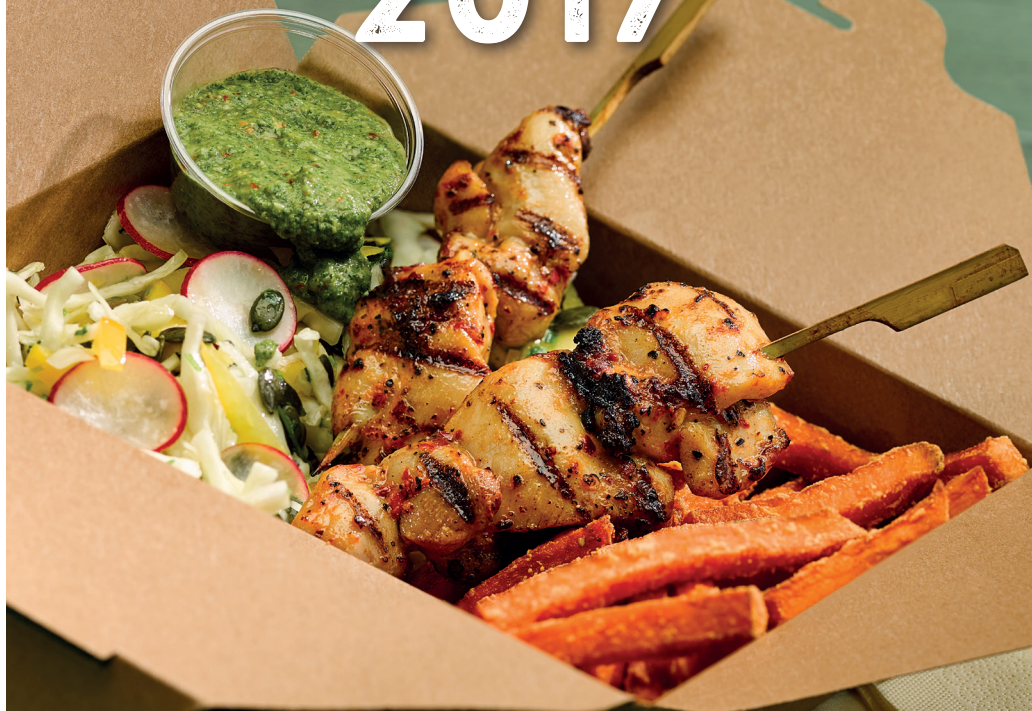


# FOOD & DRINK TRENDS 2017



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# GREAT BRITAIN

Backing British is increasingly a focus for our nation's consumers, be that eating out or shopping for in home. Consumers are developing a passion to support British farmers, artisan producers and local growers. Increasingly, today's diners are looking for the best British ingredients when they're in season and taste their best - at the peak of freshness and flavour.



SERVES  
5  
PEOPLE

Why not  
try our...

## VENISON HAUNCH WITH PICKLED CABBAGE, BEETROOT & BLACKCURRANT

# 58%

...OF SHOPPERS ARE INFLUENCED  
BY THE RED TRACTOR LOGO WHEN  
DECIDING ON WHAT FOOD TO BUY  
(SOURCE: RED TRACTOR)

CODE	INGREDIENTS	QUANTITY	PACK SIZE
74129	Farmstead Venison Haunch	5	12 x 500g
01586	Everyday Favourites Unsalted Butter	80g	20 x 250g
75578	Raw Beetroot	250g	1 x 1kg
10049	Jus-Rol Puff Pastry Block	200g	4 x 1.5kg
07650	Maldon Sea Salt	10g	1 x 1.5kg
26719	Arran Caramelised Onion Chutney	100g	1 x 2.35kg
74949	Banana Shallots	4	1 x 1kg
81454	Dows Ruby Port	200ml	6 x 75cl
75129	Thyme	5 g	1 x 100g
57127	Blackcurrants	80g	5 x 1kg
06056	Essential Cuisine Premier Veal Jus	40ml	2 x 1kg
	Water	200ml	
74876	Red Cabbage - 3mm sliced	300g	1 x each
04668	Everyday Favourites Red Wine Vinegar	40ml	2 x 5ltr
96891	Tate & Lyle Dark Soft Brown Sugar	50g	4 x 3kg
50396	Everyday Favourites Cracked Black Peppercorn	1g	6 x 450g

