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FUTURE MENUS 4

TOP FOODSERVICE TRENDS FOR HOTELS AND CATERING
2026

FUTURE MENUS 4

IN 2026, THE FOODSERVICE INDUSTRY IS ALL ABOUT MAKING THE MOST OF WHAT YOU HAVE – DOING MORE WITH LESS, FINDING REAL VALUE, AND MAKING EVERY DISH COUNT. *Diners are craving food that feels genuine and tells a story,* **WITHOUT THE EXTRA FUSS. WITH TIGHTER BUDGETS, MENUS ARE GETTING SIMPLER, LOCAL INGREDIENTS ARE TAKING CENTRE STAGE, AND SMART USE OF RESOURCES MATTER MORE THAN EVER.**

People still want to enjoy their meals, but they're looking for comfort and connection, not just the next big trend. Authenticity is everything: guests want to know where their food comes from and why it matters. Health now means real benefits and good ingredients, not empty buzzwords.

Technology is helping kitchens run smoother and making dining more convenient, but the heart of hospitality – the human touch – remains just as

important. Gen-Z is setting the pace with their focus on value for money, creativity, and experiences that feel personal and real.

For chefs and restaurant owners, **Future Menus 4** is about practical innovation: do what works for your team, tell your story honestly, and serve quality and value for money in every bite. Consider this your toolkit...



GET #PREPPED FOR TOMORROW WITH UNILEVER FOOD SOLUTIONS



#Prepped for tomorrow

Unilever Food Solutions (UFS), accounting for 20% of Unilever's Foods Business Group, operates in over 75 countries as a dedicated supplier for the foodservice industry. At our core, we are a business of chefs for chefs. The expertise of our global network of over 250 in-house chefs informs everything we do, establishing our strategy around three key pillars: high-quality products, industry inspiration and best-in-class services.

We recognise the high demands professional chefs place on food products and ingredients to streamline kitchen operations. We specialise in high-quality products that improve profitability, enhance consistency, and help unlock on-trend flavours. Our leading-edge portfolio features power brands like Knorr Professional, Robertsons and Hellmann's. We excel in creating product recipes that perform exceptionally in professional kitchens and outshine the competition.

Keeping menus trendy and inspiring is a constant challenge for chefs, especially with the ever-evolving influences of social media trends, shifting consumer demands, and economic factors. Our annual Future Menu Trends initiative highlights major global culinary trends, demonstrating how chefs can bring these trends to life in their own kitchens, enhancing both creativity and profitability. We also strive to support chefs by offering an ever-growing selection of unique and classic recipes available on our website.

We understand the pressure and skills required by professional chefs to run a successful kitchen. Our culinary training programmes supply chefs with best-in-class services and food industry tools for professionals in the foodservice industry. From the basics of Food Safety to advanced World Cuisines, we've got it covered. We also aim to improve kitchen environments by fostering a positive culture. Our Positive Kitchens initiative addresses challenging conditions commonly encountered, providing tools, training and inspiration for efficient team management, effective communication and overall well-being.

UFS is constantly pushing to better serve the foodservice sector by taking a digital-first approach. Our mission is to foster global relationships with professional chefs and culinary communities, encouraging growth and creativity.

TRENDS SHAPING OUR INDUSTRY



CULINARY ROOTS

HERITAGE ON TODAY'S MENU

Culinary Roots continues the passion and respect for indigenous heritage and culture into 2026, with renewed energy. Tradition is not only preserved but celebrated, and food becomes a catalyst for fresh creativity. In 2025, the focus was on rediscovering heritage dishes and giving them the reverence they deserve. This year, the trend takes on a lighter, more joyful tone: traditional recipes and ancient techniques are becoming more accessible and relevant to today's diners.



BORDERLESS CUISINE

WHERE EVERY PLATE TELLS A STORY

In 2026, Borderless Cuisine goes beyond simply mixing flavours – it connects identities, stories, and traditions. Chefs move past basic combinations to create dishes that honour origin, celebrate craftsmanship, and build cultural bridges. From ingredient-driven mashups to true cultural cross-pollination: every plate tells a story, every technique pays tribute.



DINER DESIGNED

MAKE EVERY MEAL PERSONAL

Diner Designed is evolving with a renewed sense of clarity. In 2025, the trend leaned into personalised meals driven by technology, build-your-own formats, and theatrical, interactive dining. In 2026, it finds balance – with flavours shifting toward simpler yet still enjoyable, thoughtful, and dynamic meals, while restaurant service becomes smoother and more efficient.

CULINARY



ROOTS

Culinary Roots continues the passion and respect for indigenous heritage and culture into 2026, with a new energy about it. Tradition is not just preserved, but celebrated, and food is fuel for fresh creativity. In 2025, the focus was on resurfacing heritage dishes and paying them the reverence they deserve. This year takes a lighter, more joyous tone: ancestral recipes and ancient techniques are made more accessible and relevant to today's diners.

The appeal is in tasting something real. Gen-Z diners are increasingly drawn to ingredients and dishes

with history, like ancient grains and ancestral stews that tell stories of places, people, and time. Rising political instability is encouraging people to celebrate what's close to home, while concerns for the climate have people looking for super-local, resilient, sustainable ingredients. At the same time, younger generations are creative and open to new interpretations.

Full-service restaurants are the natural homestead for Culinary Roots, where chefs get personal and support local suppliers. Keep note of the growing trends for foraging and one-pot stews, and increased use of

kunafa (beyond Dubai chocolate!) and buckthorn, ingredients with deep cultural histories and community ties.

Culinary Roots goes beyond nostalgia. It's about reimagining heritage as a living, joyful, delicious journey.

CULINARY ROOTS

Heritage is Hypey—Indigenous ingredients and ancient grains are premium, pride of place on modern menus.

Low and Slow is in Style—Tagines, koshari, egusi soup. Family style and fire cooking.

Spices are Personal—DIY dry rubs, Indonesian bumbu kits. Spices are hands-on and hyper local.

Chefs as Storytellers—Think Gen-Z remixing grandma’s recipes.

Cuisine = Identity—Oaxacan, Andean, and Emirati food are booming as diners crave authenticity. Africa emerges as the next area of discovery.

TRENDING CUISINE

The distribution of cuisines indicates a volatility in regional cuisine interest.

Basque
A Southwestern European cuisine spanning Spain and France.

Oaxacan
A southern Mexican cuisine.

Emirati
A diverse span of the UAE.

Algerian
North African cuisine.

Sichuan
From the southwestern Chinese province.

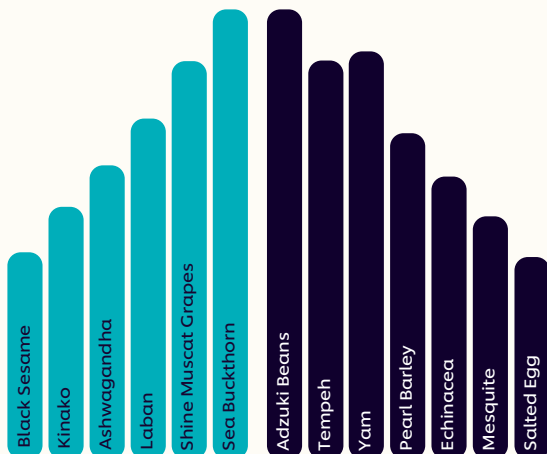
Andean
A range from Colombia, Ecuador, Peru, Bolivia, Argentina and Chile.



KEY ■ Trending ■ Emerging

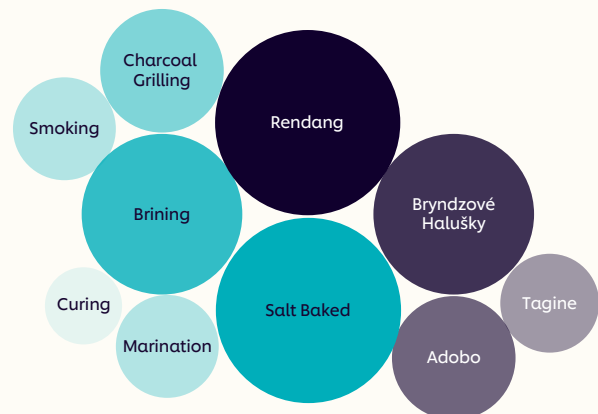
TRENDING AND EMERGING INGREDIENTS

Local, often foraged, provenance with functional benefits.



TRENDING AND EMERGING TECHNIQUES

Viral trends and tactile cultural connection.



INGREDIENTS TO WATCH

CULINARY ROOTS

WRITTEN BY Ryan Cahill

WANT YOUR DISHES TO ATTRACT ATTENTION? CONSIDER THESE TRENDING INGREDIENTS IN YOUR *Culinary Roots* RECIPES.



Culinary Roots is about tapping into our heritage dishes. It's a celebration of local history and an opportunity to shine a spotlight on the recipes that are intrinsically linked to our identities – something which has become increasingly important for younger generations

For 2026, there are some stand-out ingredients that are making their mark within Culinary Roots. Consider incorporating these into your Culinary Roots creations to grab the attention of diners...

Yuzu

Yuzu is a Japanese citrus fruit, which is both sour yet floral. It offers a fragrant twist to sauces, desserts, cocktails, and dressings, often in place of lemon or lime for a more unique flavour profile. Its versatility and exotic aroma make it a firm favourite globally.

Turmeric

Turmeric is an earthy, golden root used for centuries in South Asian and Middle Eastern cooking. Now known internationally for both its flavour and health benefits, it often appears in lattes, soups, sauces, and wellness bowls. Its deep colour and anti-inflammatory properties have made it a staple in Culinary Roots, and the possibilities of its use continue to grow and develop.

Black Sesame

Regularly used across East Asian and Middle Eastern cuisine, Black Sesame offers a nutty and roasted flavour. It's regularly used in ice-cream and Tahini-style spreads, savoury crusts and plant-based milks and is often utilised for texture and a hint of bitterness to both sweet and savoury dishes.

Tamarind

Tamarind is a tangy, somewhat sweet pulp used in cuisines from Thailand to Mexico to India. It adds Umami and a lightness to chutneys and sauces across diverse culinary traditions. Its global versatility and bold flavour make it a go-to for chefs crafting cross-cultural Street Food and sauces.

Tempeh

Tempeh is a fermented soybean product from Indonesia, rich in protein and gut-friendly probiotics. Its firm texture and nutty flavour make it ideal for grilling, stir-frying, or marinating in global Street Food formats. Tempeh fits perfectly into plant-based and fusion menus, bridging Southeast Asian tradition with modern health trends.

HOW TO MAKE A RESTAURANT PROFITABLE (AND KEEP IT THAT WAY)

WRITTEN BY Dino Bonačić

HERE, UFS EXPERTS OFFER SOLUTIONS TO HELP YOUR BUSINESS TURN A PROFIT – *time and time again!*



Behind the beautifully garnished plates and the Instagrammable ambiance lies the cold, hard reality: food establishments often run on razor-thin profit margins.

