

Tomorrow's Menus for Today's Chefs

# FUTURE MENUS 2023

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Lobster & Shimeji  
Mushroom Arepas

TOP MENU TRENDS IN  
*North America*



Unilever  
Food  
Solutions



# FORE - word

**This report is based on our global report and features three top trends that are most relevant for North America.**

We've given you everything you need to bring the trends into action on your menus through recipes, techniques, and training.

**Keeping your menus trendy and inspiring is something that keeps you busy as a chef. And this is even more challenging nowadays.**

With that in mind, we created the FUTURE MENUS report to support you. The report covers the major trends and demonstrates how these trends can be brought to life with recipes.

The recipes are created with inspiration from many different food cultures and are well-tested recipes for professional kitchens. The recipes will give you a good flavor of how to bring the trends to your menu.

And behind all these carefully crafted, inspirational recipes are our talented teams of **UNILEVER FOOD SOLUTIONS CHEFS** from all over the world!

With over 250 chefs in over 70 countries, we can support you in creating on-trend recipes that fit your local operational needs, getting you ready for tomorrow.

# All about

## TOP MENU TRENDS IN North America

# FUTURE MENUS 2023



We live in times of great change in the world. Four of the eight big megatrends that Unilever has identified are linked to the foodservice industry. These come from 178 trend report sources, analyzing 44,000 food occasions, from more than 15 countries. These are trends that represent big shifts in the world and that will stay with us over a few years.

These megatrends are:

- **Conscious Choices**
- **Healthier Living**
- **Cooking Renaissance**
- **Indulgent Experiences**

Connected to these we have identified eight emerging foodservice trends for 2023 that link into these four big megatrends.

Future Menu is a yearly report of trends for the foodservice industry. For 2023, with a team of industry partners and chefs from all around the world, we at Unilever Food Solutions (UFS) have curated three trends to watch and to cook. We have tested and validated each of them with more than 1600 chefs across the world, and they were later translated into professional kitchen recipes that bring them to life.

These recipes serve as inspirations for your menus while also taking into account challenges such as labor shortage, energy, and ingredient costs.

With Future Menu and the three Trends, we see an increased opportunity for more nutritious and sustainable ingredients, lower carbon footprint, and culinary techniques that bring out the best flavor in every dish...while providing a balance of tasty indulgences. This also helps to play a key role in improving diets through more positive nutrition and reducing the environmental impact of the global food chain.

**In this report, you will find an explanation of each trend along with trend recipes and the following details:**



The report is interactive, so you can move through at your own pace.



Look out for sustainable or low carbon tips where you see this symbol!

### Did you know?

80% of restaurants globally have a labor shortage problem even as we leave COVID behind.

The growth rate of lower carbon, plant-based recipes on menus is estimated at 15 times higher than four years ago.

### Key Ingredients and Top Techniques

that fit best with the trend.

For more details on the trends and how Unilever Food Solutions can help you, please go to [ufs.com](https://ufs.com) for more information.

For more info visit [UFS.COM](https://ufs.com)



# WHAT'S Trending



## IRRESISTIBLE Vegetables

Plant-based dishes are exploding in popularity, making up the top three fastest-growing dishes across all restaurants: buffalo cauliflower, avocado toast, and plant-based burger.

From health to sustainability, many people — not just vegans and vegetarians — are interested in exploring plant-based dishes (*Datassential 2023*). **29% of consumers** say that eating plant-based is a priority in their personal diets (*Datassential 2023*).

**With a little creativity, vegetables can actually be surprisingly versatile ingredients — and not just as a side dish as diners are used to, but as the real star of the plate.**

Simple techniques such as grilling and sautéing are great ways to intensify flavor, but charring, smoking or pickling bring a whole new dimension to vegetables, allowing them to really shine.



## MODERNIZED Comfort Food

Mexican cuisine has become one of the most popular comfort foods in North America. While previous generations have always adopted Italian as their go-to comfort food, **Millennials and Gen Z proclaim Mexican cuisine as their favorite comfort food** (*Datassential 2023*).

**Mexican dishes are a familiar addition that diners seek out on menus, allowing chefs to experiment with exciting global flavors.**

Most diners want to enjoy comfort food at least once a week, so whether it's an LTO or a menu mainstay, Mexican-influenced dishes are worth considering.



