  
20 g Onions, finely sliced



**CHEF ANDA DLEPU**

Demand Creation Chef  
Unilever Food Solutions, Cape Town



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## METHOD

### MINCE MEAT FILLING

- 1 In a pot add the oil and onions and cook until soft. Add the mince and cook until brown. Add the **Knorr Professional Tomato Pronto**, **Robertsons Smoked Paprika**, **Knorr Professional Brown Onion Soup** and zaatar. Cook on medium heat for 35-40 min and stir to ensure it doesn't burn. Set aside until cool.
- 2 Spread the mince mixture evenly on the flour tortillas.
- 3 Add the thinly sliced onion and the grated cheddar cheese.
- 4 Fold the tortilla in half and toast the tortilla on both sides in a pan until the cheese melts.

### HARISSA DIP

- 1 Mix all ingredients for the harissa dip and serve on the side.

### GARNISH

- 1 To garnish, chiffonade mint leaves and mix with thinly sliced onions and serve on the side.





# CARROZZA MELT

## VOL. 2





# CARROZZA MELT VOL.2

BY **CHEF ANDA DLEPU**

The carrozza is an overlooked classic from Campania, also popular in New York, a deep-fried, mozzarella-filled twist on the grilled cheese sandwich. This elevated version combines mature cheddar complemented by sweet red peppers, grassy origanum, and rich, spiced chorizo. Pickled cucumbers add a bright, balancing contrast. The bread carries a Spanish influence through a romesco-inspired aioli made with sweet peppers, nutty almonds, pungent garlic, smoky paprika, and a touch of acidity. It's coated in a crumb mixture before deep-frying, ensuring maximum crunch with every bite.



**CHEF ANDA DLEPU**

Demand Creation Chef  
Unilever Food Solutions, Cape Town

## INGREDIENTS (10 portions)

### Romesco Aioli

100 g Roasted red pepper purée  
50 g Almonds, toasted  
5 g Garlic, grated  
10 ml Apple cider vinegar  
50 g Sugar  
1 g **Robertsons Smoked Paprika**  
250 g **Hellmann's Original Mayonnaise**  
5 g **Robertsons Origanum**

### Assembly

300 g Mozzarella cheese  
400 g Spicy salami, sliced  
100 g Gherkins, thinly sliced  
200 g Roasted red pepper, cut into strips  
20 slices Ciabatta, enough for 10 sandwiches  
150 ml **Hellmann's Tangy Mayonnaise**

## METHOD

- 1 Pre-heat oven to 200 °C. Rub all the red peppers with olive oil and place in the oven for 30-40 min. Once cooked remove and place peppers in a bowl and cover with clingwrap to steam.
- 2 Allow peppers to stay in the bowl until cool. Once cool deseed the peppers.
- 3 Blend roasted red pepper, almonds, garlic, vinegar, sugar and **Robertsons Smoked Paprika** and **Robertsons Origanum** into a paste.
- 4 Fold into **Hellmann's Original Mayonnaise** until smooth.
- 5 Spread Romesco Aioli on each bread slice. Layer mozzarella cheese, spicy salami, roasted red pepper, and gherkins. Close with a second bread slice.
- 6 Spread **Hellmann's Tangy Mayonnaise** on both sides of the bread before toasting until crisp.



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# STEAK TATAKI

## WITH PICKLED GINGER EMULSION & CRISPY VERMICELLI GARNISH





# STEAK TATAKI WITH PICKLED GINGER EMULSION & CRISPY VERMICELLI GARNISH

BY **CHEF DANIELLE VENTER**

This Flank Steak Tataki celebrates borderless cuisine, where global flavours and techniques come together in perfect harmony. Tender, seared beef is thinly sliced and paired with a vibrant pickled ginger emulsion, infused with notes of yuzu, soy, and lemon. Crispy vermicelli and tangy pickled shallots add texture and balance, while delicate micro herbs provide a fresh finish. Refined and contemporary, this dish is a seamless fusion of East meets West.

## INGREDIENTS (10 portions)

### Tataki Steak

2 kg Flank steak,  
200 g portions  
20 g **Knorr Aromat Original**  
10 g **Robertsons Steak & Chops Spice**  
5 g **Robertsons Black Pepper**  
30 ml Olive oil

### Pickled Ginger Emulsion

25 g Pickled ginger  
15 ml **Knorr Professional Soya Sauce**  
10 ml Yuzu juice  
100 g **Hellmann's Original Mayonnaise**  
2 g Lemon zest

### Crispy Vermicelli Garnish

200 g Vermicelli  
Oil, for frying

### Pickled Shallots

100 g Shallots,  
thinly sliced  
100 ml Rice vinegar  
20 g Sugar

### Garnish

Micro herbs



### CHEF DANIELLE VENTER

Demand Creation Chef  
Unilever Food Solutions, Durban



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## METHOD

### TATAKI STEAK

- 1 Season the flank steak with **Knorr Aromat Original**, **Robertsons Steak & Chops Spice** and **Robertsons Black Pepper**. Sear quickly on all sides in hot oil (rare inside). Chill, then slice thinly.

### PICKLED GINGER EMULSION

- 1 Blend the pickled ginger, **Knorr Professional Soya Sauce**, yuzu juice, **Hellmann's Original Mayonnaise** and lemon zest until smooth.

### VERMICELLI GARNISH

- 1 Deep-fry the vermicelli strands until golden and crisp.

### PICKLED SHALLOTS

- 1 Combine vinegar and sugar, pour over the sliced shallots and let it sit for 30 min.



# FILLET WITH NORI-SESAME TUILE & WAKAME CHILLI-GINGER JUS







# FILLET WITH NORI-SESAME TUILE & WAKAME CHILLI-GINGER JUS

BY **CHEF DANIELLE VENTER**

Tender fillet is elevated with bold Asian-inspired accents in this refined take on street food flavours. A crisp nori-sesame tuile adds delicate crunch and umami depth, while a vibrant chilli-ginger jus brings warmth and aromatic spice. The result is a dish that balances elegance with the punchy, layered flavours that define modern street food culture.



**CHEF DANIELLE VENTER**

Demand Creation Chef  
Unilever Food Solutions, Durban

## INGREDIENTS (10 portions)

### Beef Fillet

2 kg Beef fillet,  
200 g portions  
10 g **Knorr  
Aromat Original**  
10 g **Robertsons  
Steak & Chops Spice**  
5 g **Robertsons  
Black Pepper**

### Sauce

150 g **Knorr  
Professional Jus**  
1 L Water  
30 g Wakame,  
dried  
40 g Fresh ginger,  
grated  
40 g Red chilli, sliced  
60 g Spring onion  
25 g Brown sugar  
40 g **Knorr  
Professional  
Soya Sauce**  
10 g Lime juice

### Sesame Nori Tuile

60 g Egg white  
60 g Flour  
40 g Butter  
40 g White  
sesame seeds  
20 g Black  
sesame seeds  
2 pc Nori sheets  
1 pinch Salt  
2.5 ml Sesame oil  
5 g Chinese 7 spice

### Garnish

Micro herbs



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## METHOD

### FILLET

- 1 Season fillet with **Knorr Aromat Original**, **Robertsons Steak & Chops Spice** and **Robertsons Black Pepper**. Sous-vide at 54 °C for 1.5 hours (medium-rare). Allow to rest.

### SAUCE

- 1 In a saucepan, whisk **Knorr Professional Jus** powder into 1 L water and bring to a gentle simmer. Add the wakame and let it infuse over 15 min on low heat.
- 2 Strain the sauce through a fine sieve to remove the wakame. Finely chop the strained wakame and set aside.
- 3 Return the strained sauce to the pan and add grated ginger, sliced red chilli peppers, spring onions, brown sugar, **Knorr Professional Soya Sauce** and lime juice.
- 4 Simmer gently for 5–7 min until slightly thickened. Strain and add the finely chopped wakame pieces.
- 5 Cook for 1–2 min, then keep warm.