However, our research suggests that operators are getting smarter – there's a growing focus on extracting value from cheaper ingredients. Think tinned fish, upcycled pastries, fermented foods and tiered twists on global favourites.

These simple suggestions might just be the key to turning a profit...

1. Versatile Concepts

Fried chicken is a global favourite, but its preparation and presentation vary widely. From the U.S. drive-thru, casual Asian or Latin American, to elevated European dining, this dish offers a unique opportunity for operators to maximise profitability while meeting diverse consumer expectations. The beauty of fried chicken lies in its adaptability. By leveraging one common ingredient – chicken – and pairing it with a signature sauce like gravy, operators can create multiple menu applications that fit different cost and labour models. This approach ensures consistency, scalability, and strong margins.

2. Tiered Applications

There are three simple ways to approach fried chicken recipes. First up, a basic application concept which is simple, low-labour and cost-effective. An example would be classic fried chicken served

with ready-to-use gravy (e.g. **Knorr Chicken Gravy Mix**). The profit advantages include minimal prep time, easy execution, and high throughput for QSRs and commissaries. Simple customisations include gluten-free flour or plant-based swaps for dietary needs. Next up is an elevated application with a concept that adds creativity without sacrificing efficiency. This could be fried chicken thighs topped with kimchi slaw or a fried egg for a premium twist. There's slightly higher labour but increased value, making it ideal for casual dining and grab-and-go formats. Incorporate regional flavours like curry-infused gravy for borderless appeal. Finally, we have highly skilled applications – refined, chef-driven dishes for premium markets. This could be brined chicken breast with pickled radish, beet purée, and herb-enhanced gravy. Here, you have a higher ticket price offsetting the labour, perfect for full-service restaurants.

An appealing add-on could include gut-health ingredients or “better-for-you” positioning to attract health-conscious diners! These solutions are designed for scalability, supporting central production kitchens and multi-unit chains. They offer flexibility to work across quick-service and full-service restaurants as well as retail distributors. With a clear tiered structure, they also enhance profitability by helping operators choose concepts that best align with their business model.

3. The Power of Data

Profitability is mastered off the plate. Data is the lifeline of a sustainable restaurant. By analysing sales patterns, you can forecast customer flow and plan your purchases more

accurately, reducing waste and avoiding stockouts. Researching ingredient prices when developing recipes helps in understanding your food cost percentage. And don't ignore the past! Instead, look back and use historical data to determine peak dining times and staff.

4. The Unsung Hero of Profitability

By using a consistent, high-performing base – like Knorr products – chefs can reduce prep time and labour, maintain flavour integrity under varied conditions such as heat lamps and high-acid environments, and create endless variations with minimal additional cost such as adding herbs, spices, or fermented elements.

5. Profitability Is a Daily Grind

Achieving profitability isn't a one-time milestone; it's an ongoing effort. Efficiency, creativity, and adaptability are your best friends. From rethinking your mise en place to embracing new preservation techniques like dehydration and pickling, every little adjustment can make a difference. Running a profitable and sustainable restaurant might be a challenge, but for those who do it right, the rewards – financial and otherwise – are oh-so-satisfying.



BRAISED PORK BELLY



WITH FERMENTED BEAN
CURD SAUCE



BRAISED PORK BELLY WITH FERMENTED BEAN CURD SAUCE

BY **SUM CHUI** AND **CHRIS ZHONG**

Braised pork belly with a crisp exterior provides an exemplary contrast of textures: thick melt-in-the-mouth meat meets a thin crisp skin. Simple and perfect. This celebration of reduced umami flavours is cut with fragrant ginger, scallions and sweet-sour Shaoxing wine. A fermented bean curd sauce is plated beneath the pork, bringing a lightly funky tang along with lots of sweetness and citrus – resulting in a sweet-sour dish, with deep umami at its heart.



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CHRIS ZHONG
Senior Chef Consultant
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INGREDIENTS (5 Portions. 100 g each)

500g Pork belly	Fermented Bean Curd Sauce
20g Sweet peas	50g Hoisin sauce
10g Pea shoots	100g Fermented bean curd sauce
20g Scallion segments	50g Rock sugar
20g Ginger, sliced	50g Cooking wine
	5g Knorr Professional Chicken Stock Granules
	5g Salt
	1 L water
	300 ml Sprite

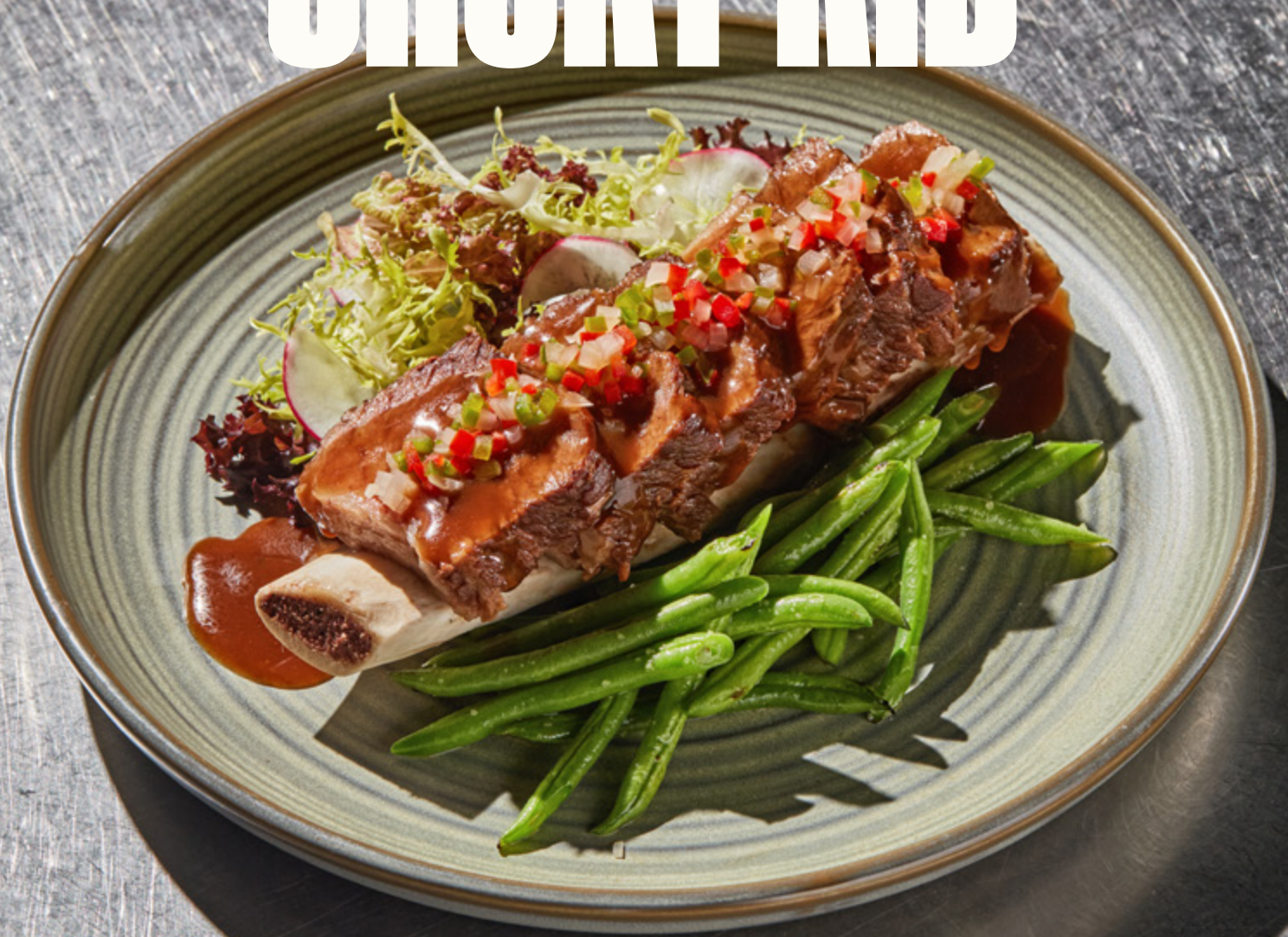
METHOD

- 1 Scorch the pork belly skin with a torch to remove bristles, then steam with scallions, ginger, and cooking wine for 40 min.
- 2 Press under a weight, refrigerate for 2 hours, and cut into 10 cm (4-inch) squares. Lightly score the lean meat in a criss-cross pattern.
- 3 Sauté aromatics in oil, add pork belly, deglaze with cooking wine, then pour in the fermented bean curd sauce mixture, 300 ml Sprite, and 1 L of water. Simmer, covered for 2 hours.
- 4 Plate the pork, drizzle with reduced sauce, and garnish with blanched side ingredients.



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BRAISED SHORT RIB



WITH SWEETENED RICE
VINEGAR SAUCE



BRAISED SHORT RIB WITH SWEETENED RICE VINEGAR SAUCE

BY **SUM CHUI** AND **CHRIS ZHONG**

A braised short rib is an excellent and tender way to make the most of a cut cheaper than steak but on the premium side for a braised beef – it falls off the bone and has a sumptuous, melt-in-the-mouth texture. The stock is rich with umami through the use of beef bouillon and chicken powder, but balanced with sweetened rice vinegar and rock sugar. Sichuan peppercorns also feature in the stock adding heat, while star anise, garlic and ginger provide a fragrant, fiery warmth. The stock is then thickened to a velvety texture and additional sweetness can be found through the balsamico added. Accompanying the beef are cooked but firm diced pepper and onions, rounding the palate with umami and balancing the overall texture of the dish.

INGREDIENTS (6 Portions)

- | | |
|-------------------------------------|--|
| 1500 g Short Ribs, bone in | Braised Stock |
| 80 g Red bell pepper, diced small | 160 g Knorr Professional Brown Sauce Gravy Base |
| 80 g Green bell pepper, diced small | 12 g Knorr Professional Beef Stock Granules |
| 60 g Pickled onion, diced small | 8 g Knorr Professional Chicken Stock Granules |
| 50 g Ginger, sliced and deep fried | 2000 ml Water |
| 60 g Garlic, peeled and deep fried | 180 ml Sweetened rice vinegar |
| | 40 g Rock sugar |
| | 120 ml Black rice vinegar |
| | 8 g Sichuan peppercorns |
| | 12 pcs Star anise |
| | Sweetened Rice Gravy |
| | 400 ml Braised stock |
| | 20 ml Balsamico glace |
| | Cornstarch |



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METHOD

- 1** In a large pot, combine all braised stock ingredients. Bring this mixture to a gentle simmer and stir until the powders and sugar are fully dissolved. This prepares the stock.
- 2** Take the bone-in short ribs and season well. Pan-sear the short ribs on all sides in a separate pan until browned.
- 3** Place the pan-seared short ribs into a deep, oven-safe container or pot. Add the prepared braised stock to the container, ensuring the short ribs are mostly submerged. Tuck in the deep-fried ginger and garlic.
- 4** Cover the surface of the liquid with a layer of baking/parchment paper, then tightly seal the container with a lid or aluminum foil.
- 5** Place the container in a pre-heated oven at 120 °C and braise for approximately 2 hours or until the short ribs are fork-tender. Once braised, carefully remove the short ribs and set them aside to keep warm.
- 6** Pass the stock through a strainer into a saucepan to remove the solids (peppercorns, star anise, ginger, garlic). Discard the solids.
- 7** Bring the strained braised stock (now the sauce base) to a simmer. Take 400 ml of the braised stock as indicated under "Sweetened Rice Gravy" and return it to the pan.
- 8** Thicken the sauce to a gravy consistency using a slurry of cornstarch and water. If using, add a touch of balsamico glaze for an additional layer of flavour.
- 9** In a separate pan, sauté the diced red and green bell pepper until they are slightly softened.
- 10** Mix the sautéed bell peppers with the diced pickle onion.
- 11** Serve the short ribs with the Sweetened Rice Gravy poured over, and place the bell pepper and pickle onion mix on the top as a fresh, flavourful garnish.