## LOW-WASTE Menus

As an operator, it's always a priority to produce the best-tasting food with high-profit margins. Wasted food means money lost. By getting the most out of your ingredients, you can minimize waste, benefiting the planet and your bottom line.

**Enter bowls, a perfect dish that allows you to use many seasonal ingredients in a multitude of ways. Bowls are currently the fastest-growing dish in the fast-casual segment.**

Seasonality is key when it comes to crafting the perfect bowl, and minor ingredient swaps can easily align with other items on your menu, an even better way to get the most out of every ingredient.



# TOP MENU TRENDS IN *North America*

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# IRRESISTIBLE *Vegetables*

**Modern techniques can elevate vegetables to outshine their traditional meat counterparts, while allowing your creativity to come to life.**

**IRRESISTIBLE VEGETABLES** take center stage as decadent plant-based dishes.

Indulgent vegetable-based versions of classic meat dishes are one way to elevate these humble ingredients, and totally transforming vegetables to take on new textures and flavors is another art.

Diners across the globe are now experiencing different takes on plant-based dishes through the ingenuity of chefs.



**More than one in four consumers consider eating plant-based to be a priority in their personal diets.**  
*(Datassential 2023)*

And while these dishes don't need to be complex, a little innovation goes a long way. For example, caramelizing an al dente carrot becomes a sweet, savory, and satisfying bite.

By using techniques like glazing and roasting, charring, or frying, you can create crave-worthy appeal for both meat eaters and vegetarians alike.

Cooking with vegetables allows you to experiment with highlighting some of nature's most simple ingredients, a challenge every chef loves.

**Key Ingredients:** Mushrooms, Cauliflower, Asparagus, Eggplant, Carrots  
**Top Techniques:** Fresh, Grilling, Roasting, Frying, Pickling, Fermenting

# IRRESISTIBLE *Vegetables*



» Bringing this trend to life is all about intensifying flavors of vegetables and pairing them with supporting ingredients that keep these dishes exciting and vibrant.

Did you know **61% of consumers** say they choose plant-forward or plant based foods because they are motivated to be healthier (*Datassential 2023*).

Some veggie-centric dishes are plant-based by nature, while others take a traditional dish and reimagine the key ingredients. With the right techniques, a simple vegetable can be simply irresistible.



# Charred Sriracha Tofu and Vegetables

BY *Brandon Collins*



Grilling the tofu will give a wonderful, charred flavor to it. The **beauty of tofu is that it is a blank slate that allows it to absorb the flavors** around it, and grilling helps to enhance those flavors.”

**Brandon Collins**  
@chefbrandonc

## INGREDIENTS

(Serves: 4-6 shared app portions)

### TOFU MARINADE

1 lb Firm tofu cut into 6 equal slabs

1/2 C Grape seed oil

2 tbsp Sriracha

1 tsp **Knorr® Professional Liquid Concentrated Vegetable Base**

1 tbsp Granulated sugar

1 tbsp Fresh chopped parsley

1 tbsp Korean chili powder

1 tbsp Minced garlic

### VEGETABLES

6-10 Whole or split young carrots

1/4 lengthwise 1 Zucchini

6-8 Cremini mushrooms

### FOR DIPPING

1.5 C **Hellmann's® Vegan Mayo**

1 tbsp Korean chili powder

2 tbsp Lime juice

Salt and pepper to taste

## METHOD

- Sub or add in any grillable vegetables you like!
- Rub marinade on tofu and let sit 30 minutes to 24 hours in the fridge.
- Rub leftover marinade on vegetables and allow to marinate for 30 minutes to 24 hours.
- Grill all and arrange in a nice manner, making sure to get some nice char and grill marks on all.

## chef's tip

You can change the entire profile of the dish by **swapping** just a few of the **seasonings** such as: ancho, chipotle chili powder, and cilantro to **give it a Hispanic flair**.

## CONCENTRATE ON this

By using **Knorr Professional Liquid Concentrated Vegetable Base** as a marinade, you'll take advantage of tofu's properties and achieve deep flavor penetration.