### Method

1. Cook the beetroot until tender, peel and wedge
2. Add 20g butter to a small sauté pan along with the onion chutney, cook until foaming, then add the beetroot wedges. Top with puff pastry and bake at 220°C until golden and then turn out and keep warm
3. Sauté the venison in 20g butter and seasoning and keep warm
4. Using the pan you cooked the venison in, add 30g butter, shallots and thyme and then cook for 10 minutes, then add the port and reduce by half, add the jus and blackcurrants
5. Add the water, simmer and reduce again. Pass through a fine sieve and then season with 5g of salt and finish with a few reserved blackcurrants and 10g of butter
6. Pickle the red cabbage with the red wine vinegar, brown sugar, 5g salt and black pepper - leave to infuse for 6 hours
7. To assemble the dish, place the beetroot tart on the plate, top with the venison haunch and then the pickled red cabbage, serve with a drizzle of sauce and fresh thyme.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	74385	Folkingtons Cranberry Juice	12 x 250ml
Alcoholic drink	25404	Satellite Pinot Noir	12 x 75cl
Presentation (Pictured)	CE 61790	A Craft White Plate Coupe 28cm 11"	1 x 12



# AMERICA DISCOVERED

The full map of America is transforming ever-popular classics on UK menus. Latin American influences are evident as a result of the growth of brands and outlets of Argentinian, Brazilian and Venezuelan origin, which keep in touch with their authenticity through the use of traditional flavours, ingredients and presentation formats. Further growth in the Mexican and South American market is expected, benefitting from offering bolder flavours, quality cocktails and sharing platters. Interest is also growing in the less-established menus of the American islands, where delicate twists blended with familiar favourites encourage consumers to step out of their comfort zones and develop a taste for new flavour profiles.



SERVES  
**5**  
PEOPLE

Why not  
try our...

## THREE CHEESE MAC WITH SMOKED RIB OF BEEF

BRANDS INSPIRED BY  
VARIOUS PARTS OF  
AMERICA, SUCH AS  
BARBURRITO, CAU AND  
TURTLE BAY, REPRESENT  
SOME OF THE STRONGEST  
OUTLET GROWTH  
(SOURCE: MCA)

### Method

1. Smoke the Jacob's Ladder for 4 hours over apple chips, then vacuum pack and sous vide for 72 hours at 73°C
2. Make a cheese sauce by making a roux then adding the milk, cream and cheese and blend until smooth and creamy, season with the salt and pepper
3. Layer grated goats cheese, pasta and cheese sauce in an individual copper pan and top with ciabatta croutons and bake until golden brown
4. To make the frickles - combine the batter with cold water and drop sliced dill pickles in and deep fry until crispy and golden
5. To assemble the dish chargrill the Jacob's Ladder and mop with the BBQ sauce, turning and mopping at regular intervals
6. Place the copper pan on a Stonecast oblong plate and rest the cooked Jacobs Ladder against the pan, top with the frickles and serve with Caesar salad or American slaw with red cabbage.

CODE	INGREDIENTS	QUANTITY	PACK SIZE
72059	Farmstead Short Rib Beef (Jacob's Ladder)	5	1 x min 2kg
01586	Everyday Favourites Unsalted Butter	40g	20 x 250g
42018	Everyday Favourites Plain White Flour	40g	6 x 1.5kg
07382	Cravendale Whole Milk	400ml	6 x 1ltr
07650	Maldon Sea Salt	8g	1 x 1.5kg
70407	Everyday Favourites White Pepper	0.5g	1 x 1kg
06175	Double Cream	300ml	1 x 2.27ltr
03087	Il Pesatore Grana Padano Wedge	60g	8 x 1kg
73477	French Gruyere Style Block	100g	4 x 1.5kg
	Ditali Pasta	500g	
02955	Goats Cheese Log	100g	1 x 1kg
01244	Everyday Favourites Ciabatta Roll	1 roll	42 x 130g
40254	Dill Pickles	125g	2 x 2kg
01978	Batter Mix Everyday Favourites	500g	4 x 3.5kg
04703	Everyday Favourites BBQ Sauce	250ml	2 x 2.27ltr
	Apple Wood Chips	12g	