NANBAN FRIED CHICKEN





NANBAN FRIED CHICKEN

BY **SUM CHUI** AND **CHRIS ZHONG**

Nanban fried chicken draws on the influence of Japanese comfort cooking, where crisp fried chicken is paired with a rich, tangy egg mayonnaise sauce. Golden, crunchy chicken pieces are served with a creamy nanban-style dressing made with eggs, pickled cucumber and herbs, creating a balance of savoury, fresh and lightly acidic flavours. Simple yet deeply satisfying, the dish reflects how traditional comfort recipes continue to inspire modern menus.



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INGREDIENTS (5 Portions)

Fried Chicken

500 g Boneless chicken, cut into bite-sized
200 g **Knorr Professional Spicy Chicken Breading**
Cooking oil

Nanban Sauce

120 g **Hellmann's Original Mayonnaise**
2 pcs Hard-boiled egg, mashed
30 g Onion, finely chopped
30 g Pickled cucumber, finely chopped
pinch Black pepper
5 g Parsley, chopped
Lemon juice

METHOD

- 1 Coat chicken: Dip chicken in water, dredge breading, roll the chicken in breading 10 times and press 7 times and roll 10 times.
- 2 Deep-fry chicken in 170 °C oil for 4-5 min.
- 3 In a bowl, mix **Hellmann's Original Mayonnaise**, mashed egg, another ingredients and adjust salt or lemon juice.



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BUCHU AND ROOIBOS BRINED PORK BELLY





BUCHU AND ROOIBOS BRINED PORK BELLY

BY **SUM CHUI** AND **CHRIS ZHONG**

This dish highlights the distinctive flavours of South Africa's local botanicals, pairing succulent pork belly with the aromatic character of rooibos and buchu. The pork is gently brined to infuse subtle herbal notes before slow roasting to achieve tender meat and crisp crackling. Finished with a rooibos and buchu glaze and served alongside warm carrot purée, buttered tender stem broccoli and tangy pickled red onions, the dish brings together local ingredients and refined technique in a contemporary expression of South African culinary roots.



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INGREDIENTS (10 Portions)

2 kg Pork belly

Buchu and Rooibos Brine

2 pcs Rooibos and Buchu teabags
120 g Salt
80 g Sugar
5 g Star anise
2 g Bay leaves
10 g Black pepper
15 g Citrus skin (orange)

Crackling

100 g Dehydrated pork belly skin, scoured
10 g **Robertsons Smoked Paprika**
15 g **Robertsons Steak & Chops Spice**

Rooibos and Buchu Glaze

100 ml Honey
250 ml Water

Carrott Purée

500 g Carrot, peeled and sliced
150 g Onion, diced
10 g **Robertsons Cinnamon**
5 g **Knorr Professional Vegetable Stock Granules**

Broccoli

1 kg Broccoli tenderstem
20 g **Knorr Professional Vegetable Stock Granules** to 1 L of water
20 g Garlic, finely chopped
50 g Butter
20 g **Robertsons Veggie Seasoning**
50 g Toasted almonds

Pickled Red Onion

150 g Red onion, thinly sliced
2 g Bay leaves
5 g Peppercorns
150 g Apple cider vinegar
100 g Water
50 g Sugar
10 g Salt



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METHOD

BRINING PORK BELLY

- 1 Heat the water and dissolve spices and aromatics. Steep teabags and then cool brine completely.
- 2 Submerge pork belly in brine and refrigerate for 12–24 hours.

COOKING PORK BELLY

- 1 After brining, remove the pork belly and pat completely dry with paper towels – especially the skin.
- 2 Score and season with **Robertsons Smoked Paprika** and **Robertsons Steak & Chops Spice**.
- 3 Ensure the skin is lightly scored and rub a small amount of oil and sea salt over the surface.
- 4 Do not wet the skin once dried.
- 5 Initial high-heat blast: Pre-heat oven to 220 °C. Place the pork belly on a rack, skin side up. Roast for 25–30 min to start blistering the skin. Remove skin layer.
- 6 Slow-roast belly: Reduce oven to 160 °C. Continue roasting for 1.5–2 hours until the meat is tender and the fat is rendered.
- 7 Final crisping (if needed): Increase heat to 220–230 °C for the skin to crackle and puff up sprinke with **Robertsons Smoked Paprika**.
- 8 Remove from the oven and rest for 10–15 min on a rack before slicing.

CARROT PURÉE

- 1 Heat a pot over medium heat with a little oil or butter and sweat the onions. Cook for 3–4 min until soft and fragrant, without browning.
- 2 Add enough water mixed with **Knorr Professional Vegetable Stock Granules** to just cover the carrots. Bring to a boil, then reduce to a simmer.
- 3 Add **Robertsons Cinnamon** and a light pinch of salt. Continue simmering for 15–20 min until the carrots are completely soft.
- 4 Drain the carrots but reserve the cooking liquid.
- 5 Transfer the carrots and onions to a blender. Add a small amount of the cooking liquid and blend on high until smooth. Add more cooking liquid as needed to achieve a silky, smooth purée.
- 6 Add a knob of butter for shine (optional) and taste for adjustments.

ROOIBOS AND BUCHU GLAZE

- 1 Add ingredients to a saucepan, bring to the boil and reduce.
- 2 Remove teabags and cool down.
- 3 Glaze belly slices and serve.

BROCCOLI

- 1 Trim the ends if needed and rinse the tenderstem broccoli under cold water.
- 2 Bring a pot of water to the boil and add **Knorr Professional Vegetable Stock Granules**, mix well and add the broccoli. Blanch for 1–2 min until bright green and just tender.
- 3 Remove the broccoli and place immediately into ice water to stop cooking and preserve colour. Drain well.
- 4 Heat a pan over medium heat, add butter and allow it to melt and foam. Add the garlic and sauté for 30–45 sec until fragrant (do not brown).
- 5 Add the blanched broccoli to the pan. Toss with the garlic butter and season with **Robertsons Veggie Seasoning**.
- 6 Cook for 1–2 min to warm through.
- 7 Add toasted almonds just before serving for texture.

PICKLED RED ONION

- 1 Peel and thinly slice the red onion into even strips or half-moons.
- 2 In a pot, combine vinegar, water, sugar, salt, bay leaves and peppercorns.
- 3 Bring the mixture to a gentle boil, stirring until the sugar dissolves completely.
- 4 Remove from heat.
- 5 Add the sliced red onions to the hot liquid, ensuring they are fully submerged.
- 6 Allow the onions to steep in the hot pickling liquid for at least 20–30 min.
- 7 For deeper flavour and colour, chill and refrigerate for at least 2 hours.
- 8 Transfer to a container with the pickling liquid.
- 9 Keep refrigerated for up to 7 days.

CONFIT SPICED UMLEQWA





CONFIT SPICED UMLEQWA

BY **SUM CHUI** AND **CHRIS ZHONG**

This confit-spiced umleqwa reimagines traditional South African flavours through refined technique. Chicken is gently cured with aromatic spices including fennel, star anise and bay leaf, then slowly confit in oil until tender and deeply infused with flavour. The result is succulent meat with crisp, golden skin, celebrating the bold spices and slow-cooking traditions that form part of South Africa's rich culinary heritage.

INGREDIENTS (1 Portion)

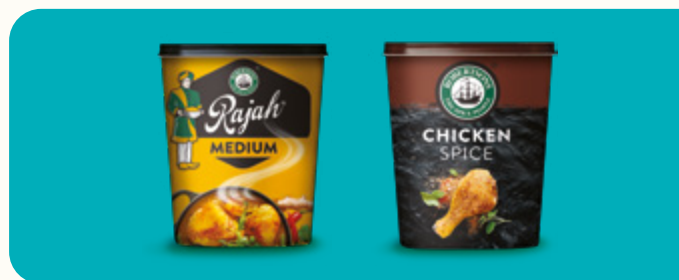
1.2 kg Cornish game hen (baby chicken), Umleqwa
30 g **Robertsons Medium Rajah Curry Powder**
15g **Robertsons Chicken Spice**
10 g Black peppercorns
10 g Fennel seeds
20 g Star anise
5 g Bay leaves
2 L Sunflower oil



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METHOD

- 1 Cut the Umleqwa (Cornish game hen) into manageable pieces (legs, thighs, breasts, wings). Pat dry with paper towel.
- 2 In a bowl, mix **Robertsons Medium Rajah Curry Powder** and **Robertsons Chicken Spice**.
- 3 Rub the spice mix evenly over the chicken pieces and allow to stand for 15–20 min while you prepare the aromatics.
- 4 Lightly crush the fennel seeds, star anise, and peppercorns to release aroma. Keep bay leaves whole.
- 5 Place the seasoned chicken pieces into a deep pot.
- 6 Add the aromatics (star anise, fennel seeds, bay leaves, peppercorns).
- 7 Pour in the sunflower oil, ensuring the chicken is fully submerged.
- 8 If needed, weigh the chicken down with a heat-proof plate to keep it below the oil surface.
- 9 Heat the pot or bain-marie gently over low heat in oven or stove.
- 10 Maintain the oil temperature between 90–110 °C (the oil should never bubble or fry).
- 11 Confit slowly for 2–3 hours until the meat is tender and pulls away from the bone.
- 12 Meat should be soft, tender, and cooked through without needing high heat.
- 13 If still firm, continue cooking for an additional 20–30 min.
- 14 Carefully lift the chicken from the oil and place on a tray to rest.
- 15 Strain the warm oil through a fine sieve to remove spices (you keep oil for the next time).
- 16 Finish (optional crisping): For service, crisp the skin by either pan-searing skin-side down in a hot pan for 2–3 min, for colour.



CREATING A POSITIVE KITCHEN ENVIRONMENT

WRITTEN BY Anna Cafolla

A HEALTHY, HARMONIOUS WORKING ENVIRONMENT IS THE *key to success*. HERE'S HOW TO ACHIEVE IT.