# Lobster and Shimeji Mushroom Arepas

BY *JC Lopategui*



Hellmann's **Vegan Mayo** is tasty enough and has the body to replace traditional mayonnaise across a wide variety of dishes, allowing an operator to make a single dish that is accessible to all their customers instead of limiting its accessibility to only some of them."

**JC Lopategui**  
@chefjclopategui

## INGREDIENTS

(Serves: 4 Arepas)

- 1 lb Lobster mushrooms, sautéed
- ½ lb Shimeji mushrooms, sautéed
- 1.5 C Prepared masa harina (arepa mix just water/salt)
- 1 Hass avocado, sliced
- 1 C Aged white cheddar

## AVOCADO CREMA

- 1 Hass avocado
- ½ C **Hellmann's® Vegan Mayonnaise**
- ¼ C Sour cream
- ¼ C Cilantro
- ½ tsp Agave light syrup
- 1 tsp Cayenne pepper

## METHOD

- Using a vita mix, combine all the sauce ingredients and blend for about 1 minute. Place in a squeeze bottle and refrigerate.
- Prepare arepa mix according to masa harina pan procedures.
- Divide the 1.5 cups of prepared masa into 4 parts and form into arepa shape. (Round ball, then flattened with wet hands so it's a bit easier to maneuver.)
- Preheat a large nonstick pan and cook arepas in a low/medium fire, until light golden color. (Finish arepas in a Jospier oven or any open fire for extra flavor and texture.)
- Open arepas using a paring knife ¾ of the way around and stuff with cheese, mushrooms, and avocado slices.
- Drizzle some sauce inside the cavity as well and continue with desired presentation.

## chef's tip

You can **easily** use these ingredients and **transform** this dish into a taco by swapping tortillas for the Masa dough since the **mushrooms give hearty meaty texture**.

## MAYO Yeah!

**Hellmann's Vegan Mayonnaise** has the taste and body to replace Hellmann's Real Mayonnaise.



# Charred Vegetable Pancit

BY Rudy Smith



Charring vegetables helps **bring out the sugars and depth of flavor**. Charring changes the flavor profile and results in intensifying the taste compared to poaching or lightly sautéing."

**Rudy Smith**  
@chef\_rudys

## INGREDIENTS

(Serves: 4 portions)

1 pkg Rice noodles (Bihon) soaked

1 Carrot

1 Stalk celery

4 oz Green beans

4 oz Cabbage

Oil as needed

6 C Prepared **Knorr® Professional Liquid Concentrated Vegetable Base**

2 tsp Granulated garlic

1 tsp Onion powder

1-2 tbsp Soy sauce

## METHOD

- Char all the vegetables very well on a hot grill.
- Julienne the carrots, shred the cabbage, slice the beans on a bias about 1 inch long, and slice the celery on the bias.
- In a hot wok, sauté the vegetables briefly. Remove most of them and reserve.
- Add prepared Knorr base and garlic, onion, Knorr Caldo, and soy sauce.
- Bring to a boil.
- Add drained noodles and bring back to a boil.
- Stirring constantly, cook until the liquid has been absorbed and the noodles are tender.
- Add to a platter and top with remaining vegetables.

**ALWAYS**  
*IN Season*

**Knorr® Professional Liquid Concentrated Vegetable Base** is great for infusing complex, savory flavor in dishes such as fried rice and stir fried noodle dishes.





# MODERNIZED *Comfort Food*

**There's a new comfort food in town.**

**MODERNIZED COMFORT FOOD** is more than meatloaf and mac 'n cheese. It puts a new spin on timeless dishes, and Mexican cuisine checks all the boxes, making it one of the most popular comfort foods amongst diners.

Comfort food evokes nostalgia, and feels like a warm embrace on a cold winter's night. So how

does that translate to the plate, and what if Mexican cuisine isn't in your wheelhouse?

Diners are seeking familiarity with dishes that "taste like home," but they also want new, tasty combinations. This can be done by adding or swapping ingredients in traditional dishes with those that are authentically Mexican, or applying techniques like slow cooking, braising, and creating family-style meals that allow people to enjoy them around the table together. Comfort is all about creating those amazing first-bite moment that show guests the meal was made with love.

**Key Ingredients:** Beef Shank, Potatoes, Dried Chilies, Beans  
**Top Techniques:** Slow Cooking, Braising, Roasting, Grilling, Marinating

# MODERNIZED *Comfort Food*



» Mexican cuisine in itself is considered comfort food amongst diners, which includes dishes with Mexican flavors as well as what might be considered comfort "classics."

