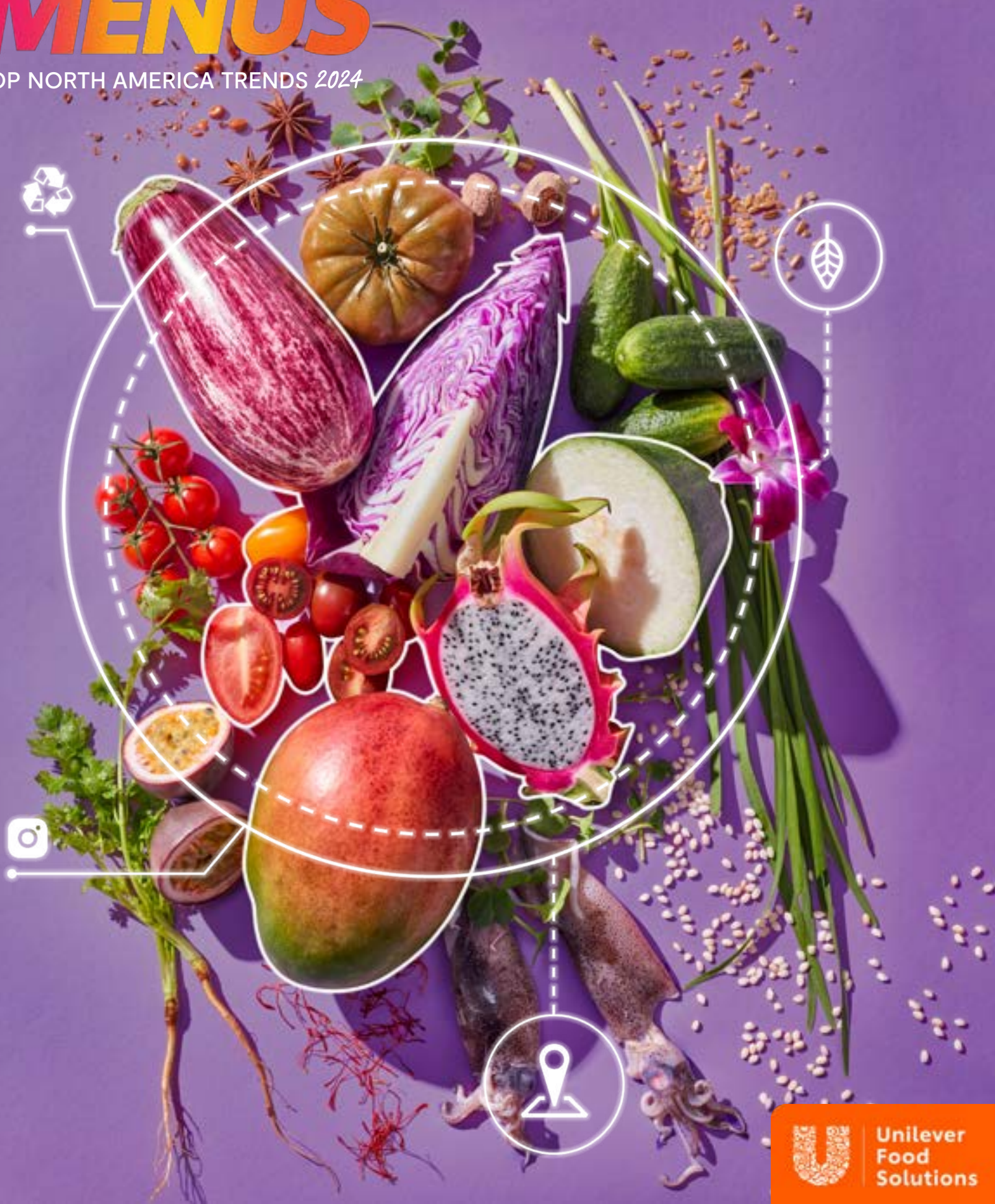


FUTURE MENUS

TOP NORTH AMERICA TRENDS 2024



Unilever
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EXECUTIVE SUMMARY

How to serve more with less is the big ask of chefs today. Diners are hungrier than ever for unforgettable dining experiences – delicious food, drinks and entertainment. However, the ability to satisfy these demands is getting tougher as the price of ingredients, labor shortages and the cost of doing business continue to soar. This requires doing things in a new way to deliver top dishes that excite, with chefs' creative skills still at the core. Staying on top of menu trends is key but it's a big undertaking, particularly in this digitally-inspired world where trends on social media develop and decline at lightning speed.

That's where the Future Menus 2024 Trend Report by Unilever Food Solutions comes in. Countless hours of detailed research by experts in the foodservice industry, coupled with input from more than 1,600 chefs in 21 countries across the globe, have gone into identifying the biggest menu trends. A lot has changed in the 12 months since the inaugural edition was published. Information on the trends has been refined and updated.

We see evolution in all the trends but three are growing at pace.

1 Modernized Comfort Food: continues to meet demand for classics with a twist and delivers authentic dishes.

2 Low-Waste Menus: maximizing resources through creativity. Research tells us increasing profitability is the main reason why chefs embrace this trend, while 54% do so to be more sustainable.

3 Irresistible Vegetables: almost half of all chefs see this trend as a way to offer new and interesting dishes. It's also a tasty way to attract new diners and stand out from the competition. More inspiration is the order of the day and is provided in this report.

4 Local Abundance is about celebrating local produce and staying close to nature. Over three quarters (77%) of Gen Z diners and 70% of Baby Boomers are willing to pay more for dishes with locally sourced ingredients.

Meanwhile, a big space remains at the table for two other popular trends – **Low-Waste Menus** and **Irresistible Vegetables**. Both are highly relevant for today's high-cost environment and the big shift towards flexitarianism. In fact, 42% of diners are now flexitarian, representing one of the fastest growing dietary trends today.

5 The New Sharing is about attracting more guests to enjoy bonding over food that's good for the soul.

So what now? It's time to put the trends into action. Incorporating them into menus is simple and just a few clicks away, thanks to the report's user-friendly design – useful resources like recipes, techniques, and tips are provided along with links to short online demos and trainings, further dish inspiration, ingredients, UFS product hacks, and cost-efficient applications. Dive in!



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#Prepped for tomorrow at ufs.com



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Recipe Key:

 **Plant-Forward Recipe:**
Recipes with at least 80%
ingredients from plant sources.

 **Time-Saving Recipe**

 **Recipe Contains Allergens**

All the recipes have been developed considering the nutritional quality of ingredients through better techniques and/or alternatives wherever possible.

Costs per portion were estimated by local chefs and converted into euros. Note that with unpredictable price fluctuations, these costs may vary.



“Menus keep evolving; that’s why Future Menus supports you in responding to Gen-Z and Millennial diners’ preference for unique culinary experiences.”

FOREWORD

Words by
Brandon Collins,
Corporate Executive Chef,
Unilever Food Solutions

The restaurant industry is constantly changing and diners’ expectations are continuously evolving. Through our closely knit partnership with our global team, which brings expertise from around the world, we are committed to bringing you the resources and tools to navigate the challenges faced within our industry. The second edition of our Future Menus report is a detailed guide, inclusive of solutions to these challenges, from cost saving initiatives that ease labor shortages to recipes backed by forward-thinking trends.

Inside the report, you will find tips and hacks from our North American Culinary Team on how to create progressive dishes that are customizable to your own operations. Each chef curated recipes through their own inspiration and experience, and they explain this thought process behind each recipe. We are confident that you will find inspiration in this report, which will help you and your team get prepared for the future, as well as provide approachable recipes to motivate you to bring your own ideas to life.

Future Menus is just the beginning of our commitment to partnering with you to help you achieve your goals. We look forward to inspiring you and on behalf of our entire UFS North American Team, we can get you prepped for tomorrow.



#Prepped for tomorrow



MODERNIZED COMFORT FOOD

Adventurous And Satisfying

Comfort food as we know it is **changing**. Where once we saw comfort food as dishes that were familiar and safe, we're making way for new recipes that reflect the heritage of the chef and the restaurant's locale.

Through rich **culinary storytelling** and the chef's genuine **emotional connection** to the dish, diners are presented with new and fresh food experiences that feel and taste special. Think classic and rustic ancestral recipes to be shared and enjoyed to create the new comfort food like Chef Dana's innovative French Onion Ramen.



Nostalgia IN THE KITCHEN: BRINGING CLASSIC DISHES TO *Modern* DINERS

Words by
Lauren Kemp

History is full of lost culinary treasures

Chefs, restaurateurs and recipe creators around the world are re-discovering local traditions, and reimagining dishes by looking to history for fresh ideas in an industry that increasingly demands authenticity. This, coupled with the demand for local, sustainable sourcing, means ingredients that had been resigned to the long-lost past are back on our plates.

Reimagining ingredients

These artifacts of tables past are reappearing and rebranding with impressive deftness. It's now possible to get mead at music festivals, offal is being sold as a delicacy and honey has never left. Chefs are fermenting and pickling all sorts and combinations of vegetables, fruits, and spices.

New trends are wonderful and coupled with a historic relevance they're even better. It was great when quinoa hit the scene, but it can be hard to import and water-intensive to grow. In seeking something that fulfills the quinoa demand in a local, sustainable way we can look back at what our great-great grandparents, and their friends were eating. Welcome back, ancient grains! Spelt and rye-based bread is more expensive than ever, farro is appearing all over the shop, pearl barley sounds exotic and does what quinoa does so well (making chickpeas look passé).

In the quest for originality, it might sound ironic to look to the past, but what better way to show a new ingredient, a fresh concept, or a sophisticated technique than to apply it to a classic. There's a simple joy in being served a familiar dish in a bright new way; it's the best of both worlds.

“These artifacts of tables past are *reappearing* and rebranding with impressive *deftness*.”

65% of operators believe this trend is set to grow in the future⁵





“Knorr Professional Caldo de Vegetales brings an update to the flavor of generations of Mexican cuisine. Sometimes it just takes a small twist, not a full change. That idea of using authentic flavors in a more modern way is the heart of this dish.”