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	36337	Coca Cola	24 x 500ml
Alcoholic drink	82340	The Wine-Farer Shiraz	6 x 75cl
Presentation (Pictured)	CE 50420	Stonecast Cornflower Blue Oblong Plate 11.75"	1 x 12



# ORIENTAL BURST

In Asian cuisine the delicate balance of each region's specialised ingredients is carefully proportioned throughout the day to create balance and harmony at each meal time. By taking full advantage of the four distinct seasons, the natural mountain ranges and surrounding waterways, the individual Asian provinces share lots of the same ingredients, yet execute their own specialities in completely different ways. Increasingly these cooking behaviours are trickling into Britain, fusing with wider, more familiar cuisines to create Mexican Korean, Japanese Mexican and American Korean.

Note: Outlets may offer whole Asian inspired menus, just one dish, or simply add an Asian twist to an existing recipe through a hint of spice or flavour, to play to this trend. It can be as obvious or subtle as needed by your outlet and consumers.



料理

...OF CONSUMERS ARE INTERESTED IN WIDENING THEIR CONSUMPTION OF NEW CUISINES TO INCLUDE JAPANESE (SOURCE: MINTEL)

40%

Why not try our...

## DUCK DONBURI WITH CHARRED BROCCOLI & SPICY TERIYAKI DRESSING

CODE	INGREDIENTS	QUANTITY	PACK SIZE
20702	Farmstead Duck Legs - Female 168-228g	5	1 x 2
45072	Thai Jasmine Rice	100g	1 x 5kg
	Tenderstem Broccoli	150g	
75144	Oranges Whole	2	1 x 6
04669	Everyday Favourites White Wine Vinegar	150ml	2 x 5ltr
38824	Tate & Lyle Caster Sugar	50g	1 x 10kg
04742	Everyday Favourites Sweet Chilli Sauce	250ml	10 x 1ltr
46336	Wing Yip Light Soy Sauce	200ml	2 x 2ltr
04388	Everyday Favourites Honey	60ml	6 x 680ml
75049	Whole Sweet Potato	2	1 x 6kg
75591	Whole Carrots	2	1 x 1kg
04285	Everyday Favourites Eggs Free Range	5	1 x 60
29582	Everyday Favourites Salted Peanuts	50g	3 x 1kg
74949	Banana Shallots	4	1 x 1kg

### Method

1. Vacuum pack the duck legs and cook for 24 hours sous vide at 72°C. Once cooked, drizzle with a small amount of broth and crisp up in the oven/grill
2. Cook the rice and keep warm until ready to dress
3. Charrgrill the tender stem broccoli and grate fresh orange zest over, then squeeze the orange and marinade - keep warm
4. Heat a pan and add the vinegar, sugar, sweet chilli sauce, soy sauce, honey and bring to a simmer - use the cooking liquor from the cooked duck to finish the broth and reduce by half
5. Take the carrot and sweet potato and grate into vegetable noodles. Then blanch in seasoned water and set to one side
6. Fry the eggs in very hot oil until crispy round the outside and runny in the yolk, then fry the shallots until crispy
7. To assemble the dish, place the rice in a deep round bowl - top with vegetable noodles, glazed duck, charrgrilled tenderstem broccoli, crispy fried egg, crispy shallots, peanuts and finish with the duck broth sauce drizzled over.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	60524	Belvoir Lime and Lemongrass Presse	24 x 250ml
Alcoholic drink	30319	Jackalberry Pinotage	6 x 75cl
Presentation (Pictured)	28563	Whites Rustic Natural Rim Plate 28cm [11"]	1 x 6