The rich tradition of Mexican cuisine allows chefs to put a modern spin on their dishes, making them more suited for the changing palates of today's diners.

**Three out of four consumers believe taste is the most important quality of comfort food** (Datassential 2023). And with the wide range of bold and flavorful traditional Mexican ingredients to choose from, there are near-endless possibilities to infuse Mexican cuisine into your own dishes.

Birria tacos are one of the most popular Mexican comfort foods at the moment. The spiced and stewed meat, often served with the broth it was cooked in, is a diner favorite across North America. The care and time that goes into dishes like this one are what make Mexican food so comforting. And while diners may consume these dishes a lot faster than they took to make, they always appreciate the effort.



# Mexican Street Corn Potato Salad

BY *JC Lopategui*



A play on elotes — keeping this dish plant-based allows for everyone to enjoy. Grilling the corn ahead of time allows for the **sugars to caramelize and to help maintain the beautiful crunch** of the corn.”

**JC Lopategui**  
@chefjclopategui

## INGREDIENTS

(Serves: 4 portions)

- 3 lbs Large yukon gold potatoes, diced
- 1 tbsp Kosher salt
- 1 tsp Freshly ground black pepper
- 4 Ears of corn, fresh, cut from cob
- 1 oz Extra virgin olive oil
- ½ C Red onion, finely diced
- ¼ C Celery, chopped
- ½ C Green onions, sliced thin 0.5 cup
- ¼ C Chopped cilantro
- 3 Haas avocados

## AVOCADO MAYO

- ¼ C Pepper, jalapeño, stemmed, seeded
- 2.5 fl oz Lime juice, fresh
- 1 C **Hellmann's® Heavy Duty Vegan Mayonnaise**
- 3 Haas avocados

## METHOD

### POTATOES

- Sprinkle potatoes with salt, pepper and EVOO.
- Bake potatoes at 425°F for 20-25 minutes, until fork-tender.
- Set aside at room temperature to cool off and refrigerate.

### CORN

- Mix all ingredients in a clean bowl, place corn on a sheet pan and bake at 425°F for 10 minutes.
- Set aside at room temperature to cool off and refrigerate.

### SALAD

- Using a large bowl; combine all these ingredients, along with the cooked potatoes, and mix well.
- Dish the potato salad on a large platter and top it with the cooked corn.

### AVOCADO MAYO

- Combine all ingredients using a blender and purée for 1-2 minutes or until smooth.
- Place mayo in a squeeze bottle and refrigerate/set aside.
- Garnish the salad with mayo and Mexican Tajín and enjoy!

## chef's tip

**Elotes is a trendy flavor** inspiration that can create a  **mashup with many different dishes**, from lobster rolls to grilled cheese.

## VERY *Vegan*

**Hellmann's Heavy Duty Vegan Mayonnaise** truly keeps its creamy body and keeps everything moist and fresh. And it's great for vegans, meat eaters, and everyone in between.



# Caldo de Res (Mexican Beef Soup)

BY *Alvaro Lima*



Slow cooking is something very common in Mexican cuisine. Being able to take a lot of humble ingredients and let them come out of their shell as they stew for **long hours allows you to get the true authentic flavors.**

**Alvaro Lima**  
@chef\_alvy

## INGREDIENTS

(Serves: 10 portions)

3.5 lbs Beef shank or chuck roast, cubed

Black pepper, to taste

3 tbsp Canola oil

2 Large onions

29 oz Can diced tomatoes

3 Large carrots

3 Large yukon gold potatoes, diced

4 Ears of corn, husked, cut into thirds

3 Chayote squash, quartered

1 Green cabbage, quartered

¼ C Cilantro leaves

Cilantro leaves, fresh, for garnish

Radishes, sliced, as needed

Jalapeños, sliced, as needed

## CALDO DE RES

4 x 4.4 lbs **Knorr® Professional Caldo de Res/Beef Bouillon**

1.5 gallons, prepared

## METHOD

- Season meat with black pepper. In a large pot, sear meat until browned.
- Add tomatoes and ½ of the Knorr Caldo de Res prepared broth, cover with lid and let it simmer for 3-4 hours or until meat is fork-tender.
- Pour in the remainder of the broth, and add all the vegetables along with the cilantro, making sure all the vegetables are submerged in the broth and cook for about 10-15 minutes.
- Once all the vegetables are cooked, serve in large soup bowls and garnish with sliced radish, cilantro leaves and jalapeño slices.