### SESAME NORI TUILE

- 1 Toast the nori sheets by dry frying in a pan until crisp, Cool then blitz until fin.
- 2 Lightly whisk egg whites (do not foam), add the melted butter and sesame oil. Mix well.
- 3 Combine the dry ingredients by sifting the flour and salt. Fold into the egg until smooth.
- 4 Add the sesame seeds and nori powder. Mix well.
- 5 Rest, covered for 20 min at room temperature.
- 6 Spread thinly on a silicone mat. Bake at 170 °C for 7–9 min. Once removed from the oven, shape into desired shapes.





# **RIBEYE WITH PEPPER CRUST,**



# **CRISPY GARLIC & POTATO HASHBROWN CRISP**



# RIB-EYE WITH PEPPER CRUST, CRISPY GARLIC & POTATO HASHBROWN CRISP

BY **CHEF DANIELLE VENTER**

Succulent rib-eye is seasoned and paired with a rich tomato demi-glace infused with garlic, smoked paprika and a touch of apple cider vinegar for depth and balance. A crisp hashbrown crisp adds texture, while a lime yoghurt mayo introduces fresh, tangy contrast. Finished with micro herbs, the dish blends familiar ingredients with international flavour influences for a plate that feels both refined and globally inspired.



**CHEF DANIELLE VENTER**

Demand Creation Chef  
Unilever Food Solutions, Durban

## INGREDIENTS (10 portions)

### Rib-Eye

2 kg Rib-eye,  
200 g portions  
10 g Knorr  
**Aromat Original**  
10 g Robertsons  
**Steak & Chops Spice**  
5 g Robertsons  
**Black Pepper**  
30 ml Olive oil  
10 cloves Garlic,  
thinly sliced  
150 g Hellmann's  
**Original Mayonnaise**  
150 g Dijon mustard  
20 g Cumin

### Potato Hashbrown Crisp

500 g Potato, grated  
200 g Leeks,  
finely sliced  
30 g Robertsons  
**Veggie Seasoning**

### Sauce

75 g Knorr  
**Professional Demi-Glace**  
1 L Water  
30 g Tomato paste  
5 g Robertsons  
**Smoked Paprika**,  
dry fried  
10 g Garlic  
100 g Knorr  
**Professional Tomato Pronto**  
20 ml Apple cider  
vinegar  
20 g Knorr  
**Aromat Original**

### Garnish

Micro herbs



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## METHOD

### RIB-EYE

- 1 Season with **Knorr Aromat Original**, **Robertsons Steak & Chops Spice**, **Robertsons Black Pepper** and olive oil. Rest for 20 min.
- 2 Mix **Hellmann's Original Mayonnaise**, dijon mustard and cumin. Brush on fillet. Pan-fry until medium, rest then slice.

### POTATO HASHBROWN CRISP

- 1 Grate potato, rinse then dry. Add the leeks and **Robertsons Veggie Seasoning**. Spread thinly on silicone mat. Bake at 180 °C until crisp and golden.

### SAUCE

- 1 In a saucepan, whisk **Knorr Professional Demi-Glace** into water and bring to a gentle simmer.
- 2 Add tomato paste, **Robertsons Smoked Paprika**, garlic, **Knorr Professional Tomato Pronto**, **Knorr Aromat Original** and apple cider vinegar.
- 3 Simmer for 10–15 min until the sauce thickens slightly and develops a glossy finish. Strain if desired and keep warm for plating.



# DINER



# DESIGNED

**Diner Designed is moving forward with a renewed sense of clarity. In 2025, the trend for personalised meals leaned on technology, 'build-your-own' formats, and theatrical, interactive dining. In 2026, it's finding balance, with tastes shifting towards simpler but still enjoyable, thoughtful, dynamic-feeling meals, while restaurant service is smooth and efficient.**

The approachable format gives diners what they crave: a sense of choice in a world of both endless overwhelm, and where much feels curated for them. They want food that bends a little to their needs.

Maybe that means swapping a topping or adjusting a sauce, or a dish that matches growing concerns for health and dietary preferences without dipping on taste or quality. These moments of control make dining feel empowering and fun.

Quick-service restaurants are a natural fit for Diner Designed-eating. For operators, a small degree of flexibility creates big value: it builds loyalty, generates buzz, and adds a premium feel without heavy cost. For diners, it transforms everyday eating: customisable bowls or open kitchens with counter seating for an exciting glimpse of the process

while keeping things quick. Think of the growing appeal of hot-pot restaurants and elevated salad bar concepts that let everyone create their own version of the perfect meal.

Diner Designed goes beyond the plate, and while you might still snap that pic for Instagram before you pick up your fork, the focus has shifted: to ownership of the experience, a sense of choice and connection that makes eating out both routine and memorable.



# DINER DESIGNED

**Customisable Plate-Building Becomes Core to Menus**—Modular dishes where diners can select proteins, sauces, sides, and garnishes.

**Ingredient Stations as Theatre and Efficiency Drivers**—Front-of-house preparation: live carving, sauce finishing, topping assembly

can act as both entertainment and a way to showcase freshness and skill.

**Hybrid Menu Items**—Blending crowd-pleasing bases (burgers, bowls, flatbreads) with rotating seasonal or global-inspired toppings.

**Data-Informed Flavour Rotation**—POS data, online reviews, loyalty programme insights for faster, evidence-based menu tweaks.

## TRENDING INGREDIENTS PER REGION

**Middle East**  
Lemoncello, pistachio, chia seed, kombucha, lychee.

**North America**  
Dill pickle, biscoff, crispy onions, raw fish.

**Europe**  
Hot honey, hickory smoke, peri peri, nduja.

**South East Asia**  
Beetroot, ube, maple, pistachio.

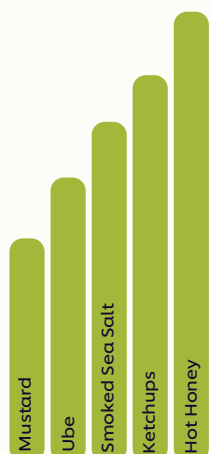
**Africa**  
Boba, espresso, maple, beetroot.



**KEY** ■ Trending ■ Emerging

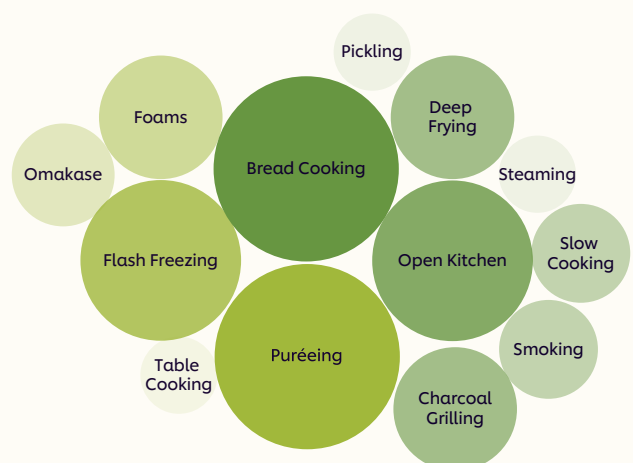
## TRENDING INGREDIENTS

Bright colours such as ube and beetroot, and intense flavours such as dill pickles and smoked sea salt are showing significant growth. Small but mighty customisations.



## TRENDING AND EMERGING TECHNIQUES

New ways of eating, through omakase and communal eating through table cooking and Korean BBQ. Techniques are among the strongest growing topics – foams, purées, and flash freezing.



# DIPPINGS AND TOPPINGS: A GUIDE TO PERSONALISATION

WRITTEN BY Dino Bonačić

**IN A TIME WHERE THE IMPORTANCE OF CHOICE PLAYS A KEY ROLE IN ATTRACTING NEW DINERS, CHEF BRANDON COLLINS SHARES HIS SECRETS TO EXPLORING MENU PERSONALISATION – *minimum effort, maximum impact.***



There was a time where the ultimate restaurant experience was about consistency, but as digital connections allow diners to become increasingly aware and vocal in their preferences, the trend of personalisation has a growing role in the hospitality industry.