# BETTER ME

The Government's announced implementation of a sugar tax on soft drinks has received mixed opinions as an approach to combat obesity. Nevertheless, the combination of the tax and the subsequent awareness of sugar content in foods is driving an increase in low or no sugar, substitute and non-added sugar products across categories. Eliminating foods, such as sugar, reflects the wider intention to be healthier, seen in the growth of lifestyle diets - paleo, vegan, gluten-free, wheat-free. As a consequence, there is a wider availability of free-from products, and a surge in foodservice outlets offering dishes to meet the adoption of these diets, either temporarily or permanently. This increase in consumer savviness also affects how they view and judge food choices - ingredients and cooking methods are key (think grilled, poached and super foods and ancient grains). Both are reviewed, along with freshness, when deciding whether a dish is healthy or 'good for me'.



SERVES  
**6**  
PEOPLE



...OF CONSUMERS ARE CONCERNED ABOUT THE IMPACT OF SUGAR IN THEIR FOOD AND DRINK AND PLAN TO DECREASE THEIR SUGAR CONSUMPTION  
[SOURCE: MINTEL]

79%

Why not try our...

## BAKED NUTMEG & SPELT PUDDING

CODE	INGREDIENTS	QUANTITY	PACK SIZE
01586	Everyday Favourites Unsalted Butter	60g	20 x 250g
80262	Tate & Lyle Caster Sugar	65g	1 x 3kg
	Spelt	110g	
70386	Everyday Favourites Vanilla Pods	1	12 x 2pk
06175	Double Cream	300ml	1 x 2.27lt
07382	Cravendale Whole Milk	375ml	6 x 2ltr
70376	Chef William Ground Nutmeg	1 teaspoon	6 x 450g
75444	Figs	6	1 x 6
75293	Raspberries	1 punnet	1 x punnet

### Method

1. Heat the butter and sugar until melted, then add the spelt and cook for 5 minutes on a low temperature
2. Add the split vanilla pod and its seeds
3. Add the cream, 3/4 milk, ground nutmeg and stir
4. Pour into an oven proof dish, cook for 30 mins at 140°C, turning down to 120°C, then stir in the remainder of the milk
5. Cook for a further 1.5 hours until it's creamy with a slightly browned finish. Glaze under the grill for a little more colour
6. Serve with grilled figs and raspberries.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	73946	Drink Me Spiced Chai Latte	4 x 1kg
Alcoholic drink	71130	Califia Falls Zinfandel	6 x 75cl
Presentation (Pictured)	CE 50722	Retro Blue Coupe Bowl 9.75" from Churchill	1 x 12



# BOWL AND BEYOND

Bowl and beyond recognises both the content and the container. Evolving from pots to boxes, plastic to glass, one pot meals demonstrate the versatility of combining food groups in a single format, either for eating in or taking out across all day-parts. Materials that are secure, reusable and chemically safe not only provide sustainable packaging, but allow for personalisation through the organisation of specific flavours and nutrients to meet individual diets and appetites. Chilled or warm, liquid or textured, sweet or savoury, jars, bowls, tins and bottles facilitate the layering of fresh, colourful, seasonal ingredients, simple grains and pulses, with optional protein.



SERVES  
**6**  
PEOPLE



THE UK THROWS AWAY  
2.5BN TAKEAWAY COFFEE  
CUPS A YEAR – ENOUGH TO  
GO ROUND THE WORLD 5.5  
TIMES

[SOURCE: CIWM]

Why not  
try our...

## WHITE CHIA POT

CODE	INGREDIENTS	QUANTITY	PACK SIZE
	White Chia Seeds	150g	
70386	Everyday Favourites Vanilla Pods	2	12 x 2pk
72433	Limes	2	1 x 12
72752	Alpro Coconut Milk	150ml	8 x 1ltr
72753	Alpro Almond Milk	150ml	8 x 1ltr
74942	Blueberries	100g	1 punnet
	Pomegranate Seeds	60g	
04340	Micro Basil	30g	1 x 30g
04388	Everyday Favourites Honey	40ml	6 x 680ml