## chef's tip

You can easily swap beef shank for **other cuts of meat** that **lend themselves to slow cooking** such as pork shoulder, whole chicken, or even lamb shank.

## FEATURED Flavor

Using a base like **Caldo de Res** brings an umami factor, allowing all the spices to bloom and create nostalgic flavors.



# Hearts of Palm Ceviche

BY *Kyla Tuori*



I use Hellmann's Vegan Mayo to marinate all of the ingredients together. It helps bring fat and a creaminess to the dish as well as allowing the **hearts of palm and vegetables to bring their flavor out as the ceviche sits.**"

**Kyla Tuori**  
@chefkylatuori

## INGREDIENTS

(Serves: 4 app portions)

2 C Hearts of palm, diced ½ Inch

½ C Red onion, small dice

½ C Red bell pepper, small dice

½ C Green bell pepper, small dice

1 zest of Lime, minced

½ C Cilantro chopped

4 Limes juiced

½ C **Hellmann's® Vegan Mayonnaise**

Salt and pepper to taste

1 tbsp Ripe jalapeño peppers, minced

## METHOD

- Combine all ingredients and mix well.
- Garnish with additional cilantro and serve with chips.

## THE KEY Component

**Hellmann's Vegan Mayonnaise** ties the flavors of this dish together with unparalleled creaminess.





# LOW-WASTE *Menus*

**Make clever use of ingredients to help reduce food waste (as well as costs).**

## **LOW-WASTE MENUS**

aim for minimum waste and maximum flavors in dishes.

There's a lot to learn from various cuisines around the world where the whole animal or the whole vegetable is used in a dish. It forces the chef to get creative and not just focus on the "premium" part of the ingredient. And, as every chef knows, it's often the lesser used parts that have the most flavor and potential.

By using as much of an ingredient as possible, it adds uniqueness to a dish, whether it's garnishing with candied squash seeds or a carrot top pesto. Ordering vegetables whole rather than purchasing expensive "cuts" allows you to do more with your ingredients for a fraction of the cost, an all-around win.

**Key Ingredients:** Carrots, Cauliflower, Beets  
**Top Techniques:** Boiling, Grilling, Braising, Roasting, Puréeing



# LOW-WASTE *Menus*



» This trend can be brought to life through the bowl, an inventive dish that has no limits.

Focusing on the versatility of bowls, this incredibly popular menu item is a great dish format to use a multitude of ingredients in varying flavors and textures. Think of using parts of veggies that might otherwise hit the waste bin, like beet greens densely packed with nutrients or delicately flavored celery leaves. Trimmings of ahi tuna can be minced into the ever-popular spicy tuna for the perfect premium protein add-on to bowls. When you minimize waste, you maximize flavor and creativity.

Adding seasonality to the bowls on your menu keeps them fresh and exciting, and keeps repeat diners coming back to see what's new.



# Farro and Roasted Vegetable Bowl

BY Cori Boudreaux



Nutty farro is the perfect base for this hearty bowl, and the **creamy dressing ties all the vegetables together**, creating a dish that is totally satisfying."

Cori Boudreaux  
@chef.corib

## INGREDIENTS

(Serves: 10 portions)

### CREAMY HORSERADISH DIJON SAUCE

2 C Hellmann's® Real Mayonnaise

½ C Creamy horseradish, prepared

¾ C Maille® Dijon Originale Mustard

### SALAD

5 C Farro, cooked

1½ lbs Brussels sprouts, halved, roasted

1½ lbs Butternut squash, small diced, roasted

1½ lbs Parsnip, spears, roasted

5 C Baby spinach

Salt, to taste

Lemon juice, to taste

Black pepper, to taste

Toasted coriander

2 lbs Cauliflower steaks, grilled

1½ C Almonds, toasted

Creamy Horseradish Dijon Sauce, prepared

## METHOD

### PREPARE CREAMY HORSERADISH DIJON SAUCE

- Combine ingredients and mix.