Our research found that customisable plate-building becoming core to menus is the number one most significant point within the Diner Designed trend. Dining has become less about giving strict rules and instructing your guests of every move, and more about providing them with the perfect building blocks to a memorable experience that can never be replicated. With Gen-Z audiences at the forefront of this movement of choice, restaurants are having to respond to the growing individual needs of their future customers. Here, Unilever Food Solutions' Corporate Executive Chef Brandon Collins has tips and tricks on how to embrace this evolution without putting extra pressure on the restaurant and its staff.

## Sauces and Condiments

One of the easiest ways to embrace customisation is offering a variety of sauces, dressings, or vinaigrettes. People love to dip and drizzle! You don't need new recipes – just use sauces you already have on the menu, and make larger batches, like moving from a quarter to a gallon. This allows you to offer a personal experience without adding complexity. The sauces are stable, so nothing goes to waste, and it actually helps service run more smoothly while giving guests the flavour flexibility they want.

## Toppings and Extras

Offering toppings and additional ingredients gives diners control and accommodates preferences. We know Cilantro divides opinions, so letting people choose whether they want to include it ensures everyone enjoys the dish. The same applies to other menu items: guests can swap or combine ingredients from different dishes. But the key is using what you

already have. People are creating their own experience in their own sandbox, so the dishes will naturally vary. By monitoring what components are popular, you can inform future menu development and make new dishes easier for staff to execute while keeping customisation simple and appealing.

## Cooking Technique

Cooking techniques are another way to let people customise. A chicken tender can be fried, roasted, or griddled, all using the same equipment. For bigger proteins like short ribs, you can offer a braised version or a grilled Galbi-style, using the same components. It also accommodates dietary preferences – someone may avoid fried food in favour of roasting. Technique variation adds perceived choice and enhances the dining experience while keeping preparation practical and efficient for the kitchen.



# DINER-DESIGNED ON A BUDGET, ACCORDING TO FOUR CHEFS

WRITTEN BY Dino Bonačić

**AWAY FROM HIGH-TECH, HIGH-COST SOLUTIONS, EMBRACING THE DINER-DESIGNED TREND CAN BE A GREAT WAY TO ECONOMICALLY EVOLVE YOUR BUSINESS AND OPEN DOORS TO NEW AUDIENCES. TO INSPIRE YOUR NEXT MOVE, FOUR UNILEVER FOOD SOLUTIONS' CHEFS SHARE THEIR STORIES ON THIS *major food trend.***



**Offering diners an opportunity to tailor their own culinary adventures is an important step in responding to the evolving cultural movement of embracing individuality and choice. Our research shows that ordering apps, QR codes and self-service kiosks are now an accepted and appealing norms in quick service and casual restaurants.**

**But while ideas that embrace technology, AI or visual experiences can be costly, you can also do it in ways that are both cost-effective and creative. With different global perspectives, these four UFS chefs are here to share their stories that will help you in crafting your own version of a diner-designed experience.**

## **Eric Chua Keeps it Simple**

It's important not to overcomplicate things – any menu can embrace that personal feeling with some slight tweaks. Whether it's organising it according to personality types, zodiac signs or birth months, you create a deeper sense of connection with the person that is tasting it. Even just naming it in a way that builds that personal connection is the simplest way to do it. This does require research, but you should be analysing your customer profile anyway – you're operating within your own neighbourhood.

## **Pick and Choose with René Noel Schiemer**

Although this trend is often seen as expensive, there are many cost-effective ways to do it. The easiest one is to make the core dish vegetarian or vegan and then offer five add-ons, like fish, chicken, beef... so you have this base that is simple

and affordable while still giving diners choice. Protein is the most expensive part, so this approach also saves money and reduces waste, all the while creating that key element of flexibility. By keeping the foundation straightforward and letting people personalise with toppings or extras, you can achieve an experience without overcomplicating or overspending.

## **Joanne Limoanco-Gendrano Embraces Education**

I have seen a lot more front of house people getting involved in food preparation – even just the simplest action of pouring things or cracking something in front of the diner can create such a buzz. Fine dining started this, with high-end meals like Steak Tartare conceptualised around the experience of grinding it in front of the customer. Today, this approach has trickled down into all levels of the food industry. Whether it's giving a choice of several ready-made sauces or a Dim Sum cart service where you

mix a sauce on the spot – spicy or not – and people can see it. I recently saw a modern Middle Eastern place doing mini shawarmas, sliced and wrapped table side, pressed over coals. You could even choose to add fries – it's a little window of choice, but a meaningful one nonetheless.

#### **Thaís Gimenez Makes Subtle Moves**

I think it's all about the experience – and this can be done on a budget by using data smartly. If a customer always orders well-done beef or celebrates their anniversary at your place every year, you already have the information to anticipate their needs. Have the child's chair ready, suggest the meat the way they like it, or note the occasion. Even small tweaks, like presenting the same ingredient with a different technique – braised tomatoes instead of seared tomatoes – creates a new experience at no extra cost. It's about using what you already

know about your customers, changing the wording or preparation slightly, and making them feel seen. That's personalisation, that's Diner Designed, without needing expensive tech or major investment.





# NEW RULES OF DINING ACCORDING TO GEN-Z

WRITTEN BY Dino Bonačić

**JUST LIKE EVERY OTHER CREATIVE INDUSTRY, THE CULINARY WORLD IS IN A STATE OF FLUX AS IT SHIFTS ITS FOCUS TO THE FUTURE GENERATION OF BIG SPENDERS. DEFINED BY THEIR OWN RULES AND A CLEAR SET OF PREFERENCES, GEN-Z PRESENTS** *the next big challenge.*



**With fast-growing global spending power, Gen-Z are on their way to becoming every brand's target customer. Our research shows that 84% of Gen-Z eat during their commute and snacks have become a vital part of their working days.**

**Both the richest and the largest generation in humanity's history, they are the future – both literally and metaphorically. In terms of their evolving spending power, long-term growth for any business is impossible without considering their clearly defined choices. But, what do they expect when dining out?**

**Four of Unilever Food Solutions' global chefs dig into their own real life experiences and share insights for getting the future customer on your side. From portion sizes to choice of techniques, these are the steps to future-proofing your culinary business.**

**Brandon Collins,**  
Corporate Executive Chef (US)

One of the biggest things with Gen-Z is that they're not eating large portions. They go out with friends, sit together, and order multiple small dishes rather than big entrées. Shareable, affordable plates work best, and adding small, easy to make mocktails helps because they generally aren't drinking alcohol. They love international flavours in familiar forms – like Kimchi in Risotto balls or Butter Chicken on Nachos – and playful, approachable twists on classic dishes.

**Joanne Limoanco-Gendrano,**  
Executive Chef (PH)

Gen-Z like to have a hand in what they eat. They want choices – what sauce goes with their dish, which side or carb, even little details like sprinkles on fries. Having an interactive element to the dish is important, too. A little Instagram friendly moment, whether it's opening a container, pouring a sauce, or a presentation that creates a visual experience.

**James Brown,**  
Executive Chef (UK)

Gen-Z decide where to eat very quickly – they look on Instagram, and if it looks cool, they go there. They're immediate, informed, and positive, so you have to strike that balance. If you're unsure, ask them first, then refine those findings with your experience. For snackable dishes, you don't always need new items – half portions from other things on the menu, a small salad or snack section, maybe some fresh juices... it has to feel authentic and practical, not forced.

**René Noel Schiemer,**  
Culinary Consultant (DE)

Tapping into Gen-Z isn't easy, but it helps to meet them where they are. In workplace restaurants, they often skip the canteen for trendy Street Food or bowls, so offering fresh, visually-appealing, fitness- or specialty-focused dishes draws them back. Location also matters, so understanding local preferences and offering creative, approachable options is key.



# BARLEY GREENS BOWL





# BARLEY GREENS BOWL WITH MORINGA DRESSING

This wholesome bowl combines nutty barley with fresh salad leaves, crisp cucumber and bursts of sweet pomegranate for a vibrant mix of flavour and texture. Halloumi cheese adds texture, while earthy porcini mushrooms bring depth to the dish. A moringa dressing introduces subtle grassy notes, balanced by fresh mint and savoury accents, creating a nourishing bowl that is both satisfying and full of character.