Chef Cori Boudreaux



HUEVOS RANCHEROS FLATBREAD

Chef Cori Boudreaux

@chef.cori.b

For Casual Dining/Fast Casual Restaurants

A

Ingredients (Serves 10)

Ranchera Sauce

4 each large plum tomato

1 each jalapeño pepper

7 cloves garlic

0.5 C minced white onion

0.25 C olive oil

0.25 C water

1 Tbsp Knorr Professional Caldo de Vegetales

Chili-Lime Mayo

1 C Hellmann’s Real Mayonnaise

1 Tbsp cilantro, chopped fine

2 Tbsp fresh lime juice

3 Tbsp canned or fresh roasted green chilis, chopped fine

Flatbread

4 each flatbread crusts

28 oz prepared refried beans

12 each eggs

3 C prepared ranchera sauce

Garnishes

Chili-lime mayo

Cotija cheese

Diced avocado

Pickled red onion





Method

Ranchero Sauce

- Cut tomatoes in half vertically. Lay cut side down on oiled baking sheet with garlic and jalapeno.
- Broil 10-15 minutes or until tomato skins have good char.
- Allow to cool, then peel tomatoes. Set aside.
- In saucepan, heat oil over medium heat.
- Add onions and cook until translucent.
- Add tomato mixture, water, and **Knorr Professional Caldo de Vegetales**. Bring to a simmer and cook 5-10 minutes.
- Blend until almost smooth.

Chili-Lime Mayo

- Combine all ingredients in bowl. Mix well.

Roasted Red Pepper Sauce

- Spread beans evenly over flatbread crusts.
- Cook eggs sunny side up until appx 80% done, then transfer to bean covered crusts.
- Spread ranchera sauce evenly over eggs and beans.
- Bake at 350 degrees until eggs are done and all ingredients are hot, appx 10-15m.
- Cut and garnish with cotija, avocado, mayo drizzle, and pickled red onions.

Tips and Substitutions

- **Hellmann's Real Mayonnaise** is able to withstand the heat of a bubbling hot dish straight out of the oven without breaking.
- For large volume, poached eggs could be exchanged for sunny-side.





BBQ BAO BUNS

Chef Sebastian Riviera
@chef_sebastianrivera

For Casual Dining/Fast Casual Restaurants



Ingredients (Serves 10)

Braised BBQ Beef

3 lbs boneless beef short ribs

1 Tbsp canola oil

2 C Knorr Professional Chipotle Barbecue Sauce

1 Tsp ginger, chopped

1 Tbsp roasted sesame oil

1 each lime, juiced

Lime Marinated Cucumbers

1 each english cucumber, sliced thin

1 C radishes, thinly sliced

0.5 C mint leaves, torn

1 each lime, juiced

To taste, salt

To serve

20 each bao buns

0.5 C Hellmann's Spicy Mayonnaise

Garnishes

Sesame seeds, toasted

Scallions, thinly sliced

“Who says flavors have to have borders? Bold BBQ beef, cool cucumbers and Hellmann’s Spicy Mayonnaise round out this punchy combo served in a pillowy soft bao bun. The filling is versatile, as it works perfectly in a taco or slider too!”

Chef Sebastian Riviera





Method

Braised BBQ Beef

- In a large, heavy bottomed pot, season the short ribs and sear. Add the BBQ Sauce, ginger, soy sauce, and sesame oil. Reduce heat, cover, and braise until short ribs are tender, about 3 hours. Alternatively, cook in a pressure cooker.

Lime Marinated Cucumbers

- Combine the sliced cucumbers, radishes, mint leaves and lime juice. Season to taste with salt.

To serve

- Once tender, shred the BBQ beef. Steam the bao buns and build by adding BBQ Beef with sauce and lime-marinated cucumbers. Garnish with a drizzle of Hellmann's Spicy Mayo, roasted sesame seeds, and scallions. Serve 2 buns per portion.





“French onion ramen is modern take on an old school classic. Both dishes evoke nostalgia and comfort, so their combination feels like a natural way to bring this dish to the next level. Knorr Liquid Concentrated Beef Base creates a flavorful broth that works as a canvas for any creation of flavors.”

Chef Dana Cohen Mayer



FRENCH ONION RAMEN

Chef Dana Cohen Mayer
@chefdana_eats

For Casual Dining/Fast Casual Restaurants



Ingredients (Serves 10)

Ramen Broth with Short Ribs

- 4 Tbsp canola oil
- 4 lbs boneless short ribs, cut in 2" pieces
- 16 oz chinese cooking wine
- 2 each ginger, about 4", peeled
- 10 each garlic cloves, peeled
- 1 each star anise pod

- 10 each thyme sprigs
- 2 Tbsp white miso paste
- 1 Tbsp toasted sesame oil
- 0.5 C low sodium tamari
- 3 Tbsp worcestershire sauce
- 1 gal prepared **Knorr Professional Liquid Concentrated Base, Beef**
- To taste, salt & pepper

Caramelized Onions

- 0.25 lbs unsalted butter
- 5 lbs yellow onions, sliced

Garnish

- 30 oz fresh ramen noodles (or 18 oz dry) (3 oz portions)
- 1.25 lbs gruyere cheese
- 1 bunch scallions, green parts thinly sliced





Method

Ramen Broth with Short Ribs

- Heat oil in a large Dutch oven. Season short ribs with salt & pepper, and sear on all sides until well browned. Remove to a sheet pan.
- Pour off excess fat if needed.
- Return pot to medium heat. Add ginger, garlic, star anise and thyme and saute until fragrant. Deglaze with wine.
- Simmer until reduced by half. Add miso paste, sesame oil, tamari and worcestershire sauce.
- Return the short ribs to the pot and add the prepared Knorr Professional Liquid Concentrated Base, Beef. Bring to a boil, reduce heat and simmer, covered partially with a lid, until the short ribs are tender but not falling apart, about 2 hours.
- Remove the beef from the broth and let cool slightly. Tear the meat into small pieces. Discard the remaining solids.
- Keep the short ribs separate, but add some of the broth so they don't dry out.

Caramelized Onions

- Heat butter in a large, heavy bottomed pot over med high heat. Add onions, season with salt, and cook, stirring occasionally, about 15 minutes. Reduce heat to med-low and caramelize onions until deep golden, about an hour.
- Add the onions to the broth. Simmer gently until the flavors come together, about 30 min.
- Season to taste as needed.

Garnish

- Cook the ramen noodles separately.
- Place a portion of noodles in a bowl. Ladle the onion soup over the noodles. Add a portion of short ribs.
- Grate the gruyere over the bowl with a microplane and broil or use a blow torch to melt and brown the cheese.
- Garnish with scallions and serve.





LOW-WASTE MENUS



Maximizing Creativity

Your leftover legumes are destined for a second life and your offcuts of oxtail are about to become something tasty, like the carrot top pesto created by Chef Brandon Collins. It's time to **push the boundaries** of your culinary creativity and turn your waste into a winning dish.

The rising cost of produce means that we need to be resourceful in order to reduce waste, whether that's using the whole ingredient to create more components or sharing excesses with other restaurants. Reducing waste is no longer just about sustainability, it's about **maximizing the potential of ingredients** and creating **unique food stories** that bring communities together.





HOW TO GET Creative WITH WASTE

With Chef Brandon Collins

Words by Ryan Cahill

“Waste” has always been a dirty word when it comes to food. Specifically, it conjures up images of rotting vegetable offcuts piled up at the bottom of the bin. In recent years, buzzwords like “upcycled” and “ugly foods” have helped to shift the negative narrative surrounding food waste, and chefs are embracing the idea of getting creative with would-be waste.

“Anything that you don’t throw into the bin is going to *translate to dollars* on the plate.”

33% of all food produced globally goes to waste³



With the cost of produce rising year-on-year, it’s never been more important to make use of every last edible part of the ingredients we use. This is something Brandon Collins, Executive Chef for UFS North America, is passionate about. “Anything that you don’t throw into the bin is going to translate to dollars on the plate,” he explains. “Utilising would-be waste provides excitement for customers and also forces us chefs to be more creative and adventurous.”

“One of the very first ways that I got into utilizing waste was thinking about the things that I knew were edible,” Brandon shares. “Cores of cauliflower, broccoli stems, mundane things that we often throw out can be turned into soups. Or perhaps take those stems and slice and pickle them.”

Brandon adds, “One of the things that I’ve done with banana peels is dice them really small, mix them with vinegar, sugar and a little bit of jalapeño and then use it over oysters. It became a cool mignonette sauce. Super simple, but it brought that beautiful fruitiness of the banana out.”

Chef Brandon Collins offers five tips on how to start your food upcycling journey.

- 1 Find the Perfect Pickle Brine**
My top tip is to find a pickle brine that you love. Once you have a universal brine, you can pickle anything. You can ferment or pickle garlic, you can pickle cabbage, eggs, whatever you want!
- 2 Do Your Research**
One of my go-to books is *Surplus: The Food Waste Guide for Chefs* by Vojtech Végħ. It’s amazing and full of useful information.
- 3 Eat Global**
There are so many cuisines that are based on fermented food, preserved food or the utilization of waste. So start exploring!
- 4 Look to the Past**
If you look at historic recipes, they utilize everything. Looking back into the past can help propel us into the future and inspire us.
- 5 Rethink Waste**
Look at what you throw in the bin, or what you traditionally remove from an item and ask yourself if you actually have to remove it. Do I have to peel that carrot? Do I have to peel that banana? Are these things necessary for creating the dish or the flavor profile that I’m looking for? Nine times out of ten, leaving it on actually creates a better dish.



“There are so many dishes that can be easily adapted or tweaked. You just have to be creative.”

LESS IS MORE: THE BENEFITS OF A SMALLER MENU

With
Chef Audrey Crone

Words by
Herman Clay

An increasing number of chefs and restaurateurs are realising the importance of data-driven decision making, especially in the face of challenges such as staff shortages. One effective strategy that is gaining momentum is the implementation of smaller menus.