### Method

1. Soak the chia seeds in the coconut and almond milk, making sure you stir to avoid any lumps
2. Remove the seeds from the vanilla pod and add to the chia seeds with the zest and juice of the limes
3. Leave to infuse and soak overnight
4. To serve, spoon the chia seed mix into glass pots (or take-out pots as pictured) and top with the blueberries, pomegranate seeds, drizzle of honey and micro basil, finish with a grate of lime zest.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	86001	Teapigs Super Fruit Tea	6 x 50
Alcoholic drink	44294	El Muro Macabeo Blanco	12 x 75cl
Presentation [Pictured]	34572	Clear Round Dessert Pot 40z	1 x 2000



# DAY-PART DILEMMA

Traditional dining timetables have been changing and continue to do so. Consumers, particularly Millennials, are daring to dine out outside the usual meal clock. Breakfast is creeping into later parts of the day, with brunch becoming a social eating occasion, and "brinner" is slowly turning into the evening spot, where consumers enjoy a more leisurely approach to a heartier breakfast. All day dining is promoted much more on menus to offer diners the option to dwell longer at outlets, either to enjoy a wider variety of meal choices across the day, or to build in day-parts devoted to afternoon tea, high tea or supper. This is also a great way for outlets to sweat their assets.



SERVES  
**5**  
PEOPLE

Why not  
try our...

## CHORIZO HASH WITH GRILLED PEPPERS, FETA AND LEMON DRIZZLE

10%



...OF OUT OF HOME MEALS  
ARE DESCRIBED AS  
'BRUNCH'

(SOURCE: MCA)

CODE	INGREDIENTS	QUANTITY	PACK SIZE
01586	Everyday Favourites Unsalted Butter	80g	20 x 250g
13644	La Pedriza Pure Olive Oil	40ml	4 x 5ltr
50054	Mini Cooking Chorizo	200g	1 x 2kg
75673	Parsley Flat Leaf	12g	1 x 500g
75140	Fresh Lemons	1	1 x 6
46574	Everyday Favourites Garlic Purée	15g	6 x 1kg
74887	Mid Potatoes 20-40mm (Washed)	350g	1 x 10kg
50396	Everyday Favourites Cracked Black Peppercorn	2.5g	6 x 450g
07650	Maldon Sea Salt	8g	1 x 1.5kg
04285	Everyday Favourites Free Range Medium Eggs	5	1 x 60
75552	Yellow Peppers	1	1 x 5kg
75495	Red Peppers	1	1 x 5kg
89241	Feta Cheese	80g	12 x 200g
45999	Greek Yoghurt	200ml	1 x 5kg
75108	Mint	10g	1 x 100g
11983	Pumpkin Seeds	50g	6 x 430g
39071	Rocket Leaf Salad	50g	5 x 250g

### Method

1. Heat a deep frying pan and add the butter and olive oil. Cook the chorizo for 5 mins then add the garlic purée, lemon zest, flat leaf parsley, black pepper, crushed cooked potatoes and sea salt
2. Continue to cook the chorizo until it is golden and caramelised on both sides
3. While the above is cooking, chargrill the red and yellow peppers. Once cooked, de-skin and cut into even chunks and set to one side
4. Make the dressing by crumbling the feta into the yoghurt and whisk in the olive oil, chop the mint and place to one side
5. To assemble the dish, take an individual cast iron frying pan (or take-out box as pictured) and drizzle 60ml dressing in the base, top with the chorizo hash, potato and charred peppers
6. Top with a poached egg, some fresh rocket and a small drizzle of the yoghurt dressing and toasted pumpkin seeds.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	53034	San Pellegrino Limonata	24 x 330ml
Alcoholic drink	81990	Vivanco Rioja Crianza	6 x 75cl
Presentation [Pictured]	CE 99214	Craft Signature Biobox 2	1 x 200pk



# GRAB AND GO

Consumers are increasingly buying meals on-the-go, from a widening variety of outlets, kiosks and pop-ups that offer global meal choices. As a result of the demand, diners are keen to see their favourite sit-in restaurants offer a takeaway option, reflected in the increasing number of casual dining brands developing cross-over formats as a way to boost revenue. The success of a 'grab and go' offer relies not only on the quality of the food, but on the quality of functional packaging to ensure delivered parcels uphold the brand. Nearly half of us have used a third-party ordering/delivery service to make the most of the increasing accessibility of our preferred dishes. Whilst helping transition the market towards mobile ordering, these services are also enabling smaller restaurants to reach a wider customer base.