## INGREDIENTS (5 portions, 500 g)

900 g Barley, cooked	<b>Honey &amp; Mustard Dressing</b>
250 g Mixed salad leaves	400 g <b>Hellmann's Honey &amp; Mustard Salad Dressing</b>
500 g Halloumi cheese, hard, cubed	<b>Moringa Dressing</b>
450 g Dried porcini mushrooms	400 g <b>Hellmann's Honey &amp; Mustard Salad Dressing</b>
100 g Pomegranate	400 g <b>Hellmann's Creamy Ranch Salad Dressing</b>
250 g Cucumber, circles	20 g <b>Knorr Professional Soya Sauce</b>
30 g Fresh mint	10 g Roasted garlic
	5 g Moringa powder

## METHOD

- 1 Mix all the ingredients together to a meal salad, and top of with a sprinkle of moringa.
- 2 Serve with the dressings on the side.

# BARLEY GREENS BOWL WITH MATCHA DRESSING

This nourishing bowl brings together nutty barley, crisp salad leaves and fresh cucumber for a balanced mix of textures and flavours. Cream cheese adds richness, while dried porcini mushrooms bring deep, savoury character. Pomegranate and fresh mint introduce brightness, while a matcha dressing adds subtle earthy notes, creating a wholesome dish layered with contrast and depth.

## INGREDIENTS (5 portions, 500 g)

900 g Barley, cooked	<b>Honey &amp; Mustard Dressing</b>
250 g Mixed salad leaves	400 g <b>Hellmann's Honey &amp; Mustard Salad Dressing</b>
500 g Cream cheese, hard, cubed	<b>Matcha Dressing</b>
450 g Dried porcini mushrooms	400 g <b>Hellmann's Creamy Ranch Salad Dressing</b>
100 g Pomegranate	20 g <b>Knorr Professional Soya Sauce</b>
250 g Cucumber, circles	5 g Black garlic
30 g Fresh mint	5 g Matcha powder
5 g Matcha powder	

## METHOD

- 1 Mix all the ingredients together to a meal salad, and top of with a sprinkle of matcha.
- 2 Serve with the dressings on the side.



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# BB BOWL



**WITH SWEET  
POTATO AND GREENS**





# BB UMAMI BOWL WITH SWEET POTATO AND GREENS

BY **FRANK JACOBSEN, ERIC CHUA AND BENSON XIE**

Inspired by the versatility of poke bowls and Japanese flavour pairings, this dish brings together a vibrant mix of grains, vegetables and bold umami accents. Chewy brown rice and barley create a hearty base, layered with roasted sweet potato and crisp pickled vegetables for contrast in texture and flavour. With a variety of nourishing ingredients and the dressing served on the side, the bowl invites diners to mix, match and build each bite to their own taste.

## INGREDIENTS (5 portions, 420 g)

10 g Rice wine vinegar	Toasted sesame seeds, for garnish
10 ml Honey	Watercress, for garnish
250 g Radish, sliced	
500 g Sweet potato cubes, roasted	
25 g Olive oil	<b>Dressing</b>
5 g <b>Robertsons All Purpose Seasoning</b>	250 g <b>Hellmann's Creamy Ranch Salad Dressing</b>
600 g Brown rice, cooked	25 g <b>Knorr Professional Honey &amp; Soy Sauce</b>
300 g Barley, cooked	10 g Lemon juice
300 g Feta cubes	20 g <b>Robertsons All Purpose Seasoning</b>
50 g Pomegranates	
50 g Kale, deep fried	

## METHOD

- 1 Mix the rice vinegar with the honey. Pickle the radish in the marinade overnight.
- 2 Roast the sweet potato cubes gently in olive oil and the **Robertsons All Purpose Seasoning** at the end of the roasting.
- 3 Mix brown rice, barley, sweet potato, feta, pickled radish pomegranate and kale into a salad.
- 4 Top with toasted sesame seeds and watercress.
- 5 Serve the dressing on the side.



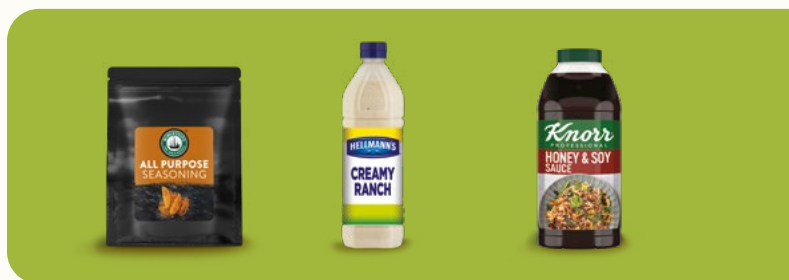
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**APPLE,  
CRANBERRY AND**



**KALE  
SALAD**





# APPLE, CRANBERRY AND KALE SALAD

BY **CHEF KIMRISHKA GOVENDER**

Fresh, vibrant and full of contrast, this salad brings together crisp apple, tart cranberry and hearty kale for a balanced combination of flavour and texture. Bright, wholesome ingredients create a dish that feels both nourishing and versatile, allowing each element to shine while delivering a refreshing, satisfying bite.

## INGREDIENTS (5 portions)

200 g Apples, brunoise  
80 g Cranberries  
70 g Sugar snap peas  
120 g Kale  
200 g Baby gem lettuce  
50 g Walnuts, toasted  
70 g Feta cheese  
40 g Spring onion, thinly sliced

### Dressing

40 ml Orange juice  
150 ml **Hellmann's Greek Salad Dressing**  
10 g Orange zest

## METHOD

- 1 Toss all ingredients together and plate.
- 2 Add cheese and drizzle dressing on top.
- 3 Sprinkle with orange zest.



**CHEF KIMRISHKA GOVENDER**  
Digital and Innovation Chef  
Unilever Food Solutions, Durban



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# MEATBALL AND STEWED BEAN SOUP



IN BEEF BROTH SERVED WITH  
UDON NOODLES





# MEATBALL AND STEWED BEAN SOUP IN BEEF BROTH SERVED WITH UDON NOODLES

BY **FRANK JACOBSEN**, **ERIC CHUA** AND **BENSON XIE**

This hearty bowl brings together tender beef meatballs, red kidney beans and earthy mushrooms in a rich beef broth layered with herbs and aromatics. Udon noodles add satisfying texture, while celery and onions bring freshness and depth to the soup. Finished with peanuts for a subtle crunch, the dish delivers a nourishing balance of protein, warmth and comforting flavour in every bite.

## INGREDIENTS (5 portions, 600 g)

400 g Udon noodles, boiled	15 g <b>Knorr Professional Hearty Beef Soup</b>
450 g Minced beef	500 ml Water
50 g Dried bread crumbs	20 g <b>Knorr Professional Demi-Glace</b>
2 Eggs	200 g Red kidney beans, boiled
20 g Button mushrooms, finely chopped	20 g Salted peanuts
75 g Onion, finely chopped	10 g <b>Robertsons Mixed Herbs</b>
20 g <b>Knorr Professional Beef Stock Granules</b>	200 g Celery stalks
350 ml Water	
50 ml Olive oil	



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## METHOD

- 1 Boil udon noodles as per pack instructions and keep warm.
- 2 Mix the minced meat with half of the bread crumbs, eggs, mushrooms, celery stalks, black pepper and finely chopped onions.
- 3 Poaching liquid: bring 350 ml water to the boil with **Knorr Professional Beef Stock Granules** and poach the meatballs.
- 4 Chop peanuts and mix with the remaining breadcrumbs. Brush lightly with olive oil and roast until golden brown. Set aside and keep warm.
- 5 Boil the **Knorr Professional Hearty Beef Soup** together with 500 ml water, and add **Knorr Professional Demi-Glace** to the pot. And the boiled beans to the soup and heat up.
- 6 Peanut herb crunch: blend salted peanuts with **Robertsons Mixed Herbs**.
- 7 Add the udon noodles and meatballs to the soup, and top it off with the peanut and herb crunch. Serve instantly and smoking hot!





