

# The Best for Your Guest

Elevate Experiences  
with Modern Tastes!



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CONFERRING.



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# The secret to wowing your guests

Comfort food with a  
local, modern twist!

Your guests come to your hotel wanting **familiar comfort foods that feel like home** – but with a **modernised twist!** Here's how to transform guest favourites into unique dining experiences that make your hotel a culinary destination - one plate at a time!

The **Modernised Comfort Food trend**, is about reinventing familiar, comforting dishes with modern touches to provide a sense of nostalgia.

With your culinary expertise and quality ingredients, blend traditional comfort classics with local flavours to wow your guests from different destinations!



# We've got your back!

We're here to inspire  
and support you  
and your team!

## Food Cost Management

Maintain stable food costs by using high-quality ingredients that provide consistency across your menu, ensuring you deliver an elevated guest experience.

## Global Menu Trends

We're spilling insights on **Modernised Comfort Food**, including smart ingredient alternatives, presentation methods, and plating artistry that will make your dishes stand out.

## Dish Inspiration

Our curated recipes are designed to infuse modern twists into every bite, inspiring you to personalise dishes with bold and exciting flavours that capture your guests.

## Scalable Recipes

Seamlessly handle varying guest numbers with our scalable recipes. Designed to maintain quality whether you are serving 3, 30 or 300, guaranteeing consistent quality for both small and large events without extra stress or waste.

## Team Support

Boost your team's expertise with our tailored training courses! Covering a wide range of skills and product training, we're here to support and empower your kitchen staff to excel and collaborate effectively.

# Comfort Broken Lamb Shank Lasagne

Layers of tender lamb shank encased in lasagne sheets for a hearty twist on the Italian classic. Paired with a light side salad or crisp mixed vegetables.

Get Recipe 



Scale up  
or down!

## Chef Tip

Easily scale this recipe into a smaller serving using a side salad or veggies to bulk up your portion while saving on costs.

# Comfort Fried Cheesy Mashed Potatoes

Golden, crispy, creamy mashed potato filled with cheese and coated in a crunchy breadcrumb shell – the ultimate comfort food with a deep-fried twist!

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*Ideal for  
functions!*



## Chef Tip

Roll the dough into balls filled with cheese to make cheese balls, dip into egg wash, coat with dry **Knorr Professional Mash Flakes** and deep-fry.



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# Comfort Boneless Peri-Peri Chicken

*Easy to eat!*



Serve this juicy marinated chicken off the bone to make it easier and more comfortable for your guests! Marinated in fiery peri-peri flavours and grilled to perfection.

Get Recipe 

*Chef Tip*

Slice creatively and serve as a salad or an enticing chicken stack for a versatile dining experience.

# Comfort Red Lentil Curry Rice rolls

Add a twist on the traditional curry and rice! Delicate rice paper rolls stuffed with a fragrant mix of red lentil curry for a fusion of textures and flavours. The perfect vegan-friendly, bite-sized adventure!

Get Recipe 



*Cocktail-size  
perfection*

## *Chef Tip*

For cocktail-size parcels, scoop 40 g curry onto the rice paper. Serve with a chutney dip and sambals.

# Comfort Crispy Eisbein Bites

Crunchy, crispy Eisbein bites – where the traditional German pork knuckle is reinvented with an exciting twist!

