



Tomorrow's Menus for Today's Chefs  
**FUTURE  
MENUS**  
2023

# THE NEW *Sharing*



Introduce your diners to a new way of bonding over food for the soul with **THE NEW SHARING** trend! Celebrate life with delicious and vibrant dishes that nurture the body and heart while being a feast for the eyes.



**Chef Jacqui Rey**

## CARAMELISED ONION, THYME & CLEMENTINE TOPPING FOR CHEESE

Savoury meets sweet:  
Deliver a delectable blend  
of caramelised onion,  
fragrant thyme, and zesty  
clementine with the perfect  
cheese crown!

**GET RECIPE**



**Chef Jacqui Rey**

## PULLED BRISKET WITH SLAW

Slow-cooked, tender  
brisket paired with a  
crisp, refreshing slaw. A  
symphony of textures and  
flavours in every bite!

**GET RECIPE**



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Now!**



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