It might seem counterintuitive, but simplifying it can help businesses look after the bottom line while ensuring the customer feels there is great choice on a smaller menu. And it’s equally rewarding for those doing the actual cooking. “Having a smaller menu gives chefs more freedom to explore their creativity without having to compromise on quality or consistency,” says Audrey Crone, Executive Chef of UFS Ireland.

70% of operators believe this trend is set to grow⁴

Embracing the concept of a smaller menu can also lead to cost savings and a more sustainable operation. Audrey explains: “If you have a carefully curated, condensed menu, it makes it easier to manage inventory and minimize the amount of perishable items that go to waste.”

Enabling restaurants to optimize their pricing and profit margins is a big part of the appeal of smaller menus. But for Audrey, it all comes back to ensuring greater quality and consistency. “If you’re able to reduce the amount of ingredients coming in the back door, then ultimately you’re in a better position to deliver great food.”

For more information about this tool, [click here.](#)



SPENT GRAIN DETROIT-STYLE FOCACCIA

WITH NDUJA, CARROT AIOLI, CARROT TOP PESTO
AND FERMENTED GARLIC CREAM

Chef Brandon Collins, North America

@chefbrandonc

For Casual Dining Restaurant

Ingredients (Serves 4)

Carrot Aioli

**1 C Hellmann's
Real Mayonnaise**

8 oz orange carrots,
tops removed and
rinsed

2 Tbsp hot sauce

2 Tbsp vinegar,
rice or white

To taste, salt & pepper

Carrot Top Pesto

8 oz carrot tops,
blanched

4 oz spinach, blanched

1 each lemon, zested

0.25 C olive oil

0.25 C canola
or mild oil

1 each avocado

1 C parmesan grated,
reserve the rind

To taste, salt & pepper

Fermented Garlic Cream

12 each fermented
garlic cloves, grated

1.5 C Legout Cream Soup Base

32 oz water

1 each parmesan rind

To taste, salt & pepper

Fermented Garlic

25 each garlic cloves

16 oz water

1.5 Tbsp kosher salt

1 Tsp fennel seeds

3 each bay leaves

1 Tsp dried oregano

Pizza Dough

4.5 C spent
grain flour

10 oz water, warm

2 Tsp instant yeast

1 Tsp sugar

2 Tbsp olive oil

all-purpose flour,
as needed

Assembly

1 unit dough recipe

0.5 C low moisture
mozzarella, diced

0.5 C gouda, diced

0.5 C carrot aioli

0.5 C carrot top pesto

0.5 C garlic cream

4 oz nduja

“I recreated something familiar while using the whole ingredient. It’s a combination of simple yet trending flavors on a recognizable vessel, utilizing fermentation as a way to preserve excesses in the kitchen.”

Chef Brandon Collins





Method

Carrot Aioli

- Rinse carrots and toss with 1 Tbsp oil.
- Roast at 325 F until really tender.
- Let it cool.
- Place all ingredients in a blender and puree until smooth.
- Set aside.

Carrot Top Pesto

- Place all ingredients in a blender and puree until smooth.

Fermented Garlic

- Place garlic and spices in a jar.
- Dissolve salt into water and pour over garlic herb mix.
- Let set on counter with a loose fitting lid for 4 days.
- Seal and place in fridge until needed.

Fermented Garlic Cream

- Place all ingredients in a pot and bring to a simmer.
- Cook for 10 min to let the flavors develop.
- Adjust seasoning to taste.

Pizza Dough

- Mix water and sugar and sprinkle yeast to bloom.

- Once yeast starts to foam, mix in remaining ingredients.
- Knead dough until smooth around 4 min or so.
- Place in a greased bowl and cover. Let rise until doubled.
- Knock down the dough and place in the Lloyd blue steel pans.
- Let rise again about 1 hour.

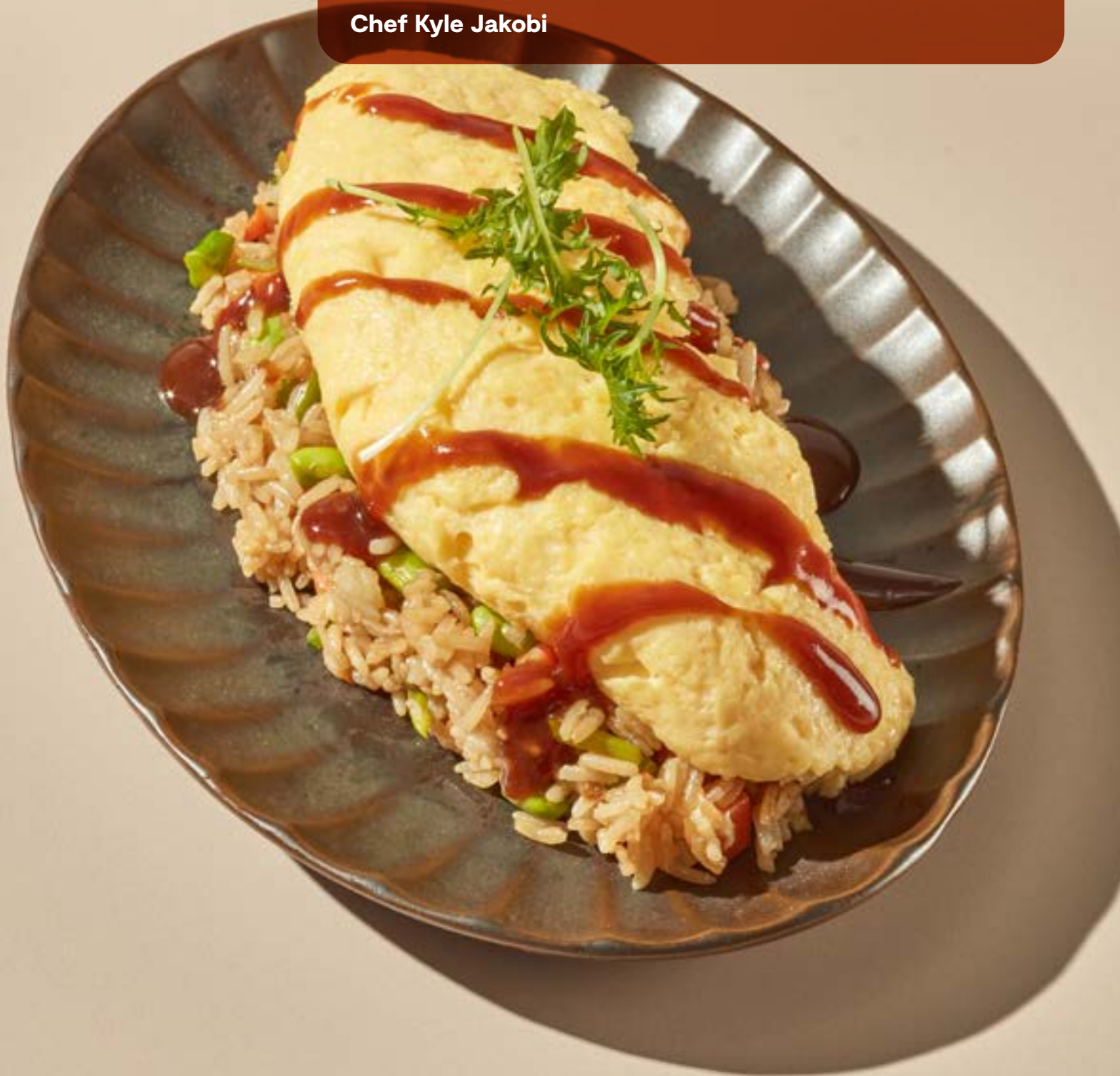
Assembly

- Preheat oven to 400 F
- Top dough with diced cheese, making sure to spread across the entire pan.
- Drizzle with garlic cream
- Bake 18 min or until the dough is cooked through and the cheese is crispy on the sides.
- Place nduja on top of the pizza and let set for 5 min.
- Remove from pan and drizzle with carrot aioli and carrot top pesto.
- Cut into 4 pieces.



“Diners are always looking for new flavor experiences, and operators will benefit from maximizing the usage of their ingredients. This dish can be made zero-waste by utilizing often overlooked parts of produce, such as carrot and onion ends, broccoli stalks, and leftover rice. It can be customized to include different proteins from shrimp to brisket, so its versatility has no limits.”

Chef Kyle Jakobi



VEGGIE-PACKED OMURICE

Chef Kyle Jakobi
 @chefkylejakobi

For Casual Dining/Fast Casual Restaurants

Ingredients (Serves 10)

Omurice omelet

- 24 each eggs
- 5 oz cream
- To taste, salt
- 1 C canola oil

Veggie Packed Fried Rice

- 8 C rice, cooked and cooled
- 1 C broccoli cores, grated
- 1 C onion ends, rough chop

- 1 C carrot shavings, rough chop
- 2 Tbsp ginger, minced
- 2 Tbsp garlic, minced
- 1 C edamame
- 0.25 C sesame oil

2 Tbsp Knorr Professional Caldo de Vegetales

- 0.25 C canola oil
- 0.25 C tamari

Omurice Brown Gravy

- 0.5 gal Knorr Professional Brown Gravy
- 0.5 C Sir Kensington's Classic Ketchup
- 2 Tbsp oil
- 2 Tbsp worcestershire
- 2 Tsp S&B curry powder





Method

Omurice Omelet

- Mix eggs with the cream, beat together and strain through a fine sieve, allow to settle for at least 10 minutes.
- Heat a non stick skillet over medium high heat. Once hot add about 2 Tbsp oil.
- Add an 8 oz ladle of the beaten eggs to the pan. Mix instantly forming small curds.
- Once the sides are setting start to flip at each end and then start to work the pan to fold together the omelet.
- Fold out of the pan and onto the molded rice in the bowl. Serve with a side of **Knorr Professional Brown Gravy**.

Veggie Packed Fried Rice

- Heat a large wok, cooking in batches, add the canola oil.
- Add the broccoli, onion, carrot, ginger, garlic, and edamame . Saute in the wok for 1 minutes. Add the rice and break up well. Add a little more canola oil and sesame oil. Finish with the tamari, season as needed.
- Set aside until needed.