Despite what The Bear or shouty reality TV chefs might have you think, the modern kitchen is not a place defined by intimidation, drama and relentless hours. The chefs of today pride themselves on building successful teams and producing exceptional food – dishes that come from a kitchen that's all about respect, collaboration and work-life balance simply taste better.

Creating a positive kitchen environment is more than just smooth service. You want a kitchen team to feel like they have ownership, clarity and trust. From giving staff a voice to knifesharp organisational skills, defining success and work-life balance: four top chefs explain how to foster positive vibes in the kitchen.

1. Give Your Team a Voice

For chef Brandon Collins, everyone deserves to have a say. "It's not necessarily a democracy in the kitchen, but give them the freedom to have some ownership, to buy into your vision," he advises. "Encourage your staff to share ideas on menus, stations and daily operations – something they can all take pride in. This shared responsibility not only motivates the team, but also lightens the pressure on leadership."

2. Lead With Respect

A calm, respectful kitchen is a more effective workplace. "For so long in this industry, we treated people like they were a number, or they were just another person to peel the potatoes or make the mash or steam the vegetables," says Brandon. "When I started in the industry, it was all about getting a good plate of food to the pass, and it was quite hard," says chef James Brown. "If you put a foot

wrong, you were told in an aggressive way. I think it's become more mature. Emphasise clear communication and constructive feedback. Respect builds trust, and when your team knows they can rely on you, they'll support each other and maintain focus under pressure."

3. Set Clear Goals

Be transparent about what success looks like, whether that's consistency or career growth for your team. "I think you've got to be really clear about what the end goal is, what are we trying to achieve and how we want to arrive there," advises James. "Outline expectations, standards and opportunities for the kitchen, removing any uncertainty and strengthening a professional feeling."

4. Keep the Kitchen Flowing

Think of the kitchen like a well choreographed performance, where every role has purpose – so states chef Thais Gimenez. “The kitchen flows beautifully when it’s organised, like a ballet, and everybody knows their tasks,” she says. “The vibe becomes efficient and positive. Provide prep lists, assign clear responsibilities and ensure open communication is consistent.”

5. Promote Work-Life Balance

Treat every member of the brigade with equal respect, regardless of rank. For chef René-Noel Schiemer, everyone should feel like they’re on the same level. “We keep time, and don’t work 10 or 15 hours in the kitchen,” he says. “We work nine hours together and then go home, keeping a balance for families.” Limit excessively long shifts and simplify processes where possible. Chef René-Noel Schiemer suggests basic sauce

bases and pre-prepared components that save time and allow chefs to focus their energy on quality dishes – exactly when and where it matters: “This approach keeps the kitchen organized, efficient and overall, positive.”



SEVEN QUICK STEPS TO STRENGTHENING YOUR TEAM

WRITTEN BY Dino Bonačić

EVERY TEAM IS ONLY AS STRONG AS THEIR WEAKEST PLAYER, SO A KEY PART OF BUILDING A BUSINESS IS *uplifting every member* ON THE JOURNEY. DISCOVER THE POWER IN BOOSTING YOUR TEAM AND THEIR SKILLSET WITH THE HELP OF CHEF JOANNE LIMOANCO-GENDRANO.



Even with the best ingredients and a high-tech setup, success is not guaranteed without a team that knows exactly what to do with it. Our research found that in 2026, there'll be a shift from the focus being on ingredients to a growing appreciation for the skill and craftsmanship of the chef involved in creating food.

With over 20 years of experience in the business, Unilever Food Solutions' Executive Chef for Gulf & Indian Ocean Islands, Joanne Limoanco-Gendrano, knows what makes a perfect team. Part positive management, part supporting development – because if they succeed, so will you!

Here are Joanne's seven quick steps to strengthen your team:

Time in Training

Rushing into service without detailed training is a big mistake, so it's important to invest time and money.

This doesn't just mean showing them how to cook, but watching them cook the dish and creating a service simulation before you open. Repetition allows staff to correct errors before real-world cooking.

Basics Beyond Cooking

Fundamentals like hygiene, safety, and service etiquette are just as critical as recipes. Having a well-rounded crew that knows a bit about every part of the process helps kitchens run smoothly.

Mentors and Buddies

Pairing staff together encourages learning, accountability, and continuity, all while making sure things operate more sustainably. It also reduces reliance on a single person and builds a culture of shared responsibility.

The Power of Multitasking

Encouraging the team to explore different interests and teaching them skills outside of their own daily

responsibilities builds long-term investments and interest in their roles.

Keep Staff Motivated Through Development Programs

Initiatives that combine routine work with extra-curricular programmes and certifications can allow people to grow within the business and take over certain tasks in the future.

Simplicity is Key

A tighter, focused menu makes it easier for staff in all levels to succeed. Having fewer dishes means faster training, more consistency and strong resilience to mistakes.

Inspire, Don't Copy

Encouraging staff to utilise their own creativity in reinterpreting trends is a win-win situation. You are fostering a sense of encouragement and pride in their craft, and evolving your business by having the whole team lead into the future.

BORDERLESS



CUISINE

In 2026, Borderless Cuisine takes another confident step, with a sharp focus on authenticity, craft, and respect. The year ahead builds on diners' growing interests in combining global flavours in a way that's respectful, refined, and creative, but taps more into their desire to see the chef's skills and cultural fluency at work. It's not 'fusion' for the fun and show of it, but to see real and exciting culinary exchanges on a plate.

The appeal for many diners lies in the sense of discovery. And in a world of political uncertainty, migration, and global shifts, Borderless Cuisine

offers solidarity through food. Diaspora communities continue to unlock access to hyperlocal ingredients and techniques – see the growing tastes for matcha or hojicha and curiosity for cuisines from Oaxacan food in Southern Mexico to Chongqing cooking, a spicier sub-category of Sichuan. Younger generations are eager for meaningful experiences found in dishes that are inventive, but still grounded.

Borderless Cuisine thrives in full-service restaurants, where chefs have space to explore and experiment with menus.

Heritage recipes are reinterpreted with modern flair, and there are bold combinations of familiar and lesser-known ingredients. Asian flavours continue to lead, but the range is widening into diverse regions, from Andean to Algerian.

Borderless Cuisine goes beyond fad. These dishes are not random mash-ups, but authentic and delightfully eclectic ways to find something this generation is craving most: cultural connection.

BORDERLESS CUISINE

Anchored Plates, Global Sparks—

Creative dishes with local roots, from za'atar-laced marinades to ube-infused desserts.

Technique is the Passport—

Charcoal grilling, brining, wok hei.

Borderless but not Identity-Less—

Not a melting pot, but a mosaic where each piece retains flavour and meaning.

TRENDING CUISINE

Oaxacan

A Southern Mexican cuisine.

Andean

A range from Colombia, Ecuador, Peru, Bolivia, Argentina and Chile.

Algerian

North African cuisine.

Emirati

A diverse span of the UAE.

Basque

A Southwestern European cuisine spanning Spain and France.

Sichuan

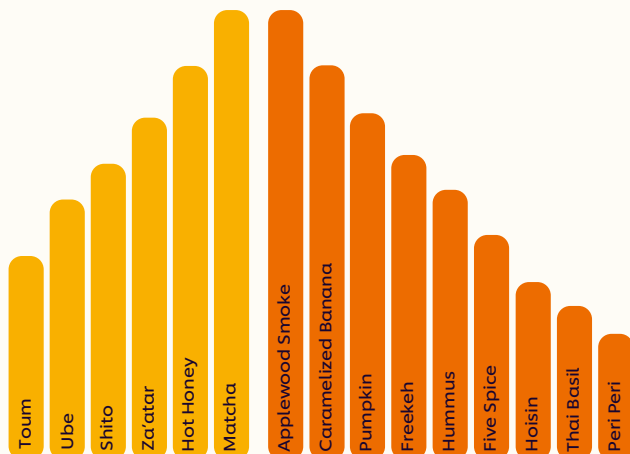
From the Southwestern Chinese province.



KEY ■ Trending ■ Emerging

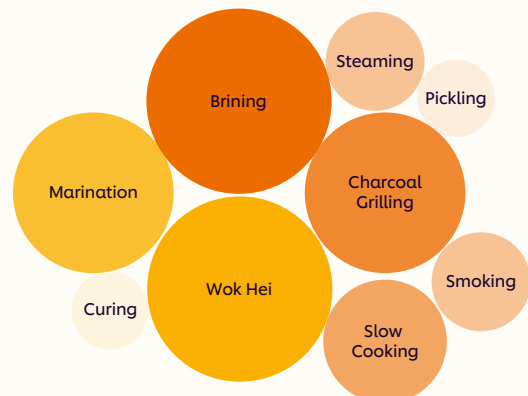
TRENDING AND EMERGING INGREDIENTS

Ingredients dominate this trend: ube, nam prik and shito, as well as more established matcha and miso.



TRENDING AND EMERGING TECHNIQUES

Techniques coming to greater prominence: brining, charcoal grilling, marination.



INGREDIENTS TO WATCH

BORDERLESS CUISINE

WRITTEN BY Ryan Cahill

WANT YOUR DISHES TO ATTRACT ATTENTION? CONSIDER THESE TRENDING INGREDIENTS IN YOUR *Borderless Cuisine* RECIPES.



Borderless Cuisine centres around the unity of global flavours. It's a celebration of international dishes, combining techniques and ingredients from around the world and bringing them to some of our favourite dishes.

For 2026, there are some stand-out ingredients making their mark within Borderless Cuisine. Consider incorporating these into your Culinary Roots creations to grab the attention of diners:

Kimchi

Fermentation continues to be at the forefront of culinary trends, and Kimchi is undeniably the fermentation staple. A Korean side dish, which is usually made from cabbage and radish, Kimchi is bold, tangy, and spicy with a distinct flavour and has become a common element of many dishes.

Miso

Another fermented favourite, this soybean paste from Japan is known for its Umami flavour. While it was first used as a base for soups, it's now regularly found in glazes, marinades, dressings, and even desserts to introduce a savoury twist.

Tahini

This creamy paste made from ground sesame seeds is much-loved in the Middle East. Its nutty richness makes it the perfect addition to salad dressings, desserts and smoothies, perfectly complementing both the sweet and the savoury.

Pomegranate

Pomegranate may seem like an unlikely rising ingredient, but as curious chefs find new ways to stretch the possibilities of this fruit, its popularity increases. Pomegranate can add freshness and acidity to salads, stews, meat dishes, and desserts. It's great in juice form too. Its vibrant colour also helps to give dishes an aesthetic boost.

Harissa

A North African chilli paste, Harissa is often made with roasted red peppers, garlic, and spices like cumin and coriander. More recently, its smoky flavour has gone mainstream, now used to elevate roasted vegetables, meats, and pasta dishes.