SERVES  
**4**  
PEOPLE

53%

...OF US BUY GRAB AND GO MEALS  
(SOURCE: MINTEL)

Why not try our...

## CRISPY LAMB & SWEET POTATO FRIES WITH SWEET MISO & KIMCHI

CODE	INGREDIENTS	QUANTITY	PACK SIZE
60174	Farmstead Lamb Shoulder Tied 1.8-2.5kg	1.8kg	1 x min 1.8kg
	Kimchi Seasoning	10g	
	Kimchi	110g	
86603	McCain Menu Signature Sweet Potato Fries	1kg	4 x 2.5kg
03145	Everyday Favourites Mayonnaise	150ml	6 x 1ltr
07382	White Miso Paste	80g	1 x 5kg
75305	Red Chilli	25g	1 x 250g
04324	Micro Coriander	30g	1 x 30g

### Method

1. Vacuum pack and slow cook the lamb shoulder for 72 hours. Once cooked, chilled and sliced, fry in a very hot pan until crisp
2. Season with kimchi seasoning and set to one side
3. Deep fry the sweet potato fries and set to one side
4. Warm the kimchi through and set to one side
5. To assemble the dish, place the sweet potato fries into a bowl or takeaway packaging, and top with the kimchi and crispy lamb
6. Whisk the mayonnaise and miso together and drizzle over
7. Top with micro coriander, sliced red chilli and more miso dressing.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	22864	Cawston Press Sparkling Ginger Beer	24 x 330ml
Alcoholic drink	44287	El Muro Tempranillo Garancha	12 x 75cl
Presentation (Pictured, dine in)	CE 61802	Craft Blue Rectangle One 27 x 16.75Cm	1 x 6





# PLAYFUL PALATE

Generations are increasingly growing up with more exposure to new cultures and cuisines. As a result, eating and drinking has changed from the functional process of fuelling the body to an experience, encompassing everything from flavours, textures and colour to cooking techniques, temperatures and smells. Meals take on colour coding to denote either vibrancy or nutritional benefit, and drinks embrace fizz, fermenting and botanicals to shock or sweeten. Savoury is added to sweet, and sweet added to savoury to recreate taste expectations. Whilst hot and cold, infused and frozen awaken classic dishes and enliven desserts and cocktails. Diners are increasingly open to trying familiar dishes with trendy flavours, and welcome this introduction to new styles of cuisine.

Note: A little goes a long way, and personalisation is everything. Not every customer wants things spicy! By giving them the option to personalise their dish by choosing from a range of condiments or toppings, or by adding just a hint of something unusual, you can transform an everyday favourite into something different and on-trend.



SERVES  
**4**  
PEOPLE

Why not  
try our...

## SLOW COOKED PORK RIBS WITH SWEET MISO, SOY & POMEGRANATE WITH GRILLED LIME

CODE	INGREDIENTS	QUANTITY	PACK SIZE
91006	Farmstead Pork Baby Back Ribs 0.8-1.2kg	800g	1 x min 0.8kg
04388	Everyday Favourites Honey	130ml	6 x 680ml
04669	Everyday Favourites White Wine Vinegar	115 ml	2 x 5ltr
38824	Tate & Lyle Caster Sugar	20g	1 x 10kg
	Pickled Sushi Ginger	30g	
07382	White Miso Paste	40g	1 x 5kg
	Pomegranate Molasses	40ml	
46336	Wing Yip Light Soy Sauce	100ml	2 x 2ltr
72433	Limes	3	1 x 12
75187	Green Chilli (thinly sliced)	1	1 x 250g
70304	Everyday Favourites Sesame Seeds	25g	6 x 590g



