



SIZE DOES MATTER!



STARTERS AND TAPAS ARE BIG BUSINESS!



Unilever
Food
Solutions

Support. Inspire. Progress.

DO MORE

WITH WHAT YOU HAVE



WE ALL LOVE A BIG DISH, BUT SMALL DISHES HIT THE SPOT IF YOU KNOW HOW TO SERVE THEM!

If your customers like it small, satisfy their cravings with **bite-sized versions of their favourite dishes**. Discover new ways to use your small pantry to deliver big flavour experiences that excite your customers, do more with less, and take your profits to the top!

THE MORE YOU SERVE. THE MORE THEY'LL COME!



PROFIT

STARTS HERE

#1

Small plates are big business.

Stay on top by serving starters and tapas to provide an occasional dining experience that encourages diners to order more dishes, resulting in increased profits, as well as overall customer satisfaction and loyalty.

#2

Upsell your menu.

Starters are a great way to upsell your menu and get diners to spend more time at your establishment.



#3

Empty those plates.

Smaller plated portions will have less leftovers from diners, reducing your food wastage.

#4

Small pantry = big menu.

A small pantry is key to BOH efficiency. Give your diners more options and take your menu further with just a few versatile products that serve the same variety without increasing costs.



1 TUB SEASONS
± 77 KG
OF MIXED VEGETABLES

BUY NOW



- **Adds chunky texture and visual appeal**
- **Combination of red bell pepper, herbs, chilli and garlic**

AMPLIFY YOUR DISHES WITH 1 VERSATILE PRODUCT. THE POSSIBILITIES ARE ENDLESS!



CHAR HALLOUMI ON WARM QUINOA SALAD

GET RECIPE



CRISPY SQUID WITH PAPRIKA AIOLI

GET RECIPE



VERSATILE

SEASONING



- Adds a smoky flavour and vibrant colour
- Available in a 600 g Food Service pack
- Made in reduced plastic packaging*

*VS. Unilever Food Solutions 1 KG tub.

BUY NOW



100%

PURE PAPRIKA



- Adds a rich, intense colour
- Just a small amount needed

BUY NOW



USE IT IN A DIP, IN A DISH OR AS A FLAVOUR ENHANCING EXPERIENCE.



PAPRIKA HUMMUS

GET RECIPE



SHAKSHUKA

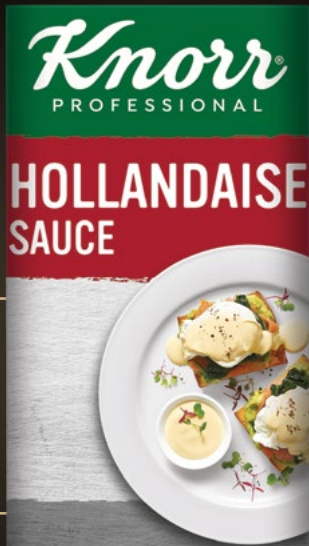
GET RECIPE



LOADED SKINS

GET RECIPE





CONSISTENT, SCRATCH-LIKE SAUCE

- No wastage, serve as needed
- Heat and bain-marie stable, doesn't split
- Ensures consistency, no skill required

BUY NOW 

STRETCH YOUR MENU FURTHER. 1 PRODUCT, 2 EXCITING RECIPES!



WILD GARLIC LINGUINE

GET RECIPE 



CRAB CAKE BENEDICT WITH FLORENTINE HOLLANDAISE

GET RECIPE 



FLAVOUR BURST OF

SWEET & SAVOURY

- Flavour profiles from traditional to cutting edge
- Scratch quality with more consistency
- A good base to create a variety of oriental dishes

BUY NOW 

SERVE IT INSIDE OR ON TOP! GET SAUCY WITH TWO FLAVOUR-PACKED RECIPES!