HOW TO CAPTURE GEN-Z DINERS

WRITTEN BY Rhys Thomas

WHY REVIVING *tradition and storytelling* THROUGH
FOOD IS SO IMPORTANT TO THIS GENERATION.



Gen-Z are a very intentional dining generation. With the cost of living rapidly inflating, and markets saturated, they hark for a special experience with each meal. For them, this is often felt through a human connection and historical learning of the food they are engaging with.

In the world of restaurants and food, diners are perhaps our most fickle customer base. Sometimes this is driven by trends; other times, shaped by society, economics, or the conditions we live in. As new generations become our guests, it's critical to understand what will inspire them, not just through their palate, but also through their minds and hearts.

According to new research, nearly two-thirds of Gen-Z diners view going out for food as a special occasion, even in casual and QSR environments. They also crave new experiences, like trying new cuisines, dishes, and flavours. That means when they do choose to dine out, it's often somewhere new, and getting them to return takes more than just good food.

The good news? Loyalty is paramount. The same study found that two-thirds of Gen-Z would drive further to eat somewhere they like rather than settle for something local. So the question is: how do you earn that loyalty?

Executive Chef for Thailand, Jiraroj Navanukroh, says the answer lies in the experience. "They take photos of their food," he explains. "So presentation is vital. Maybe reimagine how a dish looks: highlight beautiful, satisfying ingredients." In other words, Gen-Z eats with their eyes first. But that doesn't mean you can skip the story.

"A picture paints a thousand words," says the Philippines Executive Chef, Kenneth Cacho. "But those words still need meaning." He expands: "That means honouring traditional techniques, even if ingredients evolve." For Gen-Z, overloaded with options, emotional and cultural connections matter. "Education plays a vital role. We have to show the history of a dish, what it should be, and how our version responds to that history. That's where the connection forms."

This also speaks to purpose. Today's diners want to feel that you stand for something. Whether you're a brand or a chef, your identity matters. Gen-Z can eat anything, anywhere, they need a reason to believe you do it best. That's why your menu should reflect a clear philosophy. You don't need to over-explain it – but the concept has to be felt.

Kenneth also raises an important point about ethics, especially in the age of "borderless cuisine." Gen-Z grew up with global flavours, but telling those stories requires care and responsibility.

"Sinigang is a great example," he says. "It's a soup soured by a fruit – like Tamarind. If I don't have Tamarind, using vinegar isn't authentic. To make it responsibly, I'd need to use another fruit." In this case, the story of Sinigang is that it's fruit-soured. The fruit may change with the seasons, but cutting corners risks losing the very tradition Gen-Z wants to connect with.

HARISSA MARINATED BEEF SALAD



WITH SALTED TORTILLA CRISP



HARISSA MARINATED BEEF SALAD WITH SALTED TORTILLA CRISP

BY **CHEF DANIELLE VENTER**

This harissa-marinated beef salad brings together bold North African spice with fresh Mediterranean-inspired elements. Tender slices of seared rump are infused with harissa, cumin and citrus, then served over vibrant greens and roasted vegetables. Finished with a bright sauce Vierge dressing and crisp salted tortilla shards for texture, the dish showcases a vibrant mix of global flavours and modern casual dining style.



CHEF DANIELLE VENTER

Demand Creation Chef
Unilever Food Solutions, Durban

INGREDIENTS (10 Portions)

Beef Marinade

2 kg Beef fillet
5 g **Knorr Professional Beef Stock Granules**
30 ml Olive oil
15 g Harissa paste
15 g Cumin powder
10 g Lemon zest
5 g **Robertsons Origanum**

Salt Dough

500 g Salt dough
250 g Flour
4 pcs Egg whites
Water,
as needed
10 g **Robertsons Course Black Pepper**
1 pc Lemon zest

Sauce Vierge Gel

75 g **Knorr Professional Demi-Glace**
500 ml Water
50 ml Olive oil
100 g Tomato, cubed
20 g Parsley
20 g Coriander
10 ml Lemon juice
4 g Agar agar

Garnish

Micro herbs
Herb oil



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METHOD

BEEF

- 1 Marinate with **Knorr Professional Beef Stock Granules**, harissa, cumin, lemon zest and **Robertsons Oreganum**. Sear lightly.

SALT DOUGH

- 1 Mix salt, flour, egg whites, water, **Robertsons Black Pepper** and lemon zest into a firm dough. Wrap each fillet portion and bake at 190 °C until the core temp reaches 54 °C. Rest for 5 min. Crack open crust tableside for drama.

SAUCE VIERGE GEL

- 1 Bring the water to a boil, add in the **Knorr Professional Demi-Glace** powder and simmer for 5 min. Mix in the olive oil, tomato, herbs, lemon juice, and simmer for 5 min.
- 2 Strain then add the agar agar, boil for 1 min, set in a tray, then cut into cubes or blend into a gel for plating.

TO SERVE

- 1 Fillet medallion with salt crust cracked open, sauce vierge gel dots, herb oil drizzle and micro herbs for elegance.



STEAK FLATBREAD WITH HERB MAYO





STEAK FLATBREAD WITH HERB MAYO

BY CHEF DANIELLE VENTER

This steak flatbread brings together global casual dining influences in a bold, flavour-forward dish. Tender slices of seared sirloin are layered onto warm flatbread with peppery greens and a vibrant herb mayonnaise, then finished with parmesan and a drizzle of coriander pesto. Combining Mediterranean-inspired flavours with a relaxed handheld format, the dish reflects the cross-cultural creativity that defines modern borderless cuisine.



CHEF DANIELLE VENTER
Demand Creation Chef
Unilever Food Solutions, Durban

INGREDIENTS (10 Portions, 150 g)

1.5 kg Sirloin steak, 150g per portion	5 g Fresh coriander, finely chopped
15 g Knorr Aromat Original	20 ml Lemon juice
5 g Robertsons Black Pepper	200 g Rocket or baby spinach
20 g Olive oil	40 g Parmesan, grated
10 pcs Flatbread	150 g Coriander pesto
300 g Hellmann's Original Mayonnaise	Micro greens for garnish
60 g Fresh parsley, finely chopped	

METHOD

- 1 Season the steak with **Knorr Aromat Original**, **Robertsons Black Pepper** and olive oil. Pan-sear until medium, rest for 5 min and slice thinly.
- 2 Mix the **Hellmann's Original Mayonnaise** with the chopped herbs and lemon juice.
- 3 Assemble: Warm the flatbread, spread herb mayo on the flat bread, layer with rocket or baby spinach, then the sliced steak and finish with parmesan. Lastly drizzle with the coriander pesto and garnish with micro greens.



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DINER



DESIGNED

Diner Designed is moving forward with a renewed sense of clarity. In 2025, the trend for personalised meals leaned on technology, 'build-your-own' formats, and theatrical, interactive dining. In 2026, it's finding balance, with tastes shifting towards simpler but still enjoyable, thoughtful, dynamic-feeling meals, while restaurant service is smooth and efficient.

The approachable format gives diners what they crave: a sense of choice in a world of both endless overwhelm, and where much feels curated for them. They want food that bends a little to their needs.

Maybe that means swapping a topping or adjusting a sauce, or a dish that matches growing concerns for health and dietary preferences without dipping on taste or quality. These moments of control make dining feel empowering and fun.

Quick-service restaurants are a natural fit for Diner Designed-eating. For operators, a small degree of flexibility creates big value: it builds loyalty, generates buzz, and adds a premium feel without heavy cost. For diners, it transforms everyday eating: customisable bowls or open kitchens with counter seating for an exciting glimpse of the process

while keeping things quick. Think of the growing appeal of hot-pot restaurants and elevated salad bar concepts that let everyone create their own version of the perfect meal.

Diner Designed goes beyond the plate, and while you might still snap that pic for Instagram before you pick up your fork, the focus has shifted: to ownership of the experience, a sense of choice and connection that makes eating out both routine and memorable.

DINER DESIGNED

Customisable Plate-Building Becomes Core to Menus—Modular dishes where diners can select proteins, sauces, sides, and garnishes.

Ingredient Stations as Theatre and Efficiency Drivers—Front-of-house preparation: live carving, sauce finishing, topping assembly

can act as both entertainment and a way to showcase freshness and skill.

Hybrid Menu Items—Blending crowd-pleasing bases (burgers, bowls, flatbreads) with rotating seasonal or global-inspired toppings.

Data-Informed Flavour Rotation—POS data, online reviews, loyalty programme insights for faster, evidence-based menu tweaks.

TRENDING INGREDIENTS PER REGION

Middle East

Lemoncello, pistachio, chia seed, kombucha, lychee.

North America

Dill pickle, biscoff, crispy onions, raw fish.

Europe

Hot honey, hickory smoke, peri peri, nduja.

South East Asia

Beetroot, ube, maple, pistachio.

Africa

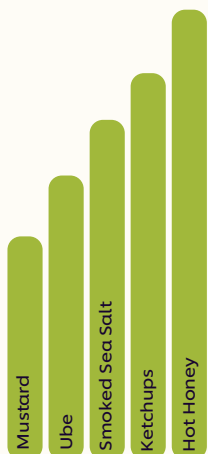
Boba, espresso, maple, beetroot.



KEY ■ Trending ■ Emerging

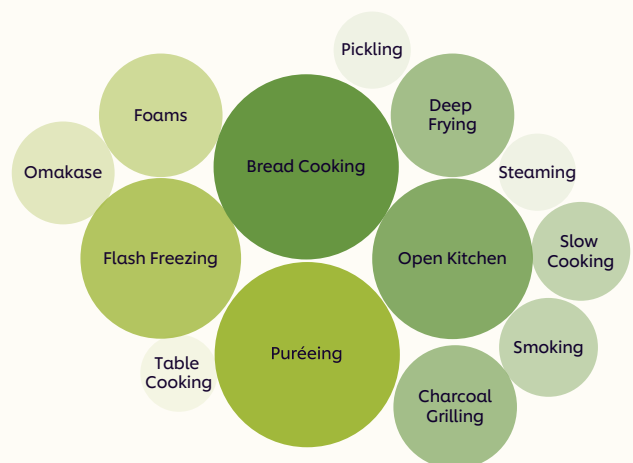
TRENDING INGREDIENTS

Bright colours such as ube and beetroot, and intense flavours such as dill pickles and smoked sea salt are showing significant growth. Small but mighty customisations.



TRENDING AND EMERGING TECHNIQUES

New ways of eating, through omakase and communal eating through table cooking and Korean BBQ. Techniques are among the strongest growing topics – foams, purées, and flash freezing.



DIPPINGS AND TOPPINGS: A GUIDE TO PERSONALISATION

WRITTEN BY Dino Bonačić

IN A TIME WHERE THE IMPORTANCE OF CHOICE PLAYS A KEY ROLE IN ATTRACTING NEW DINERS, CHEF BRANDON COLLINS SHARES HIS SECRETS TO EXPLORING MENU PERSONALISATION – *minimum effort, maximum impact.*



There was a time where the ultimate restaurant experience was about consistency, but as digital connections allow diners to become increasingly aware and vocal in their preferences, the trend of personalisation has a growing role in the hospitality industry.