### FINISH THE SALAD

- In a sauté pan, warm the farro, Brussels sprouts, butternut squash, parsnips, and spinach until warmed through and spinach is beginning to wilt.
- Add salt, pepper, toasted coriander, and lemon juice to taste.
- Plate the farro mixture, top with cauliflower, drizzle the Creamy Horseradish Dijon Sauce, garnish with almonds and dill freshly chopped.

## chef's tip

To add a contrasting **pop of sweetness** and make this bowl seasonal, consider including **diced apple**, dried cranberries, or chopped dates.

## DEPTH OF Flavor

Maille Dijon Originale Mustard has a creamy texture, spicy taste, and smooth finish and adds the perfect kick to any dish.



# Golden Beet Quinoa Bowl

BY Dana Cohen



Creating the ultimate **bowl is all about balancing flavors, textures, and colors.** This recipe hits on all of those senses from the tangy pickled cucumbers to the earthy yellow beets. Hellmann's Balsamic Vinaigrette adds brightness with just the right amount of sweetness."

**Dana Cohen**

@UFS\_Chef\_Dana

## INGREDIENTS

(Serves: 10 portions)

### PICKLED CUCUMBER

- 1 tbsp Salt
- ½ C Sugar
- 1 tbsp Black peppercorns
- ½ tsp Red pepper, crushed
- 2 Garlic cloves
- 1 Bay leaf
- ½ lb Cucumber slices
- 24 oz Vinegar, distilled white
- 8 oz Water

### SALAD

- 10 C Quinoa, cooked
- 5 C Beet, golden, raw, grated
- ½ C Mint, rough chopped
- 2½ C Micro greens
- 10 oz Feta cheese crumbles
- 2 C Pickled cucumber, prepared
- 2½ C Pistachio, toasted
- Lemon, rind on, shaved on a mandolin, quartered
- 15 oz **Hellmann's® Classics Balsamic Vinaigrette 4 x 1 gal**

## METHOD

### PREPARE PICKLED CUCUMBER

- Combine the vinegar, water, salt, sugar, peppercorns, red pepper, garlic and bay leaves, and bring to a simmer on medium heat.
- Once at a simmer, add the sliced cucumber and pull off the heat and let cool to room temperature.
- Yield: 4.5 cups

### FINISH THE SALAD

- Toss together the Hellmann's Classics Balsamic Vinaigrette Dressing, quinoa, beets and mint, and top with remaining ingredients.

## THE PREMIUM Pick

**Hellmann's Classics Balsamic Vinaigrette** combines subtle onion and herb notes with a sweet, acidic flavor. Use it on salads and in marinades, glazes and finishing sauces.



# Middle Eastern Roasted Vegetables

BY *Kyle Jakobi*



Globally inspired flavors can be **effortlessly incorporated into any creamy dressing when you have a consistent base** as balanced as Hellmann's Real Mayo. It lets the star ingredients shine through for authentic flavors every time."

**Kyle Jakobi**  
@chefkylejakobi

## INGREDIENTS

(Serves: 10 portions)

### CREAMY HARISSA DRESSING

1 C Hellmann's® Real Mayonnaise

¼ C Tahini

1 tbsp Maple syrup

¼ C Lemon juice

1 large Clove garlic, minced

1 tbsp Harissa paste

2 to 3 tbsp Water, as desired for consistency

1 tsp Fine sea salt

### SEASONED CARROTS

2 tbsp Dukkah seasoning

¼ C Olive oil

1½ lb Tri-colored carrots, peeled, small dice

### SALAD

1 large Clove garlic, minced

2½ lbs Kohlrabi, small dice, roasted

1½ lbs Seasoned carrots, prepared

2 tbsp Garlic, minced

½ C Parsley, minced

1½ C Chickpeas, fried

15 oz Creamy harissa dressing, prepared

3 tbsp Dukkah seasoning

## METHOD

### PREPARE CREAMY HARISSA DRESSING

- Combine ingredients and whisk to combine.

### PREPARE SEASONED CARROTS

- Combine ingredients and toss until carrots are well coated. Roast in oven at 400°F until tender.