...OF DINERS SEE FAMILIAR  
DISHES INJECTED WITH  
TRENDY FLAVOURS AS A  
GOOD WAY TO TRY NEW  
STYLES

(SOURCE: MINTEL)

### Method

1. Vacuum pack the ribs and sous vide for 48 hours at 72°C
2. Heat the honey, vinegar, sugar, soy sauce, pickled ginger, miso paste and pomegranate molasses until syrupy and reduced by half
3. Once the ribs are cooked mop with the glaze and chargrill for smoky notes - continue to mop until the ribs are sticky and glazed
4. Toast sesame seeds in a hot pan until golden brown and set to one side
5. Serve with a seared lime half, green chilli and sesame seeds.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	60528	Belvoir Coconut and Lime Presse	24 x 500ml
Alcoholic drink	72415	Delicato Family Vineyards Old Vine Zinfandel	6 x 75cl
Presentation (Pictured)	CE 50420	Stonecast Cornflower Blue Oblong Plate 11.75"	1 x 12



# RAW & SIMPLE

The distance between dining tables and nature is decreasing as consumers look for fresh, raw and all-natural fruits, vegetables, plants and herbs to enhance our food and drink intake across the day. These functional superfoods are an easy way to boost nutrients and strengthen health. Moving towards the use of natural ingredients, nurtured in the relevant seasons, taps into intentions to improve the global environment, shorten the food supply chain, and ultimately, reduce food waste. There is a growing number of vegans and flexitarians whose conscious decisions to eat less meat and more vegetables recognise the wider accessibility of fresh, tasty produce that provides an improved dietary balance for our wellbeing.



SERVES  
**10**  
PEOPLE

Why not  
try our...

## RAW TRUFFLE CAKE WITH WALNUT & DATE CRUST

CODE	INGREDIENTS	QUANTITY	PACK SIZE
Mix 1			
29578	Everyday Favourites Walnut Halves	50g	1 x 1kg
19581	Pecan Nuts	50g	6 x 1kg
07803	Everyday Favourites Medium Desiccated Coconut	100g	4 x 2kg
	Coconut Flour	50g	
50750	Everyday Favourites Whole Hand Pitted Dates	80g	4 x 3kg
07650	Maldon Sea Salt	6g	1 x 1.5kg
	Raw Honey	90ml	
	Coconut Oil	40g	
Mix 2			
50750	Everyday Favourites Whole Hand Pitted Dates	170g	4 x 3kg
	Raw Honey	112ml	
	Raw Cacao Powder	65g	
	Coconut Oil	85g	
70386	Everyday Favourites Vanilla Pods	1	12 x 2pk
18853	Amoy Rich & Creamy Coconut Milk	400ml	12 x 400ml
Mix 3			
18853	Amoy Rich & Creamy Coconut Milk	400ml	12 x 400ml
	Cacao Paste	225g	
Garnish			
75180	Blackberries	200g	2 x punnet
	Raw Honey	30ml	



...OF MILLENNIALS SAID FRESHNESS IS THE FACTOR MOST LIKELY TO INFLUENCE THEIR FOOD AND BEVERAGE PURCHASES

(SOURCE: THE FOOD PEOPLE)

### Method

- Mix 1: In a food processor add all ingredients for mix 1, this will form the base of the truffle cake. Once completely blended, press into a 7 inch spring form cake tin and chill
- Mix 2: In a mixer add all of mix 2 and whisk together slowly
- Mix 3: Melt the cacao paste and coconut milk together
- Whisk mix 2 into mix 3. Pour this mixture onto the base mix 1 and chill overnight until set
- Garnish: Combine ingredients in a sous vide bag and cook at 72°C for 1 hour then chill
- To serve, remove the spring form cake tin by warming the outside so you are left with a smooth finish
- Cut a slice and serve with blackberries in honey.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	86666	Black & White Coffee Co. Fairtrade Medium Roast	6 x 1kg
Alcoholic drink	86954	Tosti Rose Moscato	6 x 75cl
Presentation (Pictured)	CE 64110	Whites Rustic Natural Rim Platter 30Cm	Each



# STREET EATS

Street food is booming. This style of food is influencing the choices of nearly half of all consumers when eating out of home. As a result of the introduction of global cuisines reaching consumers through street food formats, there has been a spice revolution, with over half of us expressing a wider interest in spicy food. The availability and appeal of this informal dining option has traditionally been stronger at lunchtime, however 10% of us are now choosing to eat street food earlier in the day. With such a variety of fresh, good quality food that incorporates an element of theatre, we expect not only the frequency of street food consumption to increase, but also the amount we're prepared to spend on it.