Our research found that customisable plate-building becoming core to menus is the number one most significant point within the Diner Designed trend. Dining has become less about giving strict rules and instructing your guests of every move, and more about providing them with the perfect building blocks to a memorable experience that can never be replicated. With Gen-Z audiences at the forefront of this movement of choice, restaurants are having to respond to the growing individual needs of their future customers. Here, Unilever Food Solutions' Corporate Executive Chef Brandon Collins has tips and tricks on how to embrace this evolution without putting extra pressure on the restaurant and its staff.

Sauces and Condiments

One of the easiest ways to embrace customisation is offering a variety of sauces, dressings, or vinaigrettes. People love to dip and drizzle! You don't need new recipes – just use sauces you already have on the menu, and make larger batches, like moving from a quarter to a gallon. This allows you to offer a personal experience without adding complexity. The sauces are stable, so nothing goes to waste, and it actually helps service run more smoothly while giving guests the flavour flexibility they want.

Toppings and Extras

Offering toppings and additional ingredients gives diners control and accommodates preferences. We know Cilantro divides opinions, so letting people choose whether they want to include it ensures everyone enjoys the dish. The same applies to other menu items: guests can swap or combine ingredients from different dishes. But the key is using what you

already have. People are creating their own experience in their own sandbox, so the dishes will naturally vary. By monitoring what components are popular, you can inform future menu development and make new dishes easier for staff to execute while keeping customisation simple and appealing.

Cooking Technique

Cooking techniques are another way to let people customise. A chicken tender can be fried, roasted, or griddled, all using the same equipment. For bigger proteins like short ribs, you can offer a braised version or a grilled Galbi-style, using the same components. It also accommodates dietary preferences – someone may avoid fried food in favour of roasting. Technique variation adds perceived choice and enhances the dining experience while keeping preparation practical and efficient for the kitchen.

DINER-DESIGNED ON A BUDGET, ACCORDING TO FOUR CHEFS

WRITTEN BY Dino Bonačić

AWAY FROM HIGH-TECH, HIGH-COST SOLUTIONS, EMBRACING THE DINER-DESIGNED TREND CAN BE A GREAT WAY TO ECONOMICALLY EVOLVE YOUR BUSINESS AND OPEN DOORS TO NEW AUDIENCES. TO INSPIRE YOUR NEXT MOVE, FOUR UNILEVER FOOD SOLUTIONS' CHEFS SHARE THEIR STORIES ON THIS *major food trend.*



Offering diners an opportunity to tailor their own culinary adventures is an important step in responding to the evolving cultural movement of embracing individuality and choice. Our research shows that ordering apps, QR codes and self-service kiosks are now an accepted and appealing norms in quick service and casual restaurants.

But while ideas that embrace technology, AI or visual experiences can be costly, you can also do it in ways that are both cost-effective and creative. With different global perspectives, these four UFS chefs are here to share their stories that will help you in crafting your own version of a diner-designed experience.

Eric Chua Keeps it Simple

It's important not to overcomplicate things – any menu can embrace that personal feeling with some slight tweaks. Whether it's organising it according to personality types, zodiac signs or birth months, you create a deeper sense of connection with the person that is tasting it. Even just naming it in a way that builds that personal connection is the simplest way to do it. This does require research, but you should be analysing your customer profile anyway – you're operating within your own neighbourhood.

Pick and Choose with René Noel Schiemer

Although this trend is often seen as expensive, there are many cost-effective ways to do it. The easiest one is to make the core dish vegetarian or vegan and then offer five add-ons, like fish, chicken, beef...

so you have this base that is simple and affordable while still giving diners choice. Protein is the most expensive part, so this approach also saves money and reduces waste, all the while creating that key element of flexibility. By keeping the foundation straightforward and letting people personalise with toppings or extras, you can achieve an experience without overcomplicating or overspending.

Joanne Limoanco-Gendrano Embraces Education

I have seen a lot more front of house people getting involved in food preparation – even just the simplest action of pouring things or cracking something in front of the diner can create such a buzz. Fine dining started this, with high-end meals like Steak Tartare conceptualised around the experience of grinding it in front of the customer. Today, this approach has trickled down into all levels of the food industry. Whether it's giving a choice of several ready-made sauces

or a Dim Sum cart service where you mix a sauce on the spot – spicy or not – and people can see it. I recently saw a modern Middle Eastern place doing mini shawarmas, sliced and wrapped table side, pressed over coals. You could even choose to add fries – it's a little window of choice, but a meaningful one nonetheless.

Thaís Gimenez Makes Subtle Moves

I think it's all about the experience – and this can be done on a budget by using data smartly. If a customer always orders well-done beef or celebrates their anniversary at your place every year, you already have the information to anticipate their needs. Have the child's chair ready, suggest the meat the way they like it, or note the occasion. Even small tweaks, like presenting the same ingredient with a different technique – braised tomatoes instead of seared tomatoes – creates a new experience at no extra cost.

It's about using what you already know about your customers, changing the wording or preparation slightly, and making them feel seen. That's personalisation, that's Diner Designed, without needing expensive tech or major investment.



NEW RULES OF DINING

ACCORDING TO GEN-Z

WRITTEN BY Dino Bonačić

JUST LIKE EVERY OTHER CREATIVE INDUSTRY, THE CULINARY WORLD IS IN A STATE OF FLUX AS IT SHIFTS ITS FOCUS TO THE FUTURE GENERATION OF BIG SPENDERS. DEFINED BY THEIR OWN RULES AND A CLEAR SET OF PREFERENCES, GEN-Z PRESENTS *the next big challenge.*



With fast-growing global spending power, Gen-Z are on their way to becoming every brand's target customer. Our research shows that 84% of Gen-Z eat during their commute and snacks have become a vital part of their working days.

Both the richest and the largest generation in humanity's history, they are the future – both literally and metaphorically. In terms of their evolving spending power, long-term growth for any business is impossible without considering their clearly defined choices. But, what do they expect when dining out?

Four of Unilever Food Solutions' global chefs dig into their own real life experiences and share insights for getting the future customer on your side. From portion sizes to choice of techniques, these are the steps to future-proofing your culinary business.

Brandon Collins,
Corporate Executive Chef (US)

One of the biggest things with Gen-Z is that they're not eating large portions. They go out with friends, sit together, and order multiple small dishes rather than big entrées. Shareable, affordable plates work best, and adding small, easy to make mocktails helps because they generally aren't drinking alcohol. They love international flavours in familiar forms – like Kimchi in Risotto balls or Butter Chicken on Nachos – and playful, approachable twists on classic dishes.

Joanne Limoanco-Gendrano,
Executive Chef (PH)

Gen-Z like to have a hand in what they eat. They want choices – what sauce goes with their dish, which side or carb, even little details like sprinkles on fries. Having an interactive element to the dish is important, too. A little Instagram friendly moment, whether it's opening a container, pouring a sauce, or a presentation that creates a visual experience.

James Brown,
Executive Chef (UK)

Gen-Z decide where to eat very quickly – they look on Instagram, and if it looks cool, they go there. They're immediate, informed, and positive, so you have to strike that balance. If you're unsure, ask them first, then refine those findings with your experience. For snackable dishes, you don't always need new items – half portions from other things on the menu, a small salad or snack section, maybe some fresh juices... it has to feel authentic and practical, not forced.

René Noel Schiemer,
Culinary Consultant (DE)

Tapping into Gen-Z isn't easy, but it helps to meet them where they are. In workplace restaurants, they often skip the canteen for trendy Street Food or bowls, so offering fresh, visually-appealing, fitness- or specialty-focused dishes draws them back. Location also matters, so understanding local preferences and offering creative, approachable options is key.

CHILLED BEEF AND VEGGIE BOWL



WITH MALA VINAIGRETTE



CHILLED BEEF AND VEGGIE BOWL WITH MALA VINAIGRETTE

BY **FRANK JACOBSEN, ERIC CHUA AND BENSON XIE**

Cold finely sliced beef shank is a staple within many cuisines – here it is used as the body of a salad that is full of vibrant textures and flavours. The base of the salad is bitter and peppery leaves, aromatic fresh herbs, toasty fried peanuts, spicy chilli, and sweet sliced vegetables. This is accompanied by a soy sauce seasoned with aromatic and earthy spices, to add a roundedness to the umami; a chilli oil vinaigrette containing Sichuan, garlic and lime among other ingredients also provides heat and an acidic citrusy finish to the dish.

INGREDIENTS

150g Beef shank, cooked and sliced

35g Mesclun green salad

8g Onion, sliced

8g Purple cabbage, sliced

5g Coriander

20g Cucumber, sliced

15g Celery leaves

4g Red chilli, sliced

3g Basil

10g Fried peanuts

4 pcs Fried lotus roots

75g Chilli oil vinaigrette from below

Seasoned Soy Sauce

300g **Knorr Professional Soya Sauce**

1.5g Star anise

1.5g Cinnamon

0.5g Bay leaves

2.5g Cumin

20g Rock sugar

Chilli Oil Vinaigrette

40g Garlic water (80g garlic + 100g water blend)

100g Seasoned soy sauce from above

10g **Knorr Professional Peri-Peri Spice**

60g Chilli oil

100g Water

8g **Knorr Professional Chicken Stock Granules**

40g Sugar

10ml Lime juice



FRANK JACOBSEN

Lead Chef and Culinary Advisor, *Unilever Food Solutions, Denmark*



ERIC CHUA

Executive Chef and Future Platform Chef Lead, *Unilever Food Solutions, South East Asia*



BENSON XIE

Chef Lead, *E-Platform China*



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METHOD

- 1 Make seasoned soy sauce according to the proportions.
- 2 Mix all the ingredients required for chilli oil vinaigrette.
- 3 Put spring onions and ginger on the beef, steam in rice wine for 1.5 hours and cool for later use.
- 4 Plate the required ingredients with chilli oil vinaigrette.

BARLEY GREENS BOWL



WITH GREEN CHILLI DRESSING



BARLEY GREENS BOWL WITH GREEN CHILLI DRESSING

BY **CHEF KIMRISHKA GOVENDER**

This Barley Greens Bowl with Green Chilli Dressing reflects a modern approach to menu development, balancing wholesomeness, flavour, and visual appeal. Rooted in current dining trends, the dish brings together nutrient-rich grains, fresh greens, and bold yet balanced dressings to deliver a satisfying and contemporary salad offering.



