

# FLAVOR *Contrast*

The **FLAVOR CONTRAST** trend is about igniting creativity with unexpected combinations of flavours, colours, and textures to deliver multi-sensory dining experiences. Get inspired with these flavour-bursting recipes!



**Chef Warren Frantz**  
**HERB-CRUSTED KUDU LOIN, SWEET POTATO, BEETROOT, CHILLI CHOCOLATE SAUCE AND BERRY COMPOTE**

Rich and tender, herb-crusted kudu loin paired with creamy sweet potato and earthy beetroot, elevated with a unique chilli chocolate sauce and a sweet, tangy berry compote.

**GET RECIPE**



**Chef Warren Frantz**  
**BUTTER-POACHED PRAWN, MANGO PANNA COTTA, SUN-DRIED TOMATO TIAN**

Succulent butter-poached prawns, complemented by the tropical sweetness of mango panna cotta with a burst of intense flavour from sun-dried tomato tian.

**GET RECIPE**



**DOWNLOAD**  
*Now!*



For more info, training and recipe ideas visit [ufs.com](https://ufs.com)



Unilever  
Food  
Solutions

**Support. Inspire. Progress.**