Omurice Brown Gravy

- Fry ketchup in the pan. Add worcestershire sauce and the **Knorr Professional Brown Gravy**. Bring to a simmer.
- Add the curry powder and adjust the seasoning.
- Keep warm until needed.



Tips and Substitutions

- Change out the rice ingredients seasonally or with what is available locally.



POZOLE VERDE

Chef Alvaro Lima

@chef_alvy

For Casual Dining/Fast Casual Restaurants

Ingredients (Serves 10)

Pozole

3 lbs white hominy (corn), canned, rinsed

2 lbs king trumpet mushrooms

2 Tbsp olive oil

0.5 each onion, diced

2 each bay leaves

1.5 Tbsp mexican oregano

1 Tbsp garlic powder

3 Tbsp Knorr Professional Caldo De Vegetales (as a seasoning)

1 gal water

32 oz salsa verde, sub recipe below

Salsa Verde

6 each poblano peppers

10 each tomatillos, husked

1 each jalapenos, halved, stemmed and seeded

0.5 bunch cilantro, leaves and stems

6 each garlic cloves

1 each onion, quatered

To taste, salt & black pepper

Garnishes

Green cabbage, shredded

Red onion, sliced

Red radishes, slices

Avocado, sliced or diced

Cilantro, leaves

Jalapeno, sliced

Lime wedge

“This dish is a labor of love, and there’s a lot to be said about the complexity of building layers of flavors from fire-roasting to slow-cooking chiles and tomatillos. Incorporating Knorr Professional Caldo De Vegetales delivers a new dimension of bold spices to the pozole. The first spoonful invites you in like warm hug from a Mexican abuela. What’s more nostalgic than that!”

Chef Alvaro Lima





Method

Pozole

- In a 400 degree oven, roast the mushrooms until they are fully roasted. Remove, cool down and dice or slice.
- In a large stock pot, heat oil, add onions, mushrooms, bay leaves, spices and Knorr Profesional Caldo de Vegetales. Cook the onions down fully.
- Add the salsa verde and cook for about 5 minutes, you want it to bubble.
- Add the water and hominy corn. Mix well together, set at medium to low heat and let it cook and simmer for approximately 60-90 mins.

Salsa Verde

- Fire roast the poblanos, peel and seed. In the oven, roast the tomatillo, jalapeno and onion.
- Once everything is roasted, put in blender and blend until smooth. Add all remaining ingredients and pulse until smooth.
- Season with salt and pepper to taste.

Garnishes (Optional)

- All of these garnishes are traditional for this soup. they provide a nice complexity of crisp freshness.

Tips and Substitutions

I think the cool thing about this dish is it really can be made with other vegetables like squash, carrots or broccoli. It really comes down to how creative and how much flavor you want to develop. I went with mushrooms to mimic that meaty texture. Also, if you have chilies or tomatillos that are about to turn or cilantro stems that using go in the waste bin this is a great way to utilize them.

For Commissary Kitchens:

This soup can be fully prepared and packaged in bulk format. When ready to serve, the garnishes can be added for freshness



IRRESISTIBLE VEGETABLES



Vegetable Democracy

With such a saturated market within food services, your dish of the day can't just taste great, it needs to look the part too. Diners demand food that is not only full of nutrition and nourishment, they want it to look **aesthetically interesting** – and vegetables might be the answer.

Veg allows cooking to become an artform, with chefs able to create **vibrant** and **picturesque plates** that excite diners and leave them feeling inspired. It can transform a dish from something lackluster and beige, to bright and brilliant, like Chef Dana Cohen's Hot Honey Caramelized Butternut Squash Tostada with Whipped Feta. Vegetables have long been overlooked, it's time for them to be front and center.



FROM HUMBLE TO SUBLIME: CAN *Simple Veg* TAKE THE LEAD?

Words by
Lauren Kemp

There's a debate on the plate about whether the cheap and cheerful veg at the back of the class could ever truly take center stage on the table. Let's take two veg treasures that don't see enough of the limelight and also support good health.

“A 100g portion of *butternut squash* provides you Vitamin A, C and E. It's the fiber-rich, low-calorie king of autumn.”

All hail the butternut squash

Is there a more autumnal sight than the sturdy and versatile butternut squash, waiting patiently for the right moment to make your plates golden and your heart warm?

Fantastic stuffed full of cheese, stirred into a risotto, or blitzed into a seasonal soup, the wallet-friendly squash delivers on all counts: it's pretty, versatile and chock-full of vitamins and minerals. A 100g portion of butternut squash provides you Vitamin A, C and E. It's the fiber-rich, low-calorie king of autumn.

From zero to hero

Thanks to a wave of ingenious chefs and a surge in demand for imaginative sides, cabbage is experiencing a renaissance. Half a cup of cooked cabbage also contains fiber, folate, magnesium, potassium and vitamins A, C and K. When it's fermented it provides natural probiotics which are good for your gut health.

Both of these awesome veggies have a long shelf-life and a low price point, and they provide the body with a wealth of goodness. So put them on the menu!

For related articles, [click here.](#)





HOT HONEY CARAMELIZED BUTTERNUT SQUASH TOSTADA

WITH WHIPPED FETA

Chef Dana Cohen, North America

@chefdana_eats

For Casual Dining/Fast Casual Restaurants



Ingredients (Serves 10)

Caramelized Butternut Squash

3 lbs butternut squash, 1" cubes
0.25 C extra virgin olive oil
2 Tsp thyme, chopped

2 Tsp Knorr Professional Caldo de Vegetales

3 Tbsp hot honey
0.5 Tsp garlic powder
0.5 Tsp cinnamon
1 Tsp smoked paprika

1 Tsp Knorr Professional Caldo de Vegetales

To taste, salt & pepper

Fried Sage and Kale

20 each sage leaves
1 bunch dinosaur (lacinato) kale, stemmed and roughly chopped

1 C pepitas, roasted and chopped

Salsa macha, as needed

Oil, for frying,

Whipped Feta

1 C Hellmann's Real Mayonnaise
8 oz feta cheese

1 each lemon, zested

To taste, cracked black pepper

To taste, cracked black pepper

Pitas

10 each ancient grain pitas, toasted until crisp

1 C green apples, brunoise



“Diners will be more likely to try something new if it is tied to familiar dishes like a taco enhanced with simple, yet flavor-packed ingredients.”
Chef Dana Cohen



Method

Caramelized Butternut Squash

- Toss the butternut squash with hot honey, then add the oil, thyme, **Knorr Professional Caldo de Vegetales**, garlic, cinnamon, and smoked paprika.
- Spread on a parchment-lined sheet pan and roast at 450F until golden brown and caramelized – about 25 mins – tossing occasionally.

Fried Sage and Kale

- Fry the sage and kale leaves. Remove from oil and season with salt.
- In a medium bowl, toss together the sage, kale and pepitas then break up to a crumble texture. Add enough salsa macha to coat.

Whipped Feta Cheese

- Blend all ingredients until smooth and whipped. Refrigerate until needed.

Tostada Assembly

- To assemble the tostadas, spread the whipped feta on the toasted pita. Top each with butternut squash.
- Sprinkle the sage crumble on top. Garnish with brunoised apples.

Tips and Substitutions

- This flavor profile is perfect for autumn/holiday season, but the vegetables can easily be swapped for other seasons, like tomatoes in summer, or artichokes in spring.

For Commissary Kitchens:

The packaging can be similar to a salad with the pita and whipped feta on the side.





“This dish hits the mark for diners looking to boost protein intake through a plant-based offering. In my opinion, the best falafel recipes call for lots of fresh parsley and cilantro. You’ll get the beautiful surprise of a bright emerald green when you cut through. Knorr Professional Caldo de Vegetales is the secret ingredient in this recipe, since it gives the recipe a great savory flavor boost that accentuates the authentic flavor profile of the Middle East.”

Chef JC Lopategui



SPICY GREEN FALAFEL BOWL

Chef JC Lopategui
 @chefjclopategui

For Casual Dining/Fast Casual Restaurants



Ingredients (Serves 10)

Spicy Green Falafel

- 2 C onion, medium dice
- 2 bunches italian parsley
- 1 bunch cilantro
- 8 C dry chickpeas, soaked for 12 hrs, drained
- 5 C serrano chiles
- 6 each garlic cloves

0.25 C Knorr Professional Caldo de Vegetales

- 2 Tsp kosher salt
- 2 Tsp cumin
- 0.5 C chickpea flour
- 2 Tbsp baking powder

Chickpea Rice

- 4 C brown rice
- 7 C water
- 0.25 C Knorr Professional Caldo de Vegetales**
- 3 Tbsp za'atar spice
- 1 each (#10can) cooked chickpeas
- 0.25 C extra virgin olive oil

Tahini Sauce

- 0.25 C tahina
- 3 Tbsp water
- 2 Tbsp fresh lemon juice
- 2 each garlic cloves, paste
- 0.5 Tsp cumin
- 0.5 Tsp kosher salt





Tips and Substitutions

- Knorr Professional Caldo de Vegetales is the main seasoning used for the falafel here. It provides a unique flavor profile that will help this operator stand out & will create following and repeat business.

Method

Spicy Green Falafel

- Add onion, garlic, parsley, cilantro, serranos, Knorr Professional Caldo de Vegetales, cumin and salt to a food processor. Pulse until the ingredients are almost a rough paste. Now add the Chickpeas and pulse again looking for a course texture/ consistency.
- Place the mixture on a large clean bowl and incorporate the chickpea flour and baking powder, utilizing a spatula.
- Rest the mixture in the refrigerator for 30 min (yields 30-- 1 oz falafel portions).
- Form the falafel with a 1 oz scoop onto a non-stick foil and bake at 375 F for 10-12 min.
- To use this same base recipe for frying, just add 2-3 additional TBSP of chickpea flour.