CHEF KIMRISHKA GOVENDER
Digital and Innovation Chef
Unilever Food Solutions, Durban

INGREDIENTS (5 Portions, 500 g)

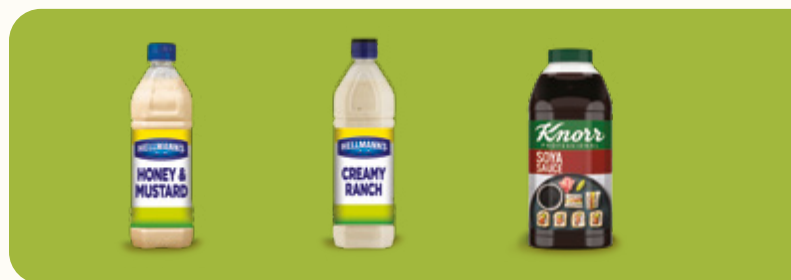
900 g Barley, cooked
250 g Mixed salad leaves
500 g Feta, cubed
100 g Cranberries
450 g Portabellini mushrooms, sliced
250 g Cucumber circle
30 g Fresh mint
15 g Micro herb

Dressing A
400 g Hellmann's Honey & Mustard Salad Dressing

Dressing B
400 g Hellmann's Creamy Ranch Salad Dressing
20 ml Knorr Professional Soya Sauce
10 g Roasted garlic
10 g Green chilli paste

METHOD

- 1 Toss all the salad ingredients together and garnish with microherbs.
- 2 Serve with the dressings on the side.



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PERI-PERI PRAWN BISQUE HOT POT





PERI PERI PRAWN BISQUE HOT POT

BY CHEF KIMRISHKA GOVENDER

This peri-peri prawn bisque bowl brings bold flavour and comfort together in a vibrant diner-style dish. A rich, aromatic seafood bisque infused with smoked paprika and peri-peri spice is finished with creamy coconut and bright citrus notes. Served over tender udon noodles with pan-seared prawns and a drizzle of chilli oil, the dish delivers warmth, depth and satisfying texture.



CHEF KIMRISHKA GOVENDER
Digital and Innovation Chef
Unilever Food Solutions, Durban

INGREDIENTS (5 Portions, 120 g)

Soup Base

- 80 ml Sunflower oil
- 350 g Carrot, roughly chopped
- 100 g Celery, roughly chopped
- 250 g Onion, roughly chopped
- 50 g Tomato paste
- 5 pcs Red chilli, deseeded
- 600 g King prawn shells, heads and tails
- 400 g Crab Meat, prawn shells/ hake fillet
- 30 g Garlic, crushed
- 1 l Water
- 20 g **Robertsons Smoked Paprika**
- 40 g **Knorr Professional Vegetable Stock Granules**

5 g **Robertsons Peri-Peri Dry Marinade**

- 5 g Parsley, chopped
- 5 g Coriander
- 20 ml Fresh lemon juice
- 20 g Salted butter
- 600 ml Coconut cream
- Salt and pepper, to taste
- 20 pcs King prawns
- 12 g **Robertsons Fish Spice**
- 80 ml Sunflower oil
- 250 g Udon noodles, cooked

Chilli Oil

- 60 ml Chilli oil
- 100 ml Olive oil
- 30 g Red chilli flakes



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METHOD

SOUP BASE

- 1 In a pot, fry mirepoix with oil. Once translucent, add tomato paste, deseeded red chillis, garlic, and all the shells and crab meat. Allow to fry for 5 min until fragrant.
- 2 In a jug, add water, **Robertsons Smoked Paprika** and **Knorr Professional Vegetable Stock Granules** and mix. Pour this liquid to the pot and allow to reduce on low heat. Liquid can be added if too much has evaporated.
- 3 Strain the stock using a fine sieve and bring the stock back to the pot on medium. Add **Robertsons Peri-Peri Dry Marinade**, fresh herbs, lemon juice and butter. Add coconut cream and season to taste using salt and black pepper.
- 4 Marinade prawns using **Robertsons Fish Spice** for 10 min and pan fry for 5 min. Boil udon noodles as per back of pack.
- 5 Chilli Oil: Add chilli flakes to a heat proof bowl and set aside. Heat oil until it slightly starts to smoke. Pour hot oil over the chilli flakes and set aside to cool. Can be strained and kept in a small squeeze bottle.
- 6 To assemble, place cooked udon noodles in a bowl, pour peri-peri bisque soup on top, place prawns around the soup and finish off with chilli oil and garnish with coriander.



ROOIBOS VEG CONSOMMÉ WITH CRISPY FISH AND NOODLES





ROOIBOS VEG CONSOMMÉ WITH CRISPY FISH AND NOODLES

BY **CHEF KIMRISHKA GOVENDER**

Rooibos veg consommé with crispy fish and noodles. This rooibos noodle broth brings warmth and bold flavour to a comforting bowl-style dish. A fragrant vegetable consommé infused with rooibos tea, ginger and citrus creates a light yet aromatic base, layered with tender rice noodles and crispy golden fish. Finished with sesame and fresh herbs, the dish blends delicate broth with satisfying texture, delivering a modern diner-style soup that is both comforting and vibrant.

INGREDIENTS (3 Portions, 120 g)

Rooibos Consommé

20 ml Olive oil
100 g Red onion, sliced
50 g Carrot, diced
50 g Celery, half moons
8 g Fresh garlic, sliced
7 g Fresh ginger, chopped
5 g Fresh parsley, chopped
5 g Fresh mint, chopped
5 g Red chilli flakes
20 g **Knorr Professional Vegetable Stock Granules**
3 pcs Rooibos Ginger and Orange teabags
5 ml Fish sauce
1 l Boiling water

Crispy Fish

120 g Kingklip
30 g **Knorr Professional Original Breading**
50 g Panko breadcrumbs
1 pcs Eggs, beaten

Noodles

100 g Flat rice noodles
20 ml Sesame seed oil
10 g Sesame seeds



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METHOD

- 1 In a pot over medium heat add olive oil, onion, carrot, celery, garlic, ginger, parsley, mint and red chilli flakes and saute for 5 min. Mix the **Knorr Professional Vegetable Stock Granules** with boiling water and add to the pot. Allow to simmer for 45 min.
- 2 Once broth is done, strain into another pot, add fish sauce and steep the rooibos ginger and orange teabags in broth.
- 3 For the fish, cut into equal pieces, dip in egg, **Knorr Professional Original Breading**, dip in egg again and then panko breadcrumbs. Deep fry until golden crispy.
- 4 In a pot, bring water, olive oil and salt to a boil then add the rice noodles cook for 10 min until al dente.
- 5 Lightly fry the noodles in a pan with sesame seed oil.
- 6 Plate all components of the dish, garnish with sesame seeds and serve.



HOW TO DESIGN THE PERFECT MENU

WRITTEN BY Dino Bonačić

BRINGING TOGETHER ARTISTIC VISIONS WITH BUSINESS MINDSETS,
THIS GUIDE FOLLOWS IN *the steps of success* AS FOUR CHEFS
SHARE THEIR OWN INTERPRETATIONS OF A PERFECT MENU.



Creating a menu requires a complex mix of considerations, but the goal is always to build a sense of tension between creativity and profit.

Capturing delicious flavours and contemporary trends without breaking the bank is what every business strives for.

But how do you get there? Even if perfection feels unattainable, these four Unilever Food Solutions' chefs are here to help.

Eric Chua,
Executive Chef (SG)

It's all about listening to your diners, knowing what they're looking for and creating a menu that is suited for their dining habits. It's also making sure you regularly check your POS systems and analyse the data. If a dish doesn't perform well, it's time to remove or tweak it. Sometimes you may have the perfect dish, but it's just that your price point is too high.

Frank Olivarius Jakobsen,
Head Chef & Culinary Advisor (DK)

Look for ingredients that allow big variation and maximise your prep time while maintaining quality and flavour. Cut down on ingredients and focus on professional, high-quality items that can be used in multiple ways, like turning potato flakes into a mash, soup, purée, or foam. Combining products creatively matters, too. Mixing bouillons with concentrated flavours or bases allows chefs to develop unique signature dishes while keeping preparation simple. Ultimately, menus should be adaptable, efficient, and inspiring, giving chefs the flexibility to change dishes while delivering taste, value, and a strong, memorable experience.

Joanne Limoanco-Gendrano,
Executive Chef (PH)

When approaching menu engineering, it's really important to keep things tight – mastering 10 to 15 items rather than having a huge menu. A big menu makes you more vulnerable to mistakes, cost issues, and inventory complications, whereas a tighter menu allows you to

manage profitability, ensure quality sourcing, and make it easier to adjust items that aren't moving.

Thaís Gimenez,
Executive Chef (BR)

It's a balancing game where cost, technique, and ingredient choice have to live in harmony. Expensive or rare ingredients can create unique experiences, but focusing on local, seasonal, and indigenous products allows for cost-effective menus while still offering sophistication through technique. Using data about diners can further enhance the experience: knowing preferences, habits, and past visits allows chefs to offer subtle variations or customised dishes.

TOP TIPS FOR PLATING

IT'S NOT EASY TO KNOW WHERE TO START WITH THE BIG FINISH.
THESE SIMPLE EASY-TO-ACHIEVE TIPS WILL BRING YOU
one step closer to plating perfection...



DINER DESIGNED

Customisable with Colour & Contrast

Bold, eye-catching colour is one of the easiest ways to create a dish that feels modern and shareable. Incorporating trending ingredients like ube (with its vivid purple hue), pistachio (a fresh, muted green), or hot honey (a rich, amber glaze) can instantly elevate a plate's visual impact. These ingredients not only bring flavour but also serve as natural colour enhancers, helping dishes stand out on social feeds and menus alike. Think about layering contrasting colour to create a plate that pops.

Showcase Choice Visually

Customisation is most powerful when it's practical. Instead of hiding optional elements, present them proudly. Think sauces in mini pitchers, spice blends in tiny ramekins, and toppings in small ceramic bowls or on curated side boards. This not only empowers diners to tailor their dish to their taste but also enhances the visual storytelling of the meal. It makes for a more memorable dining experience.

BORDERLESS CUISINE

Techniques for Textures

Combine techniques visually: charcoal-grilled proteins with a creamy sauce, or crispy wok-seared vegetables alongside a creamy ube mash. The textural interplay makes the blended cuisines feel exciting and cohesive. It also goes a long way in showing just how much effort has gone into each individual dish.

Utilise Plates that Reflect Culture

Present meals in serving dishes that reflect the cultural origins of the recipe. For example, Korean bibimbap should be served in stone dolsot bowls and Indian curries should be served in stainless steel thalis. Italian antipasti on wooden boards and Mexican salsas and stews in molcajetes. These simple serving suggestions will go a long way in creating authenticity for diners.



STREET FOOD COUTURE

The Beat of the Street

Diners love the theatre of street food. You only have to have a quick scroll on TikTok or Instagram to see street food accounts going viral due to this category's open approach. Where possible keep cooking visible to bring the vibe of grills, woks, and skewers. You want to invite diners in and involve them in the culinary process as much as possible.

Messy Sharers

The relaxed nature of street food means it's perfect for messy sharing. With that in mind, look to design dishes that can be passed around, pulled apart, or dipped together. That unique informal feel is why street food has become so popular.