# SLOW SIMMER LENTIL AND CHIA SOUP







# SLOW SIMMER LENTIL AND CHIA SOUP

BY **FRANK JACOBSEN**, **ERIC CHUA** AND **BENSON XIE**

This nourishing soup brings together red and green lentils with chia seeds for a hearty, protein-rich base. Onion, carrot and garlic add depth and warmth, while pumpkin seeds and mushroom croutons introduce a satisfying crunch. Finished with fresh herbs and a light apple cider and sesame dressing, the dish balances comfort with freshness in every bowl.



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Chef Lead, E-Platform China

## INGREDIENTS (5 portions, 510 g)

200 g Red lentils	50 g Chia seeds
200 g Green lentils	100 g Green herb/salad
150 g Onion	30 ml Sesame seed oil
150 g Carrots	10 ml Apple cider vinegar
15 g Fresh garlic	75 g Pumpkin seeds
1.5 L Water	10 g Dried mushroom
50 g <b>Knorr Professional Vegetable Stock Granules</b>	150 g White bread croutons
10 g <b>Robertsons Veggie Seasoning</b>	

## METHOD

- 1 Boil the lentils in lightly salted water.
- 2 Caramelize the onion and carrots in a pot together with the fresh garlic and add 1.5 L water – let it simmer for an hour and a half. Drain the soup (Approx. 2 L should be left after draining).
- 3 Add **Knorr Professional Vegetable Stock Granules** and **Robertsons Veggie Seasoning** to the soup and add chia seeds. Let the chia seeds soak until soft.
- 4 Pour the hot soup over the boiled lentils and top of with green herbs/salad marinated in sesame seed oil and apple cider vinegar.
- 5 Pumpkin seed croutons: Blend the pumpkin seeds together with the dried mushroom until very fine granulate. Fry the croutons crispy in some good oil and turn them over in the pumpkin seed granulate. Serve on the side to the soup.



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# SPICY BILTONG



# AND CORIANDER SOUP



# SPICY BILTONG AND CORIANDER SOUP

BY **CHEF KIMRISHKA GOVENDER**

Bold, comforting flavours come together in this hearty soup inspired by familiar local ingredients. Spicy biltong adds deep savoury richness, while fresh coriander brings a bright, aromatic lift. The result is a warming dish that balances intensity and freshness, delivering a satisfying bowl full of character.



**CHEF KIMRISHKA GOVENDER**  
Digital and Innovation Chef  
Unilever Food Solutions, Durban

## INGREDIENTS (4 Portions, 120g)

10 g Olive oil  
52 g Salted butter  
150 g Onion, finely chopped  
10 g Garlic, crushed  
100 g Brown mushrooms, 3 types  
100 g Biltong, sliced  
8 g Coriander seeds  
15 g **Knorr Professional Beef Stock Granules**  
1 L Water

### Garnish

30 ml Meadowlands cream  
10 g Coriander  
10 g Biltong, shaved  
Crispy fried onions  
6 g Fresh parsley, finely chopped

## METHOD

- 1 Heat oil in a pot melt butter and saute onions, garlic, mushrooms until golden brown.
- 2 Add in biltong, coriander seeds, **Knorr Professional Beef Stock Granules**, 500 ml water in batches, and reduce until liquid is evaporated.
- 3 Add in remaining 500 ml water and let it simmer on low heat for about 5-15 min. Remove from stove and let it cool.
- 4 Add to a blender, blend until smooth and sieve it through a chinnoise for a fine soup.
- 5 Season with salt and pepper for taste and garnish. Serve while warm.



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# **SWEET POTATO VELOUTÉ**



**WITH CHEESE & CHIVES OIL**



# SWEET POTATO VELOUTÉ WITH CHEESE & CHIVES OIL

BY **CHEF KIMRISHKA GOVENDER**

Velvety sweet potato forms the base of this comforting soup, offering natural sweetness and a smooth, creamy texture. Finished with a fragrant cheese and chive oil, the dish gains a savoury richness and aromatic lift. The result is a balanced bowl that brings warmth, depth and a touch of indulgence to a familiar favourite.



**CHEF KIMRISHKA GOVENDER**  
Digital and Innovation Chef  
Unilever Food Solutions, Durban

## INGREDIENTS (6 portions, 120 g)

### Sauce Base

800 ml Boiling water  
80 g Almond milk  
20 g **Knorr Professional Chicken Stock Granules**  
1 g Fresh thyme, finely chopped  
20 g Salted butter  
70 g **Knorr Professional Mash Flakes**  
120 g White onion, finely chopped  
8 g Garlic, crushed  
40 g Salted butter  
100 ml Water  
100 g Purple sweet potato, cubed & steamed

### Cheese & Chives Oil

40 g Parmesan cheese, grated  
80 g Olive oil  
40 g Chives

### Garnish

10 g Sweet potato chips, deep fried  
10 g Purple sweet potato chips, deep fried



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## METHOD

### SOUP BASE

- 1 In a pot add boiling water, almond milk, **Knorr Professional Chicken Stock Granules**, finely chopped fresh thyme, salted butter and bring to the boil. Remove from stove and whisk in **Knorr Professional Mash Flakes** for a few seconds until mash flakes have dissolved (should be slightly runny).
- 2 In a pan add butter and fry onions and garlic until translucent. Add water in batches to help soften. Once soft and water has evaporated, allow to brown for a few minutes and remove from stove.
- 3 To a thermomix, add the mash, steamed sweet potato and the onions and garlic mix. Blend until smooth. Pass through a fine mash sieve for a smooth soup. Season with salt and pepper.

### CHEESE & CHIVES OIL

- 1 In a thermomix, blend oil, chives and grated parmesan cheese. Pour this oil over a coffee filter inside a fine mesh sieve. Allow to strain overnight in the fridge for a shiny, clear green fragrant oil.

### ASSEMBLY

- 1 Garnish with cheese and chives oil and sweet potato chips. Serve it with ciabatta.





# CHICKEN TORTELLINI “DUMPLING” WITH



# WITH FOREST MUSHROOM SOUP





## CHICKEN TORTELLINI “DUMPLING” WITH FOREST MUSHROOM SOUP

BY **FRANK JACOBSEN**, **ERIC CHUA** AND **BENSON XIE**

Familiar comfort foods are reimagined with elevated ingredients and thoughtful flavour balance. Fresh handmade tortellini filled with chicken mince, mushrooms, garlic and smoked paprika brings a rich, savoury depth, served in a creamy mushroom soup that delivers warmth and indulgence. Bright notes of crisp green apple and lemon add freshness and contrast, while a drizzle of truffle oil provides a final layer of aromatic luxury. The result is a comforting yet refined bowl that combines classic flavours with modern chef-driven touches, meeting diners’ expectations for both familiarity and a sense of culinary discovery.



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**BENSON XIE**  
Chef Lead,  
*E-Platform China*

### INGREDIENTS (4 portions, 120 g)

#### Fresh Pasta Dough

400 g Cake flour  
3 pcs Whole eggs  
4 pcs Egg yolk  
6 g Fine salt

#### Tortellini Filling

350 g Fresh mushroom  
mix, brunoise  
5 g Garlic, crushed  
500 g Chicken mince  
20 g Olive oil  
3 g **Robertsons  
Smoked Paprika**  
20 g Chives, chopped

#### Soup

100 g Onion, diced  
65 g Mushrooms,  
diced  
2 g Parsely, chopped  
5 g **Robertsons  
Smoked Paprika**  
500 ml Water  
20 g **Knorr  
Professional  
Mushroom Soup**  
60 ml Fresh cream,  
Meadowland

#### Garnishes

80 g Fresh green  
apple, brunoise  
20 ml Lemon juice  
8 ml Truffle oil

### METHOD

- 1 Mix all pasta dough ingredients together until smooth. Put in the fridge and let it rest for a least 3 hours.
- 2 Chop the mushrooms and garlic and fry in olive oil with the chicken mince and **Robertsons Smoked Paprika** until nice and lightly golden. Add chives and cool. Taste with salt and black pepper as an option.
- 3 Roll out the pasta dough using a pasta machine and make tortellini dumplings with the filling of the mushroom and chicken. Boil in lightly salted water.
- 4 In a pot over medium heat sauté onions, mushrooms, parsely and **Robertsons Smoked Paprika**. Mix together water and **Knorr Professional Mushroom Soup** and add into the pot allow to simmer for 20 min. Once done, blend in a thermomix bring back to pot and add cream.
- 5 Cut the apples into small cubes and marinate with lemon juice and truffle oil. Serve the dumplings in the mushroom soup and top up with fresh apple “salsa”.



