

WILD & Pure

Dive into the **WILD & PURE** trend, where seasonal gems and hand-foraged treasures blend into tasty, sustainable dishes. Get inspired with naturally delectable recipes!



Chef Craig Cormack
**CURED TROUT
ON A SALT
BLOCK WITH
BABY GREENS,
EMULSION
AND CAVIAR**

Salty trout with fresh crostini made from ciabatta bread and served with baby greens, capers, and caviar for a flavour burst straight from nature!

GET RECIPE



Chef Heidi Heckmann
**SPEKBOOM
JALAPENO PICKLE,
FISH CRUNCH,
DILL AIOLI,
SMOKED PAPRIKA
TOMATO AIOLI**

Paprika-spiced crumbed fish topped with authentic tomato aioli, micro herbs and Spekboom pickles and garnished with edible flowers to complete the dish.

GET RECIPE



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