





Unilever Food **Solutions** 

TRENDS **≫** PLATE



South African diners seek hearty, homestyle classics and a cosy ambience that feels like home!

Make your restaurant the go-to winter destination by reinventing classic favourites with your signature flair and creating an inviting atmosphere that reflects an enhanced version of home!



### **ENHANCE YOUR APPEAL!**

With loadshedding, fierce competition, and the need to stand out against fast food chains and quick service restaurants, our versatile, consistent, and high-yield products are here to boost your profits by reducing prep time, speeding up service, and enhancing your menu's appeal.







### STAND OUT BY DESTAND OUT BY DESTAND

& crafting an inviting atmosphere!



# TRANSFORM CLASSIC LOCAL FAVOURITES WITH YOUR SIGNATURE TWIST

- Upgrade traditional dishes into elegant dining experiences by infusing your signature flair.
- Add an upscale touch to beloved classics that make your menu an irresistible alternative to dining at home.



### MAKE YOUR RESTAURANT FEEL LIKE A HOME AWAY FROM HOME!

- Boost your restaurant's appeal by creating an inviting atmosphere with warm lighting, cosy décor, and candles.
- Make diners feel welcome and cherished with friendly service.



# **BUY ANY 3 PARTICIPATING A LUCKY DRAW TO**

### PRODUCTS TO ENTER W IN A PATIO HEATER \*T&Cs apply. Offer valid from 2 April – 28 June. Quarte Designer Glass ALVR WORTH R7 999!\* 1 HEATER UP FOR GRABS EVERY MONTH!





All the products qualify for 3 x SKU promo during the period 2 April to 28 June 2024. T&Cs apply.

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Food



An elevated classic! Pork chops coated in a perfectly seasoned breadcrumb mixture then pan-fried to golden, crispy perfection.



ORIGINA

### **COATS 500 CHICKEN** DRUMSTICKS.

### **BUY NOW**

- No egg or milk wash needed.
- One breading solution for a variety of applications.
- Crispy, tasty fried chicken with added Robertsons Spice blend.



ST COSTS

PER

Price based on the UFS Webshop, prices may differ per distributor. Cost per serving is for use of ingredient in featured recipe.





### Satisfaction served warm!

Thick, buttery pizza crust with a soft hearty interior, with bubbly cheese, rich tomato sauce, and mouth-watering toppings.

### **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.



\* Price based on the UFS Webshop, prices may differ per distributor. Cost per serving is for use of ingredient in featured recipe.



## LANDB SHANDB SHANDK WITH ROOIBOS RED WINE JUS GET RECIPE

- 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.
- Bain-marie stable.
- Gluten-free.

### MADE WITH 99% REAL POTATOES.



**Succulent, tender lamb shank** in an elegant Rooibos red wine jus, blending local flavours with a sophisticated touch.



\* Price based on the UFS Webshop, prices may differ per distributor Cost per serving is for use of ingredient in featured recipe.



Unilever Food Solutions



**Comfort in a bowl!** Peri-Peri chicken salad drizzled with a tangy lime and yogurt dressing. A spicy, refreshing blend of flavours in every bite.

### WITH REAL BITS OF CHILLI.





• Adds a spicy flavour and great visual appeal.

- Use as a condiment or as a cook-in sauce.
- Consistent & authentic chilli flavour.
- Quality ingredients



\* Price based on the UFS Webshop, prices may differ per distributor. Cost per serving is for use of ingredient in featured recipe.



Rich, comforting flavours of classic butter chicken with the succulent sweetness of prawns. A symphony of spices, and a velvety sauce for a touch of luxury.

### ADDS GREAT COLOUR FOR VISUAL APPEAL.

GET RECIPE 🕺

CHICKEN

**AND PRAWN** 

CURRY

### BUY NOW

- One spoon, big aroma!
- 20% turmeric with a blend of coriander, cumin, methee and chillies.
- Non-irradiated, no preservatives, no added MSG, no artificial colourants and free from GMOs.
- Long shelf life.

100%

PURE

SPICE.

COSTS

R0.29

COSTS

R0.32

PER

**NO** 

PAPRIKA

17NO

- Trusted Robertsons quality in every selected herb, spice & blend.
- Adds a hint of smokiness to dishes.



- Delivers a rich, intense colour.
- Non-irradiated, no preservatives, no artificial colourants and free from GMOs.

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### CONNECTIVITA CONNECTIVITA CONSTRUCTIVA CONST

# FOR MORE INSPIRATION AND RECIPE IDEAS!

Email Chef Danielle today! Danielle.Venter@unilever.com

r.com CHEF DANIELLE









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# JOIN THE MOVEMENT TODA

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













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IF YOU NEED HELP, CALL THE SADAG 24/7 HELPLINE FOR FREE Call: 0800 006 333

(South Africa only)





# UFSACADEMY

# 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
- Classes for every skill level
- Course content includes the waste management, cost management& purchasing stock, importance of food safety, personal and workplace hygiene, food preparation, HACCP, and advanced techniques

PRACTICAL THEORY AND METHOD

• Completed courses come with certificates endorsed by the South African Chefs Association.

# <image>

### DOWNLOAD OUR FREE APP. START TRAINING TODAY.

Pasta done property

UFS ACADEMY APP AVAILABLE ON BOTH







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# Khuluma Chatbot and Live Chat



Our always-on chatbot is available on **ufs.com** to assist you with any queries you might have.

### For more inspiration and recipe ideas visit ufs.com

er is Unilever South Africa (Ptv) I to ("the Promoter"). All recipes in this book have been developed by Unilever Food Solutions' Culinary team. Unilever South Africa



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