BANG BANG CHICKEN SALAD

GET RECIPE 



STICKY ASIAN LAMB RIBS

GET RECIPE 



AUTHENTIC

SCRATCH MAYO TASTE & TEXTURE

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

BUY NOW



DRIZZLE IT OR SPREAD IT. GET INSPIRED WITH HELLMANN'S MAYONNAISE!



FRIED CAULIFLOWER TACOS WITH GREEN MANGO SLAW AND SPICY MAYONNAISE

GET RECIPE



OPEN-FACED FALAFEL ON FOCACCIA

GET RECIPE



SMALL PANTRY BIG PROFITS!

PANTRY ESSENTIALS THAT DO MORE WITH LESS!

EARN 5X POINTS!

Buy any of these products on our Webshop!



750 POINTS

ROBERTSONS VEGGIE SEASONING

- Adds chunky texture and visual appeal
- 1 tub seasons ±77 kgs of mixed vegetables
- Combination of red bell pepper, herbs, chilli and garlic

BUY NOW



740 POINTS

ROBERTSONS PAPRIKA

- 100% pure paprika
- Adds a rich, intense colour
- Just a small amount needed

BUY NOW



1 020 POINTS

ROBERTSONS SMOKED PAPRIKA

- Versatile seasoning
- Adds a smoky flavour and vibrant colour
- Available in a 600 g Food Service pack
- Made in reduced plastic packaging*

*VS. Unilever Food Solutions 1 KG tub.

BUY NOW



730 POINTS

KNORR PROFESSIONAL HOLLANDAISE

- Consistent, scratch-like sauce
- No wastage, serve as needed
- Heat and bain-marie stable, doesn't split
- Ensures consistency, no skill required

BUY NOW



610 POINTS

KNORR PROFESSIONAL HONEY & SOY SAUCE

- Flavour burst of sweet and savoury
- Flavour profiles from traditional to cutting edge
- Scratch quality with more consistency
- A good base to create a variety of oriental dishes

BUY NOW



1 755 POINTS

HELLMANN'S ORIGINAL MAYONNAISE

- Authentic scratch mayo taste and texture
- Made with real eggs, lemon juice, oil and vinegar
- Great flavour carrier to add your signature twist
- Heat-stable for up to 1 hour for delivery

BUY NOW



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



IF YOU NEED HELP,
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LIVING THE FAIRKITCHENS 'CODE OF CONDUCT'

TALK OPENLY

EXCITE PASSION

ACT AS ONE

MAKE TIME

SAY "GOOD JOB"

UFS ACADEMY

FREE ONLINE TRAINING

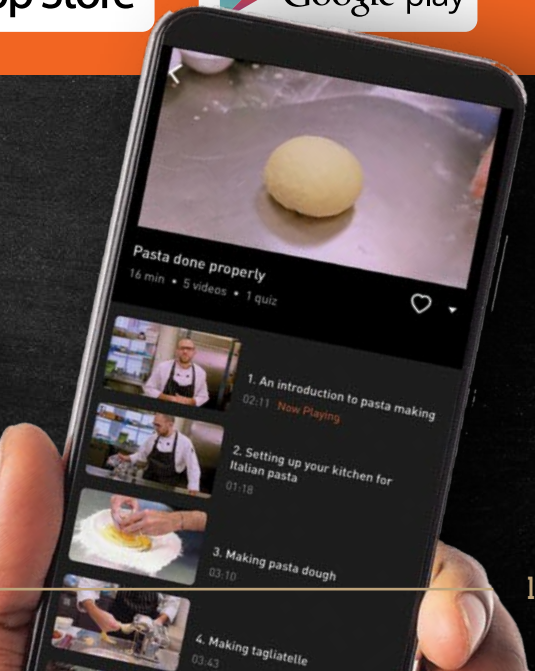
Unilever Food Solutions is a business built by Chefs, so we know what you face every day in the kitchen. Our team of industry professionals is here to help make your life a little easier.

- 100's of training videos and exclusive masterclasses from global and local expert Chefs
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- Completed courses come with certificates endorsed by the South African Chefs Association.



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KHULUMA

CHATBOX 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.



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