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# MOROGO AND WATERMELON ZEN BOWL



WITH SWEET SOUR  
CHILLI HONEY DRESSING





## MOROGO AND WATERMELON ZEN BOWL WITH SWEET SOUR CHILLI HONEY DRESSING

BY **FRANK JACOBSEN**, **ERIC CHUA** AND **BENSON XIE**

A very light, fresh snack salad with a red tuna tataki feel, featuring umami, bitter, sweet, and sour flavours. The melon juices make nutrition and hydration effortless in one dish.

### INGREDIENTS (5 portions)

800 g Watermelon cubes  
800 g Zucchini, grilled  
80 g Cucumber, sliced thick  
50 g Mixed baby salad leaves  
100 g Morogo leaves  
30 ml Fish sauce  
10 ml Mirin  
75 g Micro greens  
10 g Sesame seeds  
20 ml Sesame oil  
20 ml Olive oil  
20 ml Rice vinegar

#### Dressing A

200 g **Knorr Professional Sweet Chilli Sauce**  
20 ml Ginger paste  
20 ml Rice vinegar

#### Dressing B

125 g **Knorr Professional Sweet Chilli Sauce**  
150 g **Hellmann's Creamy Ranch Dressing**  
10 g Sesame oil  
25 g Toasted sesame seeds  
25 g Fish sauce



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### METHOD

- 1 Mix fish sauce, rice vinegar, olive oil and sesame oil together to make a marinade.
- 2 Turn the watermelon cubes in the marinade together with the grilled zucchini.
- 3 Serve the watermelon and squash in a bowl together with mixed baby salad, morogo and micro greens.
- 4 Top it of with lots of sesame seeds.
- 5 Serve with the dressings on the side.



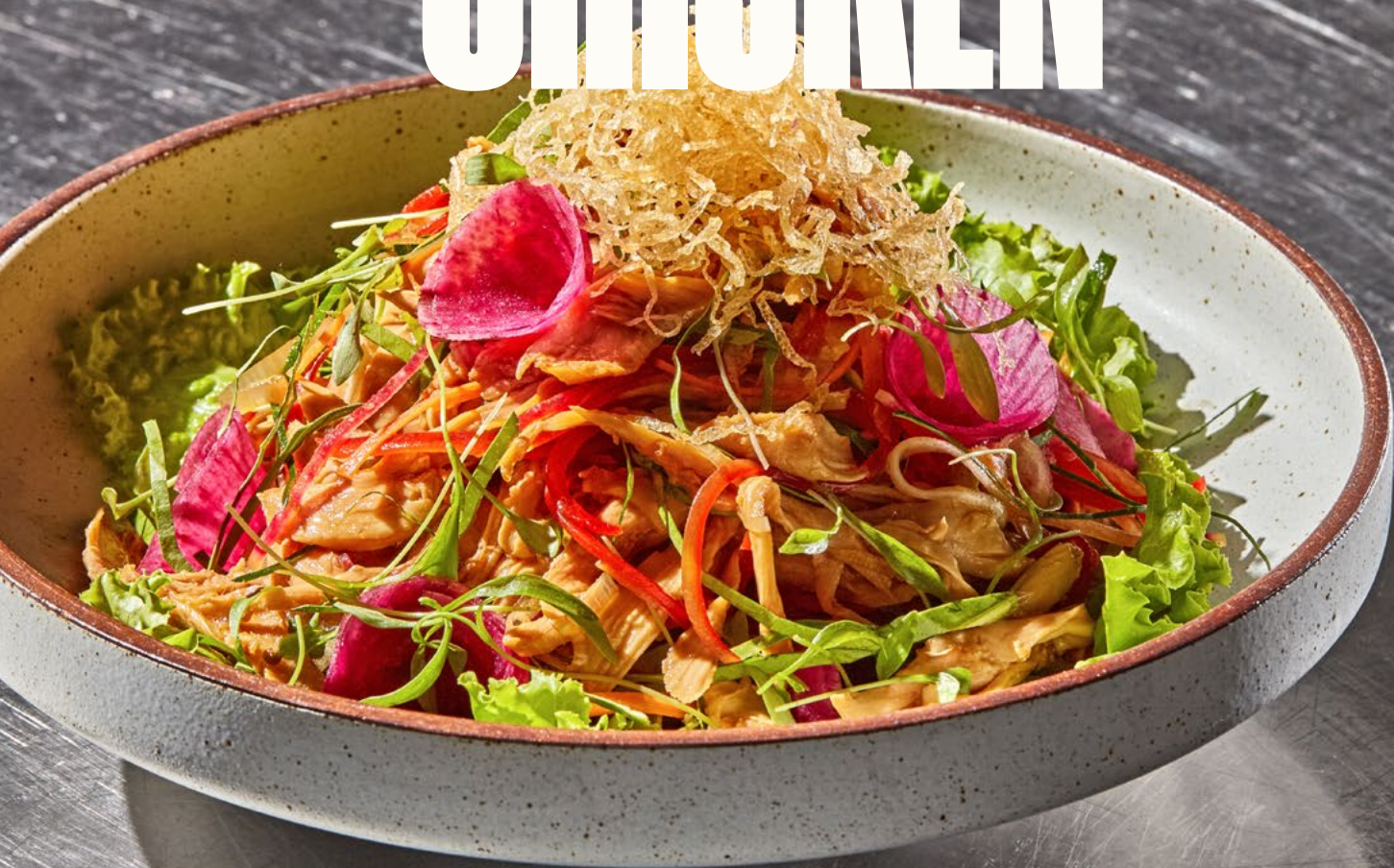
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# SWEET POTATO, CHICKEN



# & MEDITERRANEAN BOWL





# SWEET POTATO, CHICKEN & MEDITERRANEAN BOWL

BY **FRANK JACOBSEN**, **ERIC CHUA** AND **BENSON XIE**

This chicken-based salad is built using flavors and ingredients from the Shunde region of China. Oyster sauce and soy sauce combine to bring a deep and slightly sweet flavor to the dish, which is complemented with the saltiness of chicken powder and sweetness of honey. Rice vinegar is added to bring acidity. A salad base of lime leaves, coriander, onion, carrot, leek, and red pepper brings crunchy textures, sweetness and aromatics while crispy potatoes are added for a firmer texture. Ginger, spring onion, and peanut oil are also added to the dressing to bring warmth and aroma.



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Chef Lead,  
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## INGREDIENTS (per portion)

150g Chicken meat,  
cooked & shredded  
7 g Coriander leaves  
8 g Sweet Potato,  
shredded & fried  
5 g Radish, thinly sliced  
30 g Onion, shredded  
20 g Carrot, Julienne  
20 g Leek, julienne  
20 g Red pepper,  
julienne  
20 g Baby gem  
lettuce leaves

### Spring Onion & Ginger Paste

125g Ginger purée  
30g Spring onion  
180g Peanut oil

### Vinaigrette Base

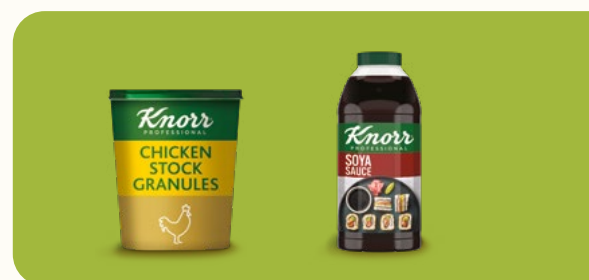
15g Oyster sauce  
5 g **Knorr Professional Chicken Stock Granules**  
15 g Honey  
30g Rice vinegar  
55 g **Knorr Professional Soya Sauce**

### Spring Onion & Ginger Vinaigrette

30 g Spring Onion & ginger paste  
60 g Vinaigrette Base  
(from above)

## METHOD

- 1 Stir fry minced ginger purée and spring onion in peanut oil until fragrant.
- 2 Make vinaigrette according to proportions. Mix together spring onion and ginger paste with vinaigrette base.
- 3 Blanch the chicken and tear it into shreds. Shred the potatoes and fry them until golden brown.
- 4 Cut all other ingredient to sizing.
- 5 Arrange the ingredients according to the application and serve with sauce.