Chickpea Rice

- Place a large rondeau pot on medium fire and add the EVOO and the brown rice, let the grain toast just a bit, while moving it around with a large wooden spoon. Now add the garlic, Knorr Professional Caldo de Vegetales, za 'atar spice and cook for another 3-4 minutes, until the garlic is translucent.
- Add the water and cooked chickpeas. Mix them well into the rondeau and cook until water has been consumed/evaporated.
- Mix once again the rice with the large wooden spoon and cover rice or approximately 15-20 min at a low temp.
- Taste rice for doneness & dish out to a deep hotel pan for service.

Tahini Sauce

- Combine all ingredients in a blender and puree until smooth

Plating

- Serve 1 c of rice, 5-6 each of falafel with sauce, 0.5 C of red cabbage, 0.25 C cornichons, 0.5 C of any roasted vegetables (ex: eggplant/sweet potato) & 0.25 C pitted olives.





KOREAN INSPIRED SPICY MUSHROOM STEW

Chef Cori Boudreaux

@chef.cori.b

For Casual Dining Restaurants



Ingredients (Serves 10)

Stock

- 6 qts water
- 1.5 oz dried mushrooms
- 2.5 oz kombu

6 Tbsp Knorr Professional Caldo de Vegetales

Stew

- 3 Tbsp sesame oil
- 3 Tbsp minced garlic
- 2 C prepared kimchi, rough chopped.
- 0.5 C gochujang paste
- 1.5 Tbsp gochugaru
- 2 lb silken tofu, diced
- 2 each zucchini - cut into half moons
- 1 lb mushrooms, assorted*
- 0.5 oz dried wakame, rehydrated and strained

*mushrooms used were enoki, beech, and black oyster

“As the demand for spicy dishes on restaurant menus continues to increase, the popularity of the bold and fiery flavors of Korean cuisine is no surprise. The cool creaminess of Hellmann’s Real Mayonnaise is a perfect partner to help keep the heat in check.”

Chef Cori Boudreaux





Tips and Substitutions

- Knorr Professional Caldo de Vegetales takes a broth that would normally need to sit overnight and allows it to be produced in 30 minutes

Method

Stock

- In pot, combine all ingredients and bring to a low simmer.
- Simmer 15 minutes, then remove from heat and strain.

Stew

- In pot, heat sesame oil over medium heat.
- Add garlic and chopped kimchi. Cook, stirring often, until fragrant and mostly dry.
- Add gochujang and gochugaru. Cook until fragrant.
- Add stock. Stir well and bring to a simmer. Cook 15 minutes.
- Add mushrooms and zucchini. Bring back to a simmer. Cook 15 minutes
- Add silken tofu and rehydrated wakame. Cook 5 minutes then remove from heat.





LOCAL ABUNDANCE

Celebrating Local

Whether it's in the kitchen, among your customers or with business owners in the local area, the ability to embrace and celebrate **community** is at the heart of all successful restaurants.

If you're yet to establish your love of local, it's time to start building relationships with the farmers and growers near you. Combining two or more traditional components using local ingredients is a great way to create something new that looks refreshing on a plate.

The local links you cultivate will help you to create seasonal and local dishes that **excite** and **invigorate** the tastebuds of your diners. Home is where the heart is, after all!





FARM FIRST: COULD YOUR *Local Farm* CHANGE YOUR BUSINESS?

With
CEO of Kitchen Haus Group,
Patrick Chan
@patbing11

Words by
David Wright

When we think of fresh produce, a picture of a farmland bursting with vibrant fruits and vegetables springs to mind. It's a powerful image and supporting a local farmer can benefit everyone... if you go about it the right way.

Patrick Chan is CEO of Kitchen Haus Group, one of the pioneers of the Singapore Food Agency's Farm-to-Table award which recognizes local F&B enterprises that incorporate a minimum of 15% of purchase that is derived from local produce. It's an initiative that proves that local supply chains can work on a larger scale. "We have been partners with Unilever Food Solutions through local distributors dating back 10 years," he explains. "And in June 2023, we launched a fully plant-based, local farm produce catering menu."

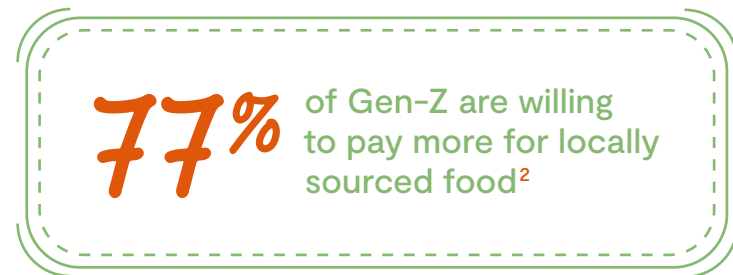
Patrick reveals that, "we do our own rooftop urban farming with our joint venture with Metro Farm, of up to 40,000 sq ft. Our partnership with a reputable local farm enables us to access economically-priced local produce such as nai bai, kai lan, kale, basil, etc." By deploying more local farm vegetables and fish, Kitchen Haus Group is able to reduce its carbon footprint as food sources do not need to travel as far to the commissary kitchens.

Knowing the provenance of food and the story behind it allows your customer to know that you care about your region, and that you pay attention to detail in all aspects of your operation. The way you celebrate and tell the stories of these special elements can be the difference between building long-lasting customer loyalty and just paying more for a carrot. As Chan puts it, "You have to accept that local vegetables will be more expensive, but you need to upsell them to end customers."



"You have to accept that *local vegetables* will be more expensive, but you need to upsell them to end customers."

Patrick Chan





LOCAL CHEDDAR, SUNCHOKE TETELAS

WITH CANDIED BLACK DIRT ONIONS,
RAMP VINAIGRETTE, RADISH

Chef Brandon Collins

@chefbrandonc

For Casual Dining Restaurants



Ingredients (Serves 10)

Tetelas

1 lb sunchokes
(Jerusalem Artichokes)

16 oz Knorr
Professional Caldo
de Vegetales,
Prepared

4 C masa harina

24 oz Knorr
Professional Caldo
de Vegetales,
Prepared, Warm

1 C grated local
cheddar

To taste, black epper

3 Tbsp Hellmann's
Extra Heavy
Mayonnaise

Creamy Ramp Vinaigrette

1 bunch ramps (or local
scallions), grilled lightly

0.3 C sherry vinegar

0.3 C olive oil

1 C Hellmann's Real
Mayonnaise

1 Tbsp maille dijon
mustard

To taste, salt & pepper

1 C spinach blanched

Candied Onions

2 Tbsp canola oil

1 lb black dirt onion,
sliced thin

0.25 C brown sugar

1 Tbsp maille dijon
mustard

0.25 C sherry vinegar

Plating

1 bunch radish, sliced
thin

3 each tetelas

As needed, Creamy
Ramp Vinaigrette

“It’s always fun to recreate globally inspired dishes while bridging the gap between traditional and modern cuisine. Using local ingredients at the peak of their seasonality always ensures the best flavor. Candying the Black Dirt Onions, which are local to New York State, intensifies their natural sweetness and balances the earthiness of the sunchokes.”

Chef Brandon Collins





Method

Tetelas

- In a pot bring Sunchokes and 16 oz **Knorr Professional Caldo de Vegetales** to a simmer and cook until tender. Do not peel the Sunchokes.
- Mix 12 oz **Knorr Professional Caldo de Vegetales** and Masa in a bowl and knead until Smooth about 3 min. If the dough feels dry add a little bit of water. divide the dough into 12 equal balls and let rest.
- Once the sunchokes are tender, strain and let dry slightly. Add to a food processor with the grated cheddar and **Hellmann's Extra Heavy Mayonnaise** and puree until smooth. Season to taste with black pepper and refrigerate.
- Press tortilla into a 4-5" round, place a Tbsp of artichoke puree and Tbsp of candied onions. Fold into a triangle. so that the filling is completely inside the tortilla.
- Griddle the tortilla until golden brown on each side and the middle is warm.

Creamy Ramp Vinaigrette

- Place all ingredients in a blender and puree until smooth
- Season to taste and set aside and let chill.

Candied Onions

- Place 2 Tbsp of oil into a rondeau over low heat. Add onions and slowly cook until they are dark brown.
- Add brown sugar, Maille Dijon Mustard, and sherry vinegar and cook until the sugar has dissolved and is a syrupy consistency.





“This dish pays homage to indigenous plant-forward ingredients and combines Mexican heritage in a fun, approachable way. With a focus on techniques, roasting, pureeing, and frying adds a balance of textures and flavors all wrapped in a humble flour tortilla.”

Chef Kyle Jakobi



3 SISTER BURRITO

WITH BEANS, CORN & SQUASH

Chef Kyle Jakobi

[@chefkylejakobi](#)

For Casual Dining/Fast Casual Restaurants

Ingredients (Serves 10)

Creamy Cilantro Crema

8 oz Hellmann’s Vegan Mayonnaise

- 8 oz mexican crema
- 1 Bunch cilantro
- 1 Each garlic clove
- 1 Each avocado
- 2 Each lime, juiced
- 4 oz spinach, fresh
- 1 Tsp salt

Pinto Beans

- 2 lbs pinto beans, dry
- 1 each white onion, chopped
- 3 each garlic clove

- 3 Qts Knorr Professional Caldo de Vegetales

Acorn Tempura

- 1 each acorn squash
- 2 C prepared tempura batter

3 Sisters Burrito

- 10 each large flour tortillas
- Pinto beans, see recipe above
- 4 C caramelized onions
- 4 each poblano peppers, roasted, cut into “rajas strips”

- 6 ears corn, roasted
- To taste, paprika
- To taste, garlic powder
- 4 each tomatoes, chopped
- 1 qrt pickled red onion
- 8 oz cotija cheese, crumbled
- Creamy cilantro sauce, see recipe above
- 20 each Tempura Acorn Squash slices





3 Sister Burrito cont'd

Tips and Substitutions

- Make the corn salad in batches ahead to speed up assembly.
- Turn this into a slider, taco, or tostada.

Method

Creamy Cilantro Crema

- Add all ingredients to a blender and puree until smooth.
- Refrigerate until needed

Pinto Beans

- Soak beans overnight.
- Strain, add onion, garlic, and prepared **Knorr Professional Caldo de Vegetales** to the beans.
- Bring to a simmer, loosely cover, and cook for about 1.5 hours or until soft.
- Use an immersion blender to break down the beans into rough puree. Season with extra **Knorr Professional Caldo de Vegetales** if needed.
- Keep warm and add extra liquid as it evaporates.

