

LOW-WASTE *Menus*

Unleash the magic of a **LOW-WASTE MENU**! Discover innovative recipes that turn ingredients into flavour-packed delights while championing sustainability. Boost your profits and planet love in one delicious swoop.



Chef Craig Elliot
**SLOW-
COOKED PORK
BELLY WITH
CAULIFLOWER
PURÉE**

Try this delicious slow-cooked pork recipe! Succulent, honey-glazed pork belly made through the sous vide process, served with a wholesome and tasty cauliflower purée.

GET RECIPE



Chef Tony Kocke
**POTATO
AND LEEK
SOUP**

Wholesome, healthy, and filling, complement your menu with this delicious potato-based soup! Garnished with deep-fried julienned leeks and a drizzle of fresh cream.

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