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# HOW TO DESIGN THE PERFECT MENU

WRITTEN BY Dino Bonačić

**BRINGING TOGETHER ARTISTIC VISIONS WITH BUSINESS MINDSETS,  
THIS GUIDE FOLLOWS IN *the steps of success* AS FOUR CHEFS  
SHARE THEIR OWN INTERPRETATIONS OF A PERFECT MENU.**



**Creating a menu requires a complex mix of considerations, but the goal is always to build a sense of tension between creativity and profit.**

**Capturing delicious flavours and contemporary trends without breaking the bank is what every business strives for.**

**But how do you get there? Even if perfection feels unattainable, these four Unilever Food Solutions' chefs are here to help.**

**Eric Chua,**  
Executive Chef (SG)

It's all about listening to your diners, knowing what they're looking for and creating a menu that is suited for their dining habits. It's also making sure you regularly check your POS systems and analyse the data. If a dish doesn't perform well, it's time to remove or tweak it. Sometimes you may have the perfect dish, but it's just that your price point is too high.

**Frank Olivarius Jakobsen,**  
Head Chef & Culinary Advisor (DK)

Look for ingredients that allow big variation and maximise your prep time while maintaining quality and flavour. Cut down on ingredients and focus on professional, high-quality items that can be used in multiple ways, like turning potato flakes into a mash, soup, purée, or foam. Combining products creatively matters, too. Mixing bouillons with concentrated flavours or bases allows chefs to develop unique signature dishes while keeping preparation simple. Ultimately, menus should be adaptable, efficient, and inspiring, giving chefs the flexibility to change dishes while delivering taste, value, and a strong, memorable experience.

**Joanne Limoanco-Gendrano,**  
Executive Chef (PH)

When approaching menu engineering, it's really important to keep things tight – mastering 10 to 15 items rather than having a huge menu. A big menu makes you more vulnerable to mistakes, cost issues, and inventory complications, whereas a tighter menu allows you to

manage profitability, ensure quality sourcing, and make it easier to adjust items that aren't moving.

**Thaís Gimenez,**  
Executive Chef (BR)

It's a balancing game where cost, technique, and ingredient choice have to live in harmony. Expensive or rare ingredients can create unique experiences, but focusing on local, seasonal, and indigenous products allows for cost-effective menus while still offering sophistication through technique. Using data about diners can further enhance the experience: knowing preferences, habits, and past visits allows chefs to offer subtle variations or customised dishes.



# TOP TIPS FOR PLATING

IT'S NOT EASY TO KNOW WHERE TO START WITH THE BIG FINISH.  
THESE SIMPLE EASY-TO-ACHIEVE TIPS WILL BRING YOU  
*one step closer to plating perfection...*



## DINER DESIGNED

### Customisable with Colour & Contrast

Bold, eye-catching colour is one of the easiest ways to create a dish that feels modern and shareable. Incorporating trending ingredients like ube (with its vivid purple hue), pistachio (a fresh, muted green), or hot honey (a rich, amber glaze) can instantly elevate a plate's visual impact. These ingredients not only bring flavour but also serve as natural colour enhancers, helping dishes stand out on social feeds and menus alike. Think about layering contrasting colour to create a plate that pops.

### Showcase Choice Visually

Customisation is most powerful when it's practical. Instead of hiding optional elements, present them proudly. Think sauces in mini pitchers, spice blends in tiny ramekins, and toppings in small ceramic bowls or on curated side boards. This not only empowers diners to tailor their dish to their taste but also enhances the visual storytelling of the meal. It makes for a more memorable dining experience.

## BORDERLESS CUISINE

### Techniques for Textures

Combine techniques visually: charcoal-grilled proteins with a creamy sauce, or crispy wok-seared vegetables alongside a creamy ube mash. The textural interplay makes the blended cuisines feel exciting and cohesive. It also goes a long way in showing just how much effort has gone into each individual dish.

### Utilise Plates that Reflect Culture

Present meals in serving dishes that reflect the cultural origins of the recipe. For example, Korean bibimbap should be served in stone dolsot bowls and Indian curries should be served in stainless steel thalis. Italian antipasti on wooden boards and Mexican salsas and stews in molcajetes. These simple serving suggestions will go a long way in creating authenticity for diners.



## STREET FOOD COUTURE

### The Beat of the Street

Diners love the theatre of street food. You only have to have a quick scroll on TikTok or Instagram to see street food accounts going viral due to this category's open approach. Where possible keep cooking visible to bring the vibe of grills, woks, and skewers. You want to invite diners in and involve them in the culinary process as much as possible.

### Messy Sharers

The relaxed nature of street food means it's perfect for messy sharing. With that in mind, look to design dishes that can be passed around, pulled apart, or dipped together. That unique informal feel is why street food has become so popular.

## CULINARY ROOTS

### Highlight the Craft

Technique is one of the easiest ways to showcase your prowess as a chef. With that in mind, let char marks, fermentation vessels, or botanical garnishes be visible so diners can fully see the effort that went into the creation of your dish. It won't go unnoticed.

### Highlight Ingredient Integrity

Keep hero ingredients recognisable rather than overly processed, celebrate their natural shape, colour, and form – especially ingredients that are native to the location of the dish. This trend really celebrates the traditional feel and so authentic ingredients and presentation are paramount.

# BEYOND THE PLATE:

## HOW A DISH TELLS A STORY

WRITTEN BY Dino Bonačić

**LOOKING OUTSIDE THE BOUNDARIES OF A PLATE, DINERS ARE HUNGRY FOR THE STORIES THAT INSPIRED THEIR FAVOURITE MEALS. AS STORYTELLING BECOMES AN INTEGRAL PART OF THE BUSINESS, UNILEVER FOOD SOLUTIONS' CHEFS SHARE THEIR ADVICE ON**  
*creating meaningful connections* **WITH YOUR AUDIENCE.**



**Whether it's a recipe that's been passed down through generations or an innovative technique that references an important cultural moment – storytelling has an inherent connection to culinary artistry. Except now, the stories behind the meals aren't just a niche interest of a few, but a widely utilised approach in building a lasting relationship with your diners – especially Gen-Z.**

**Our research showing that this group are valuing local, authentic and connected experiences that reflect who they are and what they believe in.**

**Here, six Unilever Food Solutions' chefs share their advice on how to bring storytelling into your world.**

### **Technique Tales** by Eric Chua

Ingredients can be risky to anchor a story on – if I highlight Australian Wagyu and suddenly can't source it, I've created a problem. But technique is different: it sparks imagination and gives diners an immediate sense of flavour and experience. Even with ready-made or CPU dishes, the language of technique can transform perception. Descriptions like '48-stroke wok fry' or '100-second steamed cockle' add precision, intrigue, and a sense of craftsmanship. Technique-based storytelling not only differentiates a brand but also communicates quality and intent in a way diners instantly understand.

### **Beyond the Head Chef** by Thaís Gimenez

Too often, cooks contribute ideas, ingredients, and techniques yet only the head chef gets the recognition. Seeing the names of

different team members next to their dishes, alongside the origin of the ingredients, adds emotion, authenticity, and recognition. It shows diners that the whole kitchen team has creativity worth celebrating, while also building anticipation for who might be behind tomorrow's dish. That kind of transparency and appreciation is a powerful form of storytelling.

### **More Than a Menu** by Brandon Collins

Storytelling in food is deeply personal. That's why chefs can be so protective – it feels like walking into the dining room exposed, because the dish is everything we've worked for. Menus, too, should carry that same personality. When I read a menu, I can tell a lot about the chef behind it – their influences, age, or confidence. Personality comes through not just in the food, but in the way it's described, the choices of words, even the structure.