Acorn Tempura

- Slice the acorn squash into wedges. Dredge each wedge in tempura batter and fry until crisp. Season with salt and set aside.

3 Sisters Burrito

- Heat tortilla before rolling.
- Season corn with paprika and garlic powder as needed.
- Fill with beans, onions, poblano pepper, corn, pickled onions, tomato, cotija cheese, and creamy cilantro sauce.
- Then finish with 2 slices of the tempura acorn squash. Roll it up, toast it on the griddle (if desired).
- Serve with extra creamy cilantro sauce.





BEET AND MUSHROOM SLIDER

Chef Rudy Smith

@chef_rudys

For Casual Dining Restaurants



Ingredients (Serves 10)

Beet cake

- 2 Tbsp olive oil
- 10 oz mixed wild mushrooms, finely chopped
- 1 Tsp garlic minced
- 10 oz russet potato, shredded and squeezed dry - finished weight
- 1 Tbsp lemon juice
- 6 oz beets, shredded
- 4 oz black beans, canned and mashed
- 2 Tbsp flax seed meal
- 5 Tbsp water
- 2 Tbsp potato starch
- 1.5 Tsp salt

Rosemary Aioli

- 1.5 C Hellmann's Vegan Mayo
- 1.5 Tbsp rosemary, fresh - finely chopped
- 1.5 Tsp garlic puree

Slider Assembly

- 10 Each slider buns - vegan
- 1 Recipe rosemary aioli
- Olive oil
- 4 oz bibb lettuce
- 1 C pickled red onions
- 10 Slices roma tomato
- 10 Each beet cakes

“There is a balanced richness and juiciness that the meaty mushrooms and earthy, yet subtly sweet beets bring to this burger. Paired with the aioli made with Hellmann's Vegan Mayo, this is a dish that's craveable for both vegetarians and meat eaters alike.”

Chef Rudy Smith





Method

Beet Cake

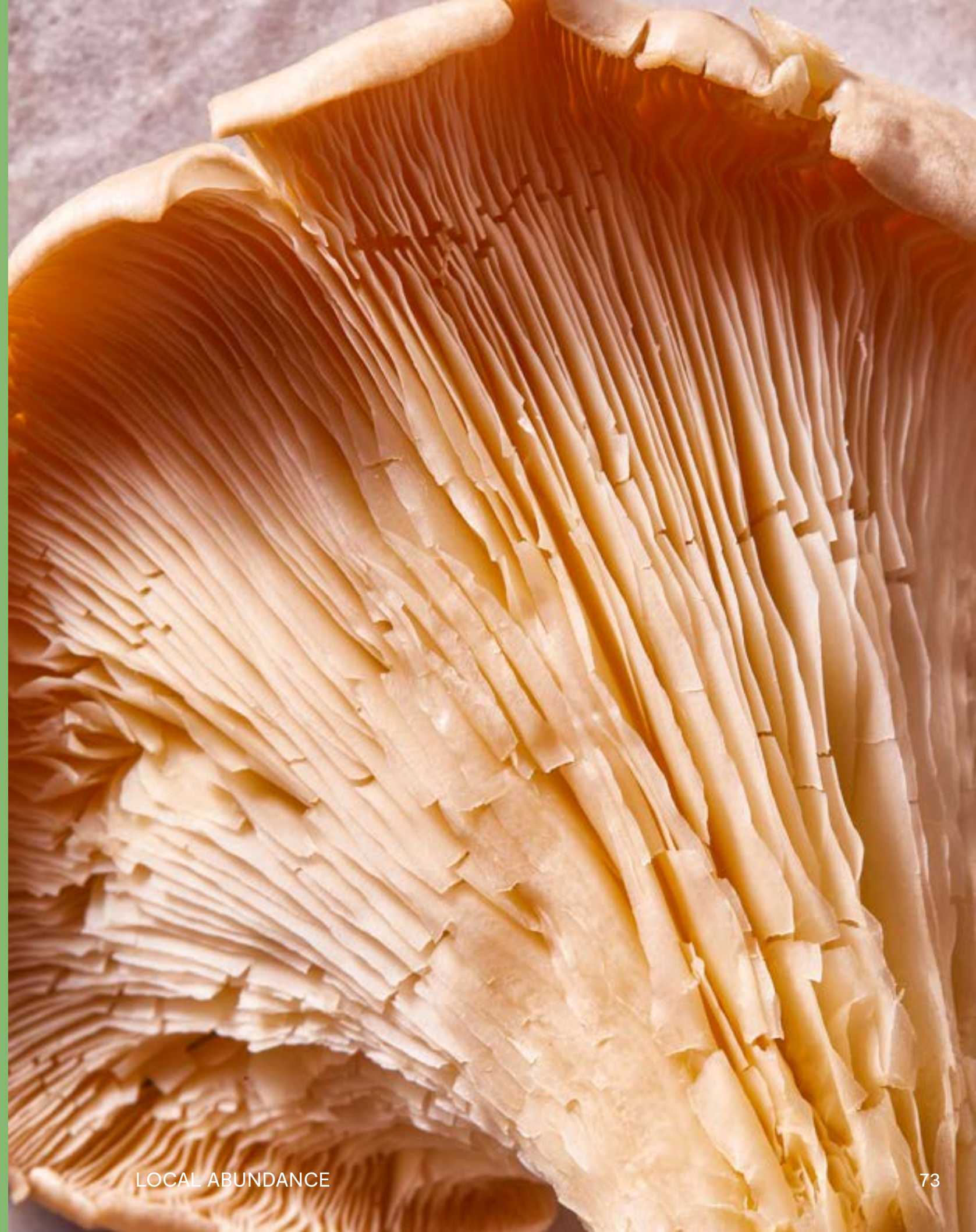
- Saute mushrooms and garlic in olive oil until all moisture has evaporated - cool
- Combine flax seed meal and water and mix well - let rest
- Combine mushrooms and flax seed mixture with all other ingredients and mix well
- Spoon 2.5 oz cakes into non stick saute pan with a small amount of oil and brown on both sides - finish in a hot oven

Rosemary Aioli

- Combine all ingredients and mix well

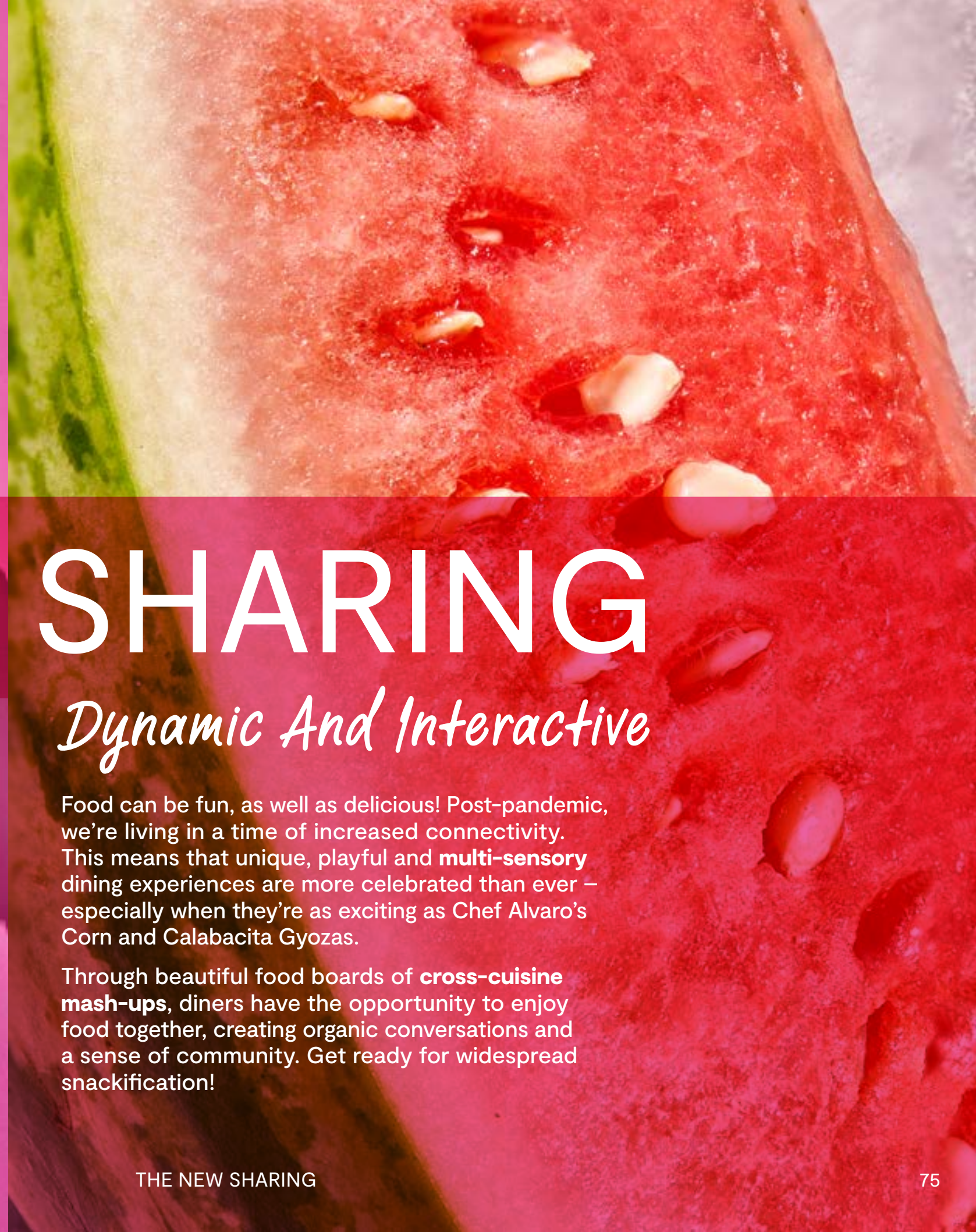
Slider Assembly

- Toast buns with a little olive oil
- Spread approximately 1 oz of aioli on both the top and bottom of the bun
- Place lettuce on top of aioli on bottom of bun
- Top lettuce with tomato, and then the beet cake
- Top with top of bun - serve immediately





THE NEW



SHARING

Dynamic And Interactive

Food can be fun, as well as delicious! Post-pandemic, we're living in a time of increased connectivity. This means that unique, playful and **multi-sensory** dining experiences are more celebrated than ever – especially when they're as exciting as Chef Alvaro's Corn and Calabacita Gyozas.