CULINARY ROOTS

Highlight the Craft

Technique is one of the easiest ways to showcase your prowess as a chef. With that in mind, let char marks, fermentation vessels, or botanical garnishes be visible so diners can fully see the effort that went into the creation of your dish. It won't go unnoticed.

Highlight Ingredient Integrity

Keep hero ingredients recognisable rather than overly processed, celebrate their natural shape, colour, and form – especially ingredients that are native to the location of the dish. This trend really celebrates the traditional feel and so authentic ingredients and presentation are paramount.

BEYOND THE PLATE: HOW A DISH TELLS A STORY

WRITTEN BY Dino Bonačić

LOOKING OUTSIDE THE BOUNDARIES OF A PLATE, DINERS ARE HUNGRY FOR THE STORIES THAT INSPIRED THEIR FAVOURITE MEALS. AS STORYTELLING BECOMES AN INTEGRAL PART OF THE BUSINESS, UNILEVER FOOD SOLUTIONS' CHEFS SHARE THEIR ADVICE ON *creating meaningful connections* WITH YOUR AUDIENCE.



Whether it's a recipe that's been passed down through generations or an innovative technique that references an important cultural moment – storytelling has an inherent connection to culinary artistry. Except now, the stories behind the meals aren't just a niche interest of a few, but a widely utilised approach in building a lasting relationship with your diners – especially Gen-Z.

Our research showing that this group are valuing local, authentic and connected experiences that reflect who they are and what they believe in.

Here, six Unilever Food Solutions' chefs share their advice on how to bring storytelling into your world.

Technique Tales

by Eric Chua

Ingredients can be risky to anchor a story on – if I highlight Australian Wagyu and suddenly can't source it, I've created a problem. But technique is different: it sparks imagination and gives diners an immediate sense of flavour and experience. Even with ready-made or CPU dishes, the language of technique can transform perception. Descriptions like '48-stroke wok fry' or '100-second steamed cockle' add precision, intrigue, and a sense of craftsmanship. Technique-based storytelling not only differentiates a brand but also communicates quality and intent in a way diners instantly understand.

Beyond the Head Chef

by Thaís Gimenez

Too often, cooks contribute ideas, ingredients, and techniques yet only the head chef gets the recognition. Seeing the names of

different team members next to their dishes, alongside the origin of the ingredients, adds emotion, authenticity, and recognition. It shows diners that the whole kitchen team has creativity worth celebrating, while also building anticipation for who might be behind tomorrow's dish. That kind of transparency and appreciation is a powerful form of storytelling.

More Than a Menu

by Brandon Collins

Storytelling in food is deeply personal. That's why chefs can be so protective – it feels like walking into the dining room exposed, because the dish is everything we've worked for. Menus, too, should carry that same personality. When I read a menu, I can tell a lot about the chef behind it – their influences, age, or confidence. Personality comes through not just in the food, but in the way it's described, the choices of words, even the structure.

Whether it's fine dining or fast food, that storytelling – the chef's voice should always be there.

The Power of Local

by Joanne Limoanco-Gendrano

Beyond personal narratives, ingredients, or techniques, storytelling can also come from cultural pride. Dishes that carry a local stamp resonate deeply, because communities want to celebrate their own stories. At the same time, local trends can also spark inspiration. The key is not to copy but to adapt creatively – it helps in staying relevant while still telling their own story.

Transparency, Trends, and Simplicity

by Frank Jakobsen

Diners want to know what's in their food, why it's good for them, and how it fits their needs. For Gen-Z, storytelling happens through TikTok, music, and visuals – they connect food to culture and convenience, focusing on dishes that are eye-catching, easy to eat, and shareable. Simplistic, direct language works better than corporate buzzwords.

Head Meets Heart

by Kenneth Cacho

Too many menus copy trends or lean on over-detailed sourcing claims without real depth. Beyond emotion or ingredients, culinary classics can become a rich source of storytelling. Take double-fried Korean chicken: the method itself tells a story of crispness, science, and tradition. When chefs go deeper in understanding temperatures, starches, and textures, they create dishes with consistency and soul. Authenticity paired with technique ensures the story is not just told, but felt in every bite.



MASTERING SOCIAL MEDIA WITH GUNGUN CHANDRA HANDAYANA

WRITTEN BY Ryan Cahill

FOR MANY, SOCIAL MEDIA CAN FEEL LIKE A DIFFERENT WORLD. THIS TOOLKIT OFFERS SIMPLE SUGGESTIONS TO *help turn clicks* INTO CUSTOMERS.



With over 350k followers on Instagram alone, Chef Gungun Chandra Handayana has mastered the social foodsphere. His straight-forward yet informative approach matched with delicious looking food has established him as a go-to for food-first content.

In an era where social media can be the making or breaking of a business, it's important to strike the right balance with your content. Here, Gungun pulls back the curtain to reveal how he achieved social media success and helps you on your way to achieving the same.

"Crafting compelling food videos for social media requires attention to every detail from voice to visuals," Gungun says. "Together, the following elements transform a simple food video into a powerful storytelling tool that captivates audiences and elevates the chef's digital presence."

1. Determine the Voice-Over

A clear, pleasant, and engaging voice-over sets the tone, guiding viewers through the experience with warmth and clarity.

2. Video Content

A trending menu/food that's currently viral and popular. Featuring a trending dish that's currently viral adds instant relevance and appeal.

3. Caption or Subtitle

A clear and concise video caption so the message conveyed in the video can be clearly understood even when watching the video without sound. Captions or subtitles should be interesting and informative.

4. Trending Background Sound

Use a trending song. Pairing the video with a trending background sound enhances emotional connection and boosts discoverability.

5. Video Length

With a maximum length of 55 seconds, the first three seconds are crucial for grabbing attention and encouraging viewers to stay until the end.

6. Video Cover

A consistent and visually appealing video cover, complete with attractive fonts and colours, reinforces brand identity.

7. Video Title

Finally, a clickbait-style title that sparks curiosity can dramatically increase views and engagement.

PANTRY

ESSENTIALS



95% real Italian tomatoes (more than 30 tomatoes in each can)

- 24 hours from vine to can for optimum freshness.
- Concentrated product to save prep time, no reducing required.
- Versatile in pizzas, pastas, soups, and sauces.
- Halal.

Shop Now 



The South African flavour that makes food taste better.

- Versatile: can be used in multiple applications.
- A balanced flavour that enhances savoury taste.
- Less salt, more flavour.*
- Halal, vegan.

*vs normal table salt.

Shop Now 



Consistent, scratch-like sauce.

- Versatile: pairs perfectly with egg, vegetable, fish and grilled meat dishes.
- Convenient: simply snip, heat and pour.
- No wastage: serve as needed.
- Halal.

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Consistent taste and a dark brown sheen colour every time.

- Use as a base to add your signature touch.
- No artificial colourants.
- More economical than scratch.
- 800 g makes 5.4 L of sauce.
- 12 hours of preparation and authentic taste, reduced to 12 minutes.

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1 kg marinates up to 15 kg of meat.

- Maximum flavour, juiciness, and tenderisation in as little as 15 minutes.
- Made with real chilli for an authentic balance of spicy flavour.
- Tasty and succulent results time after time.
- Contains natural tenderisers.
- Consistent, quality ingredients.

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1 kg makes 50 L of stock.

- Made with real chicken.
- Versatile: can be used in rubs, stocks, soups, stews, and seasonings.
- Enhances the flavour and colour of your dish without oversalting it.
- No MSG.
- Halal.

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1 kg makes 50 L of stock.

- Made with real beef.
- Versatile base for wet dishes and sauces.
- More flavour without oversalting.
- No added MSG.
- Halal.

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1 kg makes 50 L of stock.

- Adds a rich vegetable flavour without oversalting.
- Versatile base for wet dishes and sauces.
- Can be used in soups, stews, sauces, gravies, casseroles and pies, or sprinkled over roasts, grills, savoury omelettes or snacks.
- Can be used during or after cooking.
- Halal.

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Makes 27 L of soup

- 150 portions per bag.
- Thickens and flavours pies, soups, casseroles, fillings and potato bakes.
- Bain-marie stable.
- Halal, vegan.

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Made with 99% real potatoes.

- Lump free* mash in 5 minutes – in 3 quick and easy steps!
- Reduce wastage – only make what's needed.
- Vegan-friendly when made with water.
- Gluten-free.
- Halal.

*when following on-pack instructions.

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Best in binding.*

- Bound salads can be prepared in advance.
- Salads remain visually appealing for longer due to less water separation.
- Made with natural colourants.
- Made with pea protein.
- Vegan, halal.

*Visit www.ufs.com for more details.

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Authentic scratch mayo taste and texture.

- Made with real eggs, lemon juice, oil and vinegar.
- Heat-stable for up to 1 hour for delivery
- Dollop-like texture.
- Great flavour carrier to add your signature twist.

Shop Now



1 kg seasons ± 77 kg of vegetables.

- Chunky texture adds visual appeal to multiple dishes such as sandwiches, salads and pizzas.
- Made with real bell pepper, garlic, chilli and herbs for great flavour.
- Halal, vegan.

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1 kg seasons 100 kg of protein.

- The perfect blend of black pepper, chilli, garlic, onion, parsley, paprika, nutmeg and more!
- Adds a delicious smoky, spicy flavour to your dishes.
- Halal, vegan.

Shop Now



100% pure paprika.

- Adds a hint of smokiness to dishes.
- Delivers a rich, intense colour.
- Trusted Robertsons quality in every selected herb, spice and blend.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.
- Halal, vegan.

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1 kg seasons 100 kg of chicken.

- Adds intense flavour.
- Made with pure paprika to add a golden colour to your chicken.
- Less salt, more flavour.*
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.
- Halal, vegan.

*vs normal table salt.

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1 kg seasons 100 kg of fish.

- An expertly selected, unique blend of chervil, parsley, coriander, onion, white pepper, celery and black pepper.
- Adds intense flavour to your protein.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.
- Halal, vegan.

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One spoonful, big aroma!

- Made with 20% turmeric.
- The perfect blend of coriander, turmeric, cumin, methie and chillies.
- Adds great colour for visual appeal.
- Consistent mouth-watering taste and aroma.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.
- Long shelf life.
- Halal, vegan.

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Yield: 50 x 125 ml portions.*

- Made with real cocoa.
- Perfectly light and fluffy.
- Consistent results in just 5 minutes.
- Suitable for lacto-vegetarians.
- No artificial colourants.
- Halal.

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Yield: 20 x 125 ml servings per 500 g portion pack; 160 x 125 ml servings per 4 kg box.

- Holds shape in trifles.
- Made in 3 simple steps.
- Stores for 3 days when refrigerated.
- 4 Fruity flavours: Greengage, strawberry, pineapple and orange.
- Halal.

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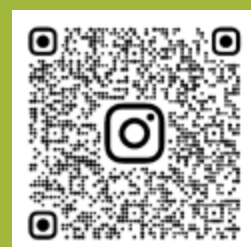
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information on our website.
Scan the QR code here.