Get Recipe 

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*Function  
favourite!*



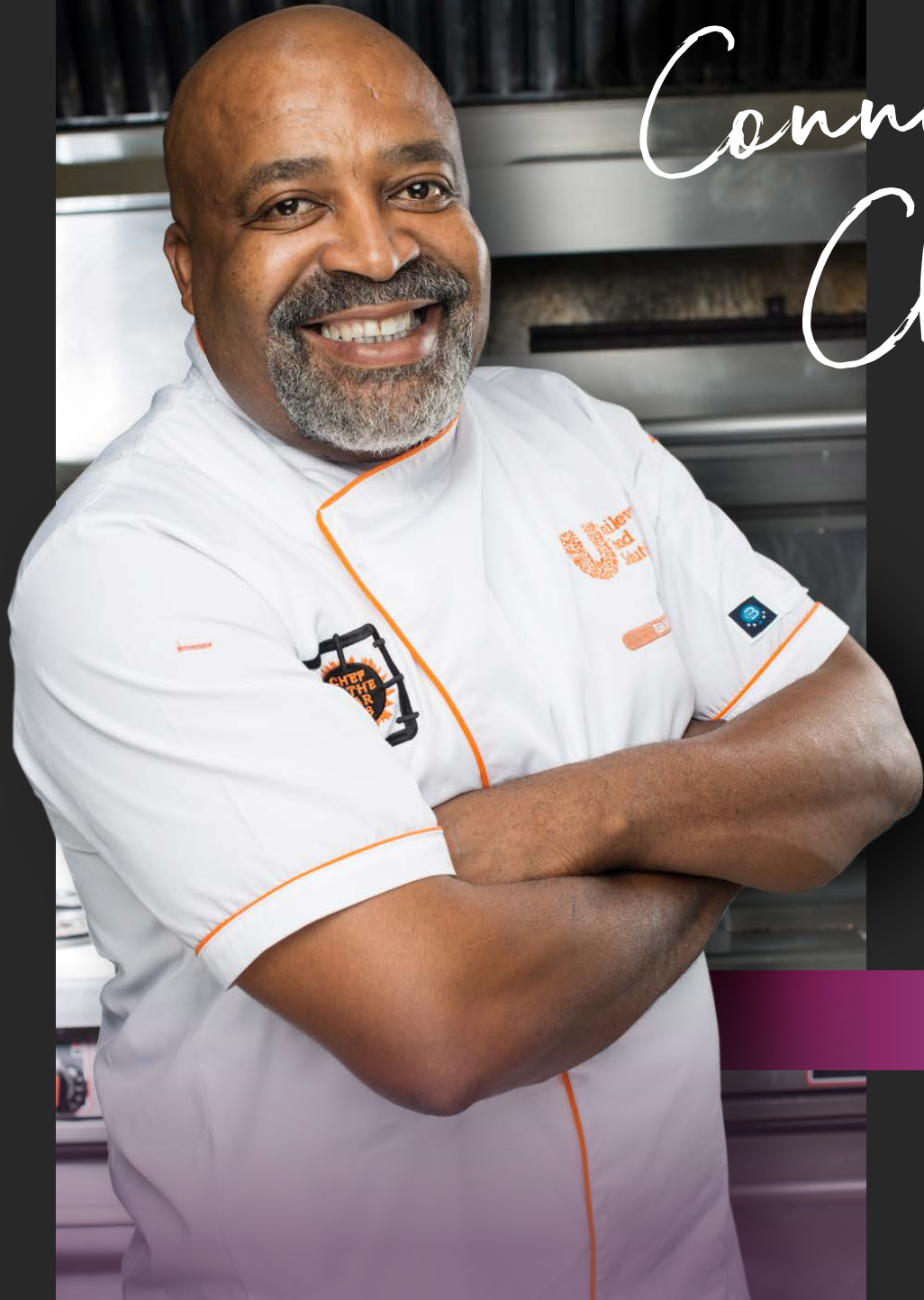
*Chef Tip*

Serve with **Knorr Professional Honey & Soy Sauce** or **Hellmann's Honey & Mustard Salad Dressing** as a side dip. Pair with your signature vegetable side.



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# Connect with Chef Tebogo

for more inspiration  
on SA classics  
with a twist!

Email Chef Tebogo today!  
[Evaldt-Tebogo.Ramatsui@unilever.com](mailto:Evaldt-Tebogo.Ramatsui@unilever.com)



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# The Best for your **Pantry**

Reimagine classic comfort dishes with **high-quality product solutions that are consistent, save you prep time, and enhance your flavours!**



**1 kg seasons 100 kg of chicken.**

- Adds superior and intense flavour, giving visual appeal to chicken.
- Contains an expert blend of paprika, black pepper, cloves, pimento, nutmeg, marjoram and sage.
- Less salt, more flavour.\*
- Non-irradiated, no preservatives, no MSG, no artificial colourants and free from GMOs.

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**1 kg seasons ± 77 kg of vegetables.**

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

Shop Now 



**100% pure spice.**

- Delivers a rich, intense colour.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.
- Just a small amount makes a big difference to your dish.

Shop Now 



**1 kg seasons 100 kg of chips.**

- Adds a golden colour to your chips.
- A secret blend of spices and herbs (paprika and chilli).
- Less salt, more flavour.\*

Shop Now 



**One spoon, big aroma!**

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

Shop Now 



**Adds smokiness to your dish.**

- Adds a rich, intense colour to dishes.
- Just one spoonful can make a big difference to your dish.
- Perfect for speciality dishes.
- Available in a 600 g Food Service pack.

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# The Best for your **Pantry**

Reimagine classic comfort dishes with **high-quality product solutions that are consistent, save you prep time, and enhance your flavours!**



## 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, Italian ingredient that works in pizzas, pastas, soups and sauces.
- Rich in colour and flavour.
- Freeze-thaw stable

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## Consistent, scratch-like sauce.

- Versatile – pairs perfectly with egg, vegetable, fish, and grilled meat dishes.
- Authentic taste.
- Convenient – simply snip, heat and pour.
- No wastage, serve as needed.
- Heat and bain-marie stable, doesn't split.
- Made safely with real eggs.
- Control your costs – makes 40 x 25 ml servings, with no additional ingredients needed.

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## 800 g makes 5.4 L of sauce.

- Consistent taste and a dark brown sheen colour every time.
- Use as a base to add your signature touch.
- No artificial colourants or added MSG.
- More economical than scratch.
- Easy to prepare in 12 minutes.

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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.

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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.
- With sustainably sourced potatoes (99%) for a good source of energy.
- Vegan-friendly when made with water.
- Bain-marie stable.
- Gluten-free.

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# JOIN THE MOVEMENT TODAY

We spend our lives in Chefs' whites. Always on task, rarely home. We experiment, we create, we generate happiness on a plate. Our passion is strong, our love sincere. Being a Chef is not a job. It's a calling. One that shouldn't come at a cost.

Let's stand together.

Visit [fairkitchens.com](http://fairkitchens.com)



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OPENLY

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PASSION

**A**CT  
AS ONE

**M**AKE  
TIME

**S**AY  
"GOOD JOB"



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## FREE ONLINE TRAINING

Unilever Food Solutions is a business built by Chefs, so we know what you face every day in the kitchen. Our team of industry professionals is here to help make your life a little easier.

- 100's of training videos and exclusive masterclasses from global and local expert Chefs
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- Course content includes the importance of food safety, personal and workplace hygiene, food preparation, HACCP, and advanced techniques
- Completed courses come with certificates endorsed by the South African Chefs Association.



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# Khuluma *Chatbot and Live Chat*

Our always-on chatbot is available on [ufs.com](https://www.ufs.com) to assist you with any queries you might have.

**For more inspiration and recipe ideas visit [ufs.com](https://www.ufs.com)**

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