Whether it's fine dining or fast food, that storytelling – the chef's voice should always be there.

### **The Power of Local**

by Joanne Limoanco-Gendrano

Beyond personal narratives, ingredients, or techniques, storytelling can also come from cultural pride. Dishes that carry a local stamp resonate deeply, because communities want to celebrate their own stories. At the same time, local trends can also spark inspiration. The key is not to copy but to adapt creatively – it helps in staying relevant while still telling their own story.

### **Transparency, Trends, and Simplicity**

by Frank Jakobsen

Diners want to know what's in their food, why it's good for them, and how it fits their needs. For Gen-Z, storytelling happens through TikTok, music, and visuals – they connect food to culture and convenience, focusing on dishes that are eye-catching, easy to eat, and shareable. Simplistic, direct language works better than corporate buzzwords.

### **Head Meets Heart**

by Kenneth Cacho

Too many menus copy trends or lean on over-detailed sourcing claims without real depth. Beyond emotion or ingredients, culinary classics can become a rich source of storytelling. Take double-fried Korean chicken: the method itself tells a story of crispness, science, and tradition. When chefs go deeper in understanding temperatures, starches, and textures, they create dishes with consistency and soul. Authenticity paired with technique ensures the story is not just told, but felt in every bite.



# MASTERING SOCIAL MEDIA WITH GUNGUN CHANDRA HANDAYANA

WRITTEN BY Ryan Cahill

FOR MANY, SOCIAL MEDIA CAN FEEL LIKE A DIFFERENT  
WORLD. THIS TOOLKIT OFFERS SIMPLE SUGGESTIONS  
TO *help turn clicks* INTO CUSTOMERS.



With over 350k followers on Instagram alone, Chef Gungun Chandra Handayana has mastered the social foodsphere. His straightforward yet informative approach matched with delicious looking food has established him as a go-to for food-first content.

In an era where social media can be the making or breaking of a business, it's important to strike the right balance with your content. Here, Gungun pulls back the curtain to reveal how he achieved social media success and helps you on your way to achieving the same.

"Crafting compelling food videos for social media requires attention to every detail from voice to visuals," Gungun says. "Together, the following elements transform a simple food video into a powerful storytelling tool that captivates audiences and elevates the chef's digital presence."

## 1. Determine the Voice-Over

A clear, pleasant, and engaging voice-over sets the tone, guiding viewers through the experience with warmth and clarity.

## 2. Video Content

A trending menu/food that's currently viral and popular. Featuring a trending dish that's currently viral adds instant relevance and appeal.

## 3. Caption or Subtitle

A clear and concise video caption so the message conveyed in the video can be clearly understood even when watching the video without sound. Captions or subtitles should be interesting and informative.

## 4. Trending Background Sound

Use a trending song. Pairing the video with a trending background sound enhances emotional connection and boosts discoverability.

## 5. Video Length

With a maximum length of 55 seconds, the first three seconds are crucial for grabbing attention and encouraging viewers to stay until the end.

## 6. Video Cover

A consistent and visually appealing video cover, complete with attractive fonts and colours, reinforces brand identity.

## 7. Video Title

Finally, a clickbait-style title that sparks curiosity can dramatically increase views and engagement.



# PANTRY

## ESSENTIALS



**95% real Italian tomatoes (more than 30 tomatoes in each can)**

- 24 hours from vine to can for optimum freshness.
- Concentrated product to save prep time, no reducing required.
- Versatile in pizzas, pastas, soups, and sauces.
- Halal.

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**The South African flavour that makes food taste better.**

- Versatile: can be used in multiple applications.
- A balanced flavour that enhances savoury taste.
- Less salt, more flavour.\*
- Halal, vegan.

\*vs normal table salt.

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### Consistent, scratch-like sauce.

- Versatile: pairs perfectly with egg, vegetable, fish and grilled meat dishes.
- Convenient: simply snip, heat and pour.
- No wastage: serve as needed.
- Halal.

**Shop Now**



### Consistent taste and a dark brown sheen colour every time.

- Use as a base to add your signature touch.
- No artificial colourants.
- More economical than scratch.
- 800 g makes 5.4 L of sauce.
- 12 hours of preparation and authentic taste, reduced to 12 minutes.

**Shop Now**



### 1 kg marinates up to 15 kg of meat.

- Maximum flavour, juiciness, and tenderisation in as little as 15 minutes.
- Made with real chilli for an authentic balance of spicy flavour.
- Tasty and succulent results time after time.
- Contains natural tenderisers.
- Consistent, quality ingredients.

**Shop Now**



### 1 kg makes 50 L of stock.

- Made with real chicken.
- Versatile: can be used in rubs, stocks, soups, stews, and seasonings.
- Enhances the flavour and colour of your dish without oversalting it.
- No MSG.
- Halal.

**Shop Now**



### 1 kg makes 50 L of stock.

- Made with real beef.
- Versatile base for wet dishes and sauces.
- More flavour without oversalting.
- No added MSG.
- Halal.

**Shop Now**



### 1 kg makes 50 L of stock.

- Adds a rich vegetable flavour without oversalting.
- Versatile base for wet dishes and sauces.
- Can be used in soups, stews, sauces, gravies, casseroles and pies, or sprinkled over roasts, grills, savoury omelettes or snacks.
- Can be used during or after cooking.
- Halal.

**Shop Now**







### Makes 27 L of soup

- 150 portions per bag.
- Thickens and flavours pies, soups, casseroles, fillings and potato bakes.
- Bain-marie stable.
- Halal, vegan.

**Shop Now**



### Made with 99% real potatoes.

- Lump free\* mash in 5 minutes – in 3 quick and easy steps!
- Reduce wastage – only make what's needed.
- Vegan-friendly when made with water.
- Gluten-free.
- Halal.

\*when following on-pack instructions.

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### Best in binding.\*

- Bound salads can be prepared in advance.
- Salads remain visually appealing for longer due to less water separation.
- Made with natural colourants.
- Made with pea protein.
- Vegan, halal.

\*Visit [www.ufs.com](http://www.ufs.com) for more details.

**Shop Now**



### Authentic scratch mayo taste and texture.

- Made with real eggs, lemon juice, oil and vinegar.
- Heat-stable for up to 1 hour for delivery
- Dollop-like texture.
- Great flavour carrier to add your signature twist.

**Shop Now**



### 1 kg seasons ± 77 kg of vegetables.

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

**Shop Now**



### 1 kg seasons 100 kg of protein.

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

**Shop Now**





### 100% pure paprika.

- Adds a hint of smokiness to dishes.
- Delivers a rich, intense colour.
- Trusted Robertsons quality in every selected herb, spice and blend.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.
- Halal, vegan.

**Shop Now**



### 1 kg seasons 100 kg of chicken.

- 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.
- Halal, vegan.

\*vs normal table salt.

**Shop Now**



### 1 kg seasons 100 kg of fish.

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

**Shop Now**



### One spoonful, big aroma!

- Made with 20% turmeric.
- The perfect blend of coriander, turmeric, cumin, methi and chillies.
- Adds great colour for visual appeal.
- Consistent mouth-watering taste and aroma.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.
- Long shelf life.
- Halal, vegan.

**Shop Now**



### Yield: 50 x 125 ml portions.\*

- Made with real cocoa.
- Perfectly light and fluffy.
- Consistent results in just 5 minutes.
- Suitable for lacto-vegetarians.
- No artificial colourants.
- Halal.

**Shop Now**



### Yield: 20 x 125 ml servings per 500 g portion pack; 160 x 125 ml servings per 4 kg box.

- Holds shape in trifles.
- Made in 3 simple steps.
- Stores for 3 days when refrigerated.
- 4 Fruity flavours: Greengage, strawberry, pineapple and orange.
- Halal.

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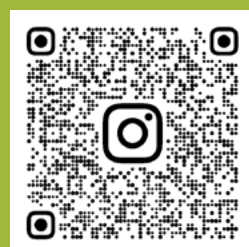
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