Note: Street food doesn't have to be on the street! We've seen street food style concepts at hotel conferences, B&I canteens and schools. It's more about the type of food and the way it's served than anything. Don't let a lack of outside space stop you!



SERVES  
5  
PEOPLE

Why not  
try our...

## LAMB KOFTE SCOTCH EGG

CODE	INGREDIENTS	QUANTITY	PACK SIZE
90969	Farmstead Lamb Mince 80VL	500g	1 x 2kg
75305	Red Chilli	25g	1 x 250g
75612	Fresh Spring Onions	60g	20 x bunch
75673	Parsley Flat Leaf	12g	1 x 500g
75140	Fresh Lemons	1	1 x 6
46574	Everyday Favourites Garlic Purée	15g	6 x 1kg
70379	Everyday Favourites Ground Cumin	1 tsp	6 x 450g
50396	Everyday Favourites Cracked Black Peppercorn	1 tsp	6 x 450g
07650	Maldon Sea Salt	13g	1 x 1.5kg
04285	Everyday Favourites Free Range Medium Eggs	5	1 x 60
70375	Everyday Favourites Paprika	25g	6 x 500g
74876	Red Cabbage - 3mm sliced	300g	1 x each
04668	Everyday Favourites Red Wine Vinegar	40ml	2 x 5ltr
96891	Tate & Lyle Dark Soft Brown Sugar	50g	4 x 3kg
50396	Everyday Favourites Cracked Black Peppercorn	1g	6 x 450g
21555	Hollyland Pitta Bread 350g	5	6 x 6
71879	Blue Dragon Sriracha	200ml	12 x 700ml
01884	Everyday Favourites Garlic & Herb Mayonnaise	100ml	1 x 2.5ltr
	Buttermilk	50ml	
42018	Everyday Favourites Plain White Flour	50g	6 x 1.5kg

...OF US PLAN TO  
EAT THE SAME  
OR MORE STREET  
FOOD IN THE NEXT  
YEAR  
(SOURCE: SANTA  
MARIA)

94%

### Method

- Mix the lamb, chilli, spring onion, 8g salt, pepper, garlic purée, cumin, parsley, paprika and lemon zest - place into chiller for 20 mins
- Cook the eggs for 4.5 mins and shell - put to one side
- Divide the mince mix into 5 and flatten out, roll the eggs in a little flour and form the mince mix around the eggs - chill for 20 mins
- Season the kofte scotch eggs and seal in a hot pan, transfer to the oven and cook for 6 mins then chargrill to finish
- Pickle the red cabbage with the red wine vinegar, brown sugar, 5g salt and 1g pepper - leave to infuse for 6 hours
- Make the pitta bread into crouton size pieces and deep fry until crispy - set to one side
- Mix the garlic & herb mayonnaise and buttermilk together and set to one side
- To assemble the dish, place 40ml of Sriracha sauce in your selected dish and top with pickled red cabbage, kofte scotch egg, croutons and drizzle with buttermilk dressing.

SERVING SUGGESTIONS	PRODUCT CODE	PRODUCT NAME	PACK SIZE
Drink	84559	Vita Coco Pure Coconut Water	12 x 330ml
Alcoholic drink	92498	Villa Dei Fiori	6 x 75cl
Presentation (Pictured)	08726	Vegware Compostable Food Containers 120z	1 x 500pk



# WELCOME TO THE HOTTEST FOOD TRENDS OF 2017

	Better Me	Bowl & Beyond	Day-part Dilemma	Grab & Go	Playful Palate	Raw & Simple	Street Eats
GrEAT Britain							
America Discovered							
Oriental Burst							

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