### FINISH THE SALAD

- Combine all ingredients except fried chickpeas and gently mix.
- Garnish with fried chickpeas.

## chef's tip

This is a great recipe to **use up any excess vegetable trimmings** in the kitchen, since roasting adds complexity in **flavor and texture** and holds up well with the creamy dressing.

## THE REAL Deal

Hellmann's Real Mayonnaise is the perfect ingredient for sauces, salads, and dressings, and its ability to be used in hot applications makes it a versatile kitchen staple.



# UFS ingredients

**These products were chosen by the contributing chefs and used in the recipes of this report.**

Equivalent products are often available in countries with a UFS presence, and if you need help, reach out so our team of chefs can help you find replacements.

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**A** Hellmann's® Vegan Mayonnaise

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**B** Knorr® Caldo de Pollo

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**C** Knorr® Professional Caldo de Res/Beef Bouillon

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**D** Hellmann's® Real Mayonnaise

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**E** Maille® Dijon Originale Mustard

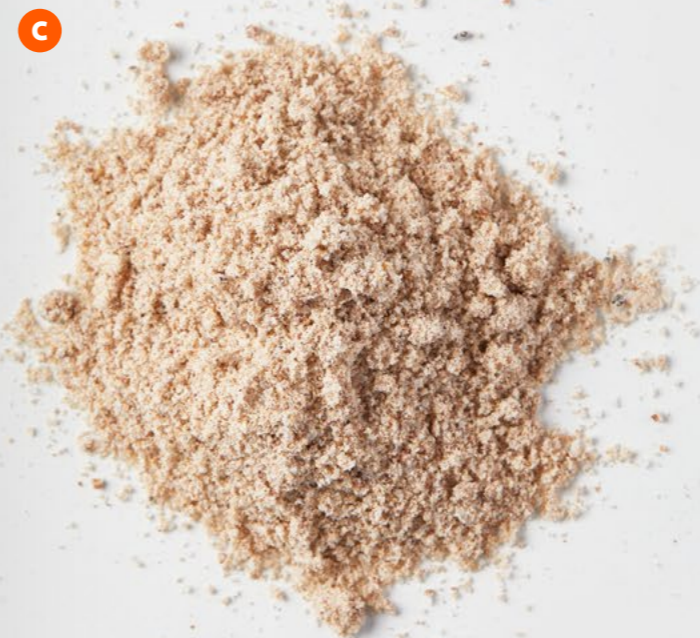
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**F** Hellmann's® Classics Balsamic Vinaigrette

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For more info *visit*  
**UFS.COM**





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# ABOUT *us*

## Force for Good

Click here for more about our **Force for Good in Food.**

## Net Zero Com

Click here for more details on our **Net Zero Com commitment.**

**UFS provides innovative and high-quality professional food ingredients and value-adding services created by over 250 professional chefs, covering 50 cuisines in 200 million dishes a day.**

UFS brands include **Knorr Professional, Hellmann's, and Maille**, all created by Chefs for Chefs.

With the launch of the 'Future Menus' report, UFS is setting trends and helping chefs to bring them into action on their menus through recipes, techniques, and training. Our delicious menu solutions are inspired by trends and diner expectations, so you can have today the inspiration you need to keep your menu fresh and ready for tomorrow.

As an integral part of Unilever's Nutrition Business, UFS is contributing to the ambition to be a "World-Class Force for Good in Food." This means delivering top financial performance whilst helping people transition to healthier diets to help reduce the environmental impact of the global food chain. This includes reaching our net zero target across our value chain by 2039.

Future Menus will provide an additional space to build toward greater sustainability in food service, empowering culinary professionals and inspiring the dishes of today and tomorrow.

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### Unilever Food Solutions North American Culinary Team

**JC Lopategui** Corporate Chef;  
**Kyla Tuori** Corporate Chef; **Cori Boudreaux** Corporate Chef; **Rudy Smith** Corporate Chef;  
**Brandon Collins** Corporate Executive Chef; **Kyle Jakobi** Corporate Chef;  
**Alvaro Lima** Corporate Chef; **Dana Cohen** Corporate Chef

# North America


Tomorrow's Menus for Today's Chefs

# FUTURE MENUS 2023

SCAN FOR MORE



UFS.COM

  
GO BACK  
TO THE  
BEGINNING



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