Through beautiful food boards of **cross-cuisine mash-ups**, diners have the opportunity to enjoy food together, creating organic conversations and a sense of community. Get ready for widespread snackification!



A.I. AND THE *Future* OF RESTAURANTS

With
Chef Eric Chua Words by
@chef_eric_chua Ryan Cahill

Eric Chua on how A.I. could be the future of restaurants

Restaurants can create holistic and memorable dining experiences that cater to customer preferences while optimizing kitchen efficiency with Artificial Intelligence. It's important to carefully choose solutions that align with your restaurant's concept and budget, ensuring a seamless blend of technology and culinary artistry.



1 Enhanced Personalization
AI can analyze customer data and preferences to provide personalized dining recommendations, making each guest feel special and valued.

2 AR/VR Immersive Dining Experiences
Create augmented or virtual reality dining experiences where guests can explore the origins and compositions of ingredients, dine in unique ambiance, or even interact with digital elements in their surroundings.

3 Customer Feedback Analysis
Utilize AI to analyze customer feedback and reviews, identifying trends and areas for improvement to continuously enhance the dining experience.

4 Inventory Management
Implement AI-driven inventory management systems that track ingredient levels, predict restocking needs, and minimize food waste.

5 AI Recipe Development
Use AI to generate innovative ingredient pairings and presentation ideas, allowing chefs to experiment with new culinary concepts.

“Let the A.I. handle the precision and data while you focus on the *creativity* and *passion* for cooking!”

For related articles, [click here.](#)



“This is a fun mashup of flavors and cuisines that I believe can go hand-in-hand, like Mexican and Asian. It’s the perfect little bite packed with big bold flavors. This is a great way to use underutilized ingredients and make them the star of the dish, and by combining a duo of creamy and spicy, nutty sauces, it takes it to a new height.”

Chef Alvaro Lima



CORN AND CALABACITA GYOZAS

WITH CHARCOAL AIOLI AND SALSA MACHA

Chef Alvaro Lima

[@chef_alvy](#)

For Casual Dining/Fast Casual Restaurants

Ingredients (Serves 10)

Corn and Calabacitas Gyozas

50 each Gyoza Potsticker wrappers

3 each Corn on the cob, cut kernels

2 each calabacitas (Mexican squash), shredded

0.5 each yellow onion, shredded

4 each garlic cloves, peeled, microplaned

0.5 bunch cilantro, finely chopped

1.5 Tbsp Knorr Professional Caldo de Vegetales (as a seasoning)

pinch black pepper

2 Tbsp olive oil

2 oz water

Charcoal Aioli

1 C Hellmanns Vegan Mayo

1 tsp Charcoal Seasoning

Salsa Macha

15 each chile arbol, stemmed and seeded, torn/cut

2 each chile morita, stemmed and seeded torn/cut

1 C olive oil

10 each garlic cloves, peeled, sliced

0.5 C raw peanuts, shelled

2 Tbsp raw sunflower seeds

1 Tbsp sesame seeds, white

1 Tbsp sesame seeds, black

1 Tbsp Vinager

1 pinch salt





Method

Corn and Calabacita Gyoza

- In a hot cast iron, saute the corn, squash and onion, season with **Knorr Professional Caldo De Vegetales** and pepper.
- Cook this through for about 10-15 minutes, you want to make sure that it gets a bit of a char and all the natural juices cook out of the squash. Then add the garlic and cilantro, fold in and take off the heat.
- Take the fully cooked mixture and place in a single layer on a sheet pan and chill completely. Once chilled you are ready to start assembling.
- Take the round Gyoza wrappers and line them up, fill them with 0.5 Tbsp of the filling. Once they are all filled you will take a cup of water and brush it on the edges of the wrapper and then fold them in half to your liking.
- Heat 1 Tbsp olive oil and place 5 potstickers and pan fry for 2 min. Then add 1-2 oz of water and cover to create the steam effect for 3 minutes. Remove the lid and carefully place the potstickers on a plate.

Charcoal Aioli

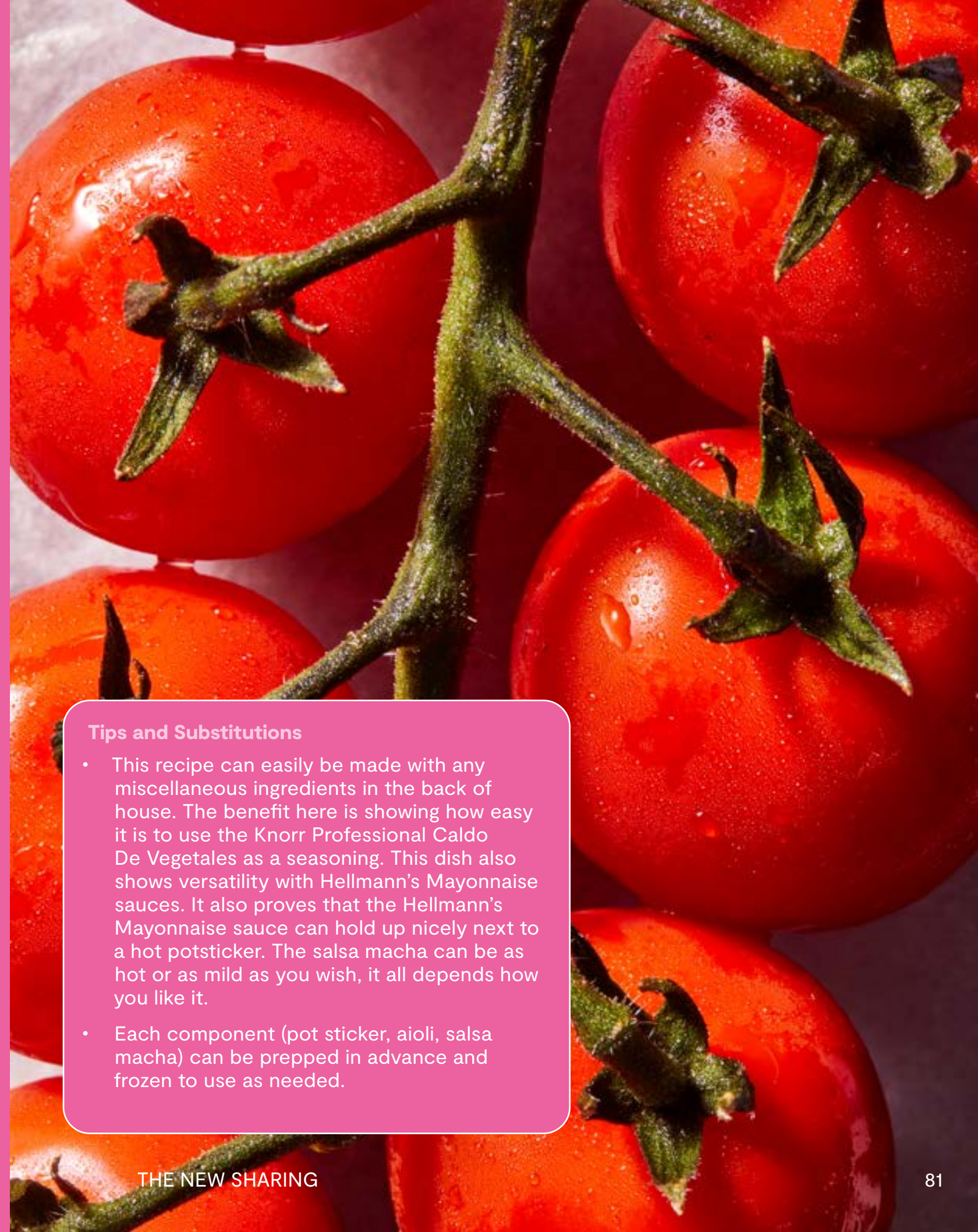
- Mix the **Hellmann's Vegan Mayo** with the charcoal seasoning in a bowl and pour in a squeeze bottle.
- For a smoother viscosity, make it in blender!

Salsa Macha

- Remove stems and discard the seeds from the arbol and morita chilies. In a sauce pot add half the olive oil, once it is hot add the chiles slowly and cook for about 2 minutes. Remove from heat and pour into a bowl.
- In the same pot add the other half of olive oil and cook the garlic slices for about 3 minutes. Remove from heat and pour into the same bowl with the chiles.
- Using the same pot, saute and toast the peanuts and sunflower seeds, add to the bowl with chiles and garlic.
- In a blender, add the oil, garlic and chile along with the peanuts, seeds, vinegar, salt and blend at a high speed until completely smooth. Let it cool and transfer into a glass jar to refrigerate.

Tips and Substitutions

- This recipe can easily be made with any miscellaneous ingredients in the back of house. The benefit here is showing how easy it is to use the Knorr Professional Caldo De Vegetales as a seasoning. This dish also shows versatility with Hellmann's Mayonnaise sauces. It also proves that the Hellmann's Mayonnaise sauce can hold up nicely next to a hot potsticker. The salsa macha can be as hot or as mild as you wish, it all depends how you like it.
- Each component (pot sticker, aioli, salsa macha) can be prepped in advance and frozen to use as needed.





MUSHROOM & BOURSIN GALETTE

WITH FENNEL AND TOMATOES

Chef Rudy Smith

@chef_rudys

For Casual Dining Restaurants

Ingredients (Serves 10)

Dijon Aioli

1.5 C Hellmann's Real Mayonnaise

0.5 C maille dijon

1 Tbsp garlic minced or paste

1 Tbsp thyme, fresh

Mushroom & Boursin Galette with Fennel and Tomato

5 Each prepared pie crusts rolled out to 12 inch disks

1 Recipe dijon aioli

5 Oz mushrooms, quatered

10 Oz grape tomatoes, halved

5 Oz fennel bulb - sliced

5 Oz boursin cheese

2 Each egg yolks

2 Oz milk

“The Dijon Aioli is the base for this dish – the canvas that everything else is built upon. The heat stability of the Hellmann’s Mayonnaise makes it the perfect foundation, adding creaminess, moisture, and flavor to every bite.”

Chef Rudy Smith





Method

Dijon Aioli

- Combine all ingredients and mix well - reserve

Mushroom and Boursin Galette with Fennel and tomato

- Preheat oven to 450 degrees F
- Spread 0.25 C of Aioli on each dough disk, leaving an outside border of approximately 1.5 - 2 inches
- Top Aioli with mushrooms, Tomatoes, fennel and Boursin cheese
- Fold up the edge of the dough forming an approximatly 8 inch galette
- Combine egg yolks and milk and mix to form an eggwash
- Brush the dough with the eggwash
- Bake at 450 degrees for 18-20 minutes - serve

Tips and Substitutions

- The superior heat stability of **Hellmann's Real Mayonnaise** makes it perfect for this flavorful, savory galette. Try with any toppings you like such as ham and brie with pear, or asparagus and fresh wild spring mushrooms.

For Commissary Kitchens:

This recipe is a great concept for Take Home Meals that can be prepped in advance and sold as ready-to-bake. All components suit big-volume productions





“This shareable appetizer leverages the long-standing trend of mash-ups. It’s whimsical, decadent and Instagram-worthy. Creating dishes that are rooted in familiarity, but are influenced by global flavors, is a great way to introduce unique ingredients to diners across a variety of channels.”

Chef Kyla



KOREAN INSPIRED PULL APART BREAD

WITH KIMCHI DIP

Chef Kyla Tuori
 @chefkylatuori

For Casual Dining Restaurants

Ingredients (Serves 10)

Korean Inspired Pull Apart Bread

- 9 Oz pizza dough, proofed
- 0.5 C korean braised beef, reserved liquid
- 0.25 C green onion, chopped
- 0.5 C mozzarella cheese, shredded
- 0.5 Lbs korean braised beef, shredded
- 1 Tsp sesame seeds
- As needed, kimchi dip

Braised Korean Beef

- 2.5 Lbs beef, English cut shortribs
- As needed, salt and pepper
- 3 Tbsp oil
- 17 oz Knorr Professional Demi Glace, prepared**
- 0.75 C pear, asian
- 1.25 C onion
- 6 Tbsp soy sauce (or tamari for gf)
- 1.5 Tbsp sugar, brown
- 1 Tbsp garlic
- 1 Tsp sesame oil
- 1 C Coca Cola
- 1 C water

Kimchi Dip

- 7 oz Kimchi
- 1 C Hellmann’s Real Mayonnaise
- 1 Tbsp Soy Sauce (Tamari for GF)





Method

Korean Inspired Pull Apart Bread

- Roll out pizza dough into a log and cut 2” pieces and proof for another 30 minutes.
- In a bowl, with some of the reserved liquid from the braised beef, lightly coat pizza dough pieces.
- Add green onion, mozzarella, and braised beef and gently combine.
- Pour mixture into a springform cake pan and place a ramekin in the center. Sprinkle with sesame seeds.
- Bake at 425°F for 25 minutes.
- Remove from spring form pan and serve with a ramekin of kimchi dip.

Braised Korean Beef

- Remove all excess moisture from beef and season heavily with salt and pepper.
- In a large pan, add oil and heat over high. Add beef in a single layer and sear until browned on all sides.
- In a food processor combine asian pear, onion, soy sauce (tamari), brown sugar, garlic, sesame oil, and coca cola. Blend until pureed.
- Add pear mixture, prepared Demi-Glace and water to the pot with the beef. Bring back to a simmer.
- Cover with a lid and braise in the oven at 275°F for 3 hours.

Kimchi Dip

- Drain kimchi of most of its liquid.
- Add all ingredients to a food processor and pulse until combined, leaving larger pieces of kimchi.
- Refrigerate until needed.



ABOUT THIS REPORT

The Future Menus 2024 Trend Report by Unilever Food Solutions was compiled from robust global data and extensive chef inputs, including industry reports of leading third-party sources (Kantar, Firmenich, Symrise, IFF, The Forge, CMJ-PDC), social media analytics using 77,000 keywords representing 69 million searches across more than 21 countries, perspectives from UFS' 250 professional chefs and in-depth feedback of more than 1,600 chef professionals located in 21 markets worldwide via UFS e-panels. These insights have been translated into practical, action-driven solutions for foodservice operators globally, including recipe ideas, techniques, and ingredient solutions that operators can use on their menus.

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Local Abundance

2. Q4443 Trendsetter March 2022, UFS e-panel plus ad-hoc, 19 countries, Base n=1,303

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3. [wfp.org](https://www.wfp.org)

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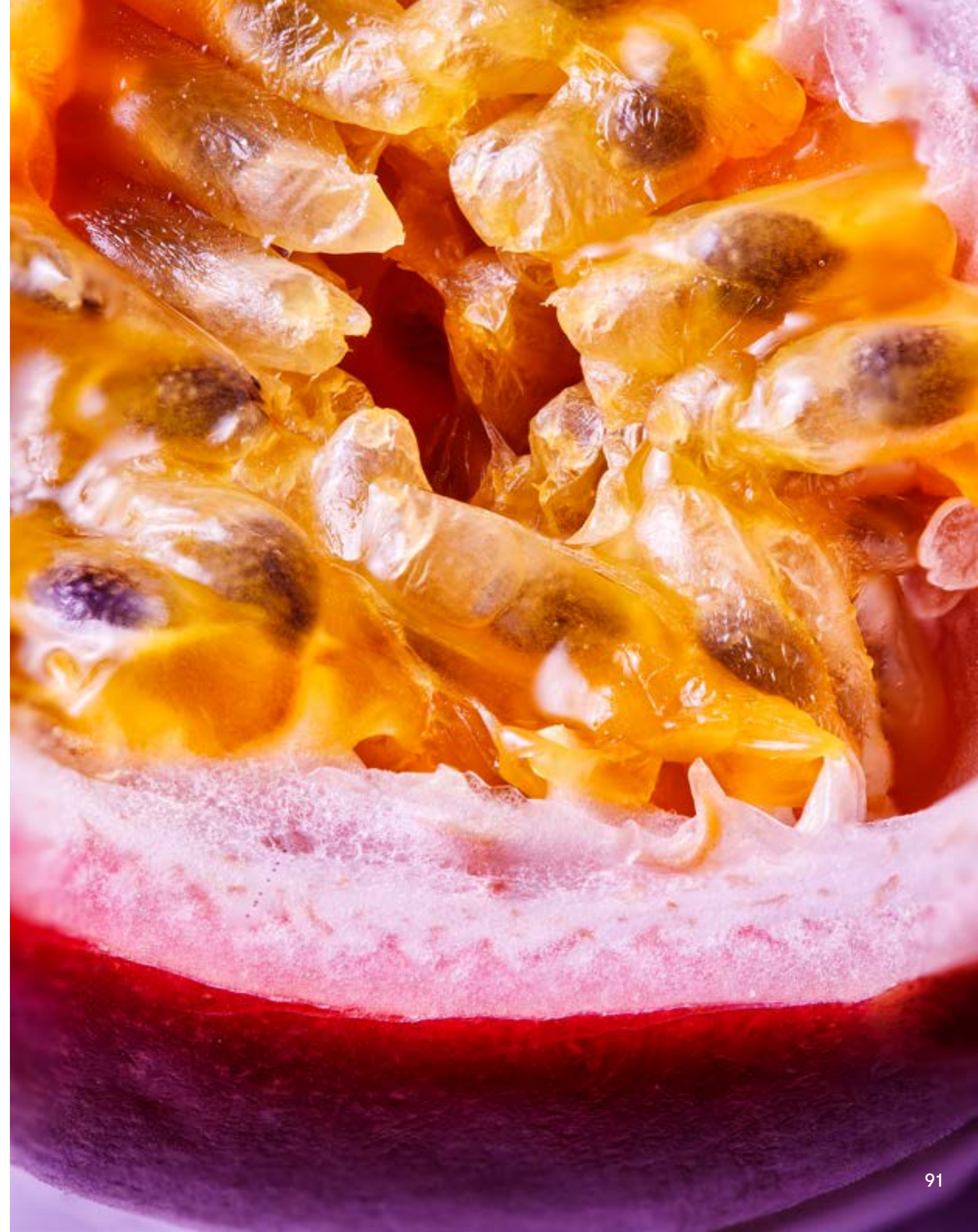
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6. What's new on your menu?. April 2023. Kantar for Global UFS e-panel.

Plant-Powered Protein

7. Nielsen IQ Panelview, 2022
8. [sciencedirect.com](https://www.sciencedirect.com)

Irresistible Vegetables

9. Unilever Regenerative Agriculture Impact Results 2022



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As a B2B partner to chefs from around the world, we don't just offer products but also other services to help develop chefs. On our global website UFS.com, we house thousands of recipes, practical kitchen and team solutions, content for inspiration, and free training modules.

UFS ACADEMY is a portal with the latest professional trainings – all filmed and created with expert chefs from around the world. Our teams are waiting to teach you skills, tips and tricks that can be used right now in your kitchens. If you would like to learn more about a few of the trends found in this report, check out some videos below.

fair kitchens is the UFS movement that's fighting for a more resilient and sustainable foodservice industry. We're calling for change because we believe that healthier kitchen cultures make for healthier businesses. At UFS.com you can find our range of tools, trainings and solutions to the toughest kitchen culture challenges, leadership skills and much more.

[Low-Waste Menus Course](#) and [Irresistible Vegetables Course](#)

by Christian Weij, Fermentation Expert

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