

ETHNIC FUSION CUISINE

**Food Manufacturing
2020 Inspiration Guide**



Dairy Farmers of America

**INGREDIENT
SOLUTIONS**

OFFERING ADVENTURE IN CHALLENGING TIMES

EXCITE CONSUMERS WITH FUSION FLAVORS

With over half of consumers still avoiding dining in a restaurant setting¹, the shift from eating out to eating in has placed a spotlight on retail shelves and food manufacturers. Consumers are now looking to enjoy restaurant experiences in the comfort of home and it starts with searching for innovative dishes. Ethnic fusion has been a top trend in the foodservice industry since 2018 and the National Restaurant Association predicts it will be a top trend until at least 2028. However, it is not limited to just restaurants. Inspirations for ethnic fusion can be easily adapted for retail products.

According to Technomic, nearly 1 in 3 consumers are eating ethnic food at least once a week², and with buying power shifting to younger generations, we can only expect that number to increase. Over 60% of millennials report, as they age, they are more willing to try new foods and flavors³ proving they are considered the most adventurous food generation yet. Their desire for daring flavor pairings makes them the perfect target consumer for ethnic fusion dishes. That's why we've created this inspiration guide dedicated to the growing flavor trend of ethnic fusion cuisine. Many of these recipes, such as our Grilled Teriyaki Chicken Fried Cheese Bowl, can be developed into pre-packaged or frozen options, giving consumers a new and exciting dining experience in the comfort of their home.



1 - 2020 COVID-19 Report 34: Back in the Game, Datassential

2 - 2018 Ethnic Food & Beverage Consumer Trend Report, Technomic

3 - 2020 Generational Consumer Trend Report, Technomic



Shoppers are becoming increasingly diverse and its the growing diversity and greater worldview that encourages consumers to try new foods and cuisines.

Source: What's In Store 2020 Report, IDDBA



37% of consumers say they are eating more adventurously than they were two years ago.

Source: 2020 Ease into Ethnic Dishes, Technomic



61% of consumers are more inclined to try new flavors at dinner than other dayparts.

Source: 2019 Flavor Consumer Trend Report, Technomic



1 in 3 new food and beverage launches feature an ethnic flavor.

Source: 2018 Flavor Trends, Innova Market Insights



Ethnic Fusion will be a top food trend until 2028.

Source: 2018 What's HOT Culinary Forecast, National Restaurant Association

OAXACA FRIED CHEESE

WITH BACON RANCH CREMA DIPPING SAUCE

It's no surprise mozzarella is commonly known throughout the United States, but head south of the border and you're in Oaxaca country. Oaxaca cheese is known as the Mozzarella of Mexico, and Oaxaca cuisine is one of the seven regional cuisines of the country¹. With 36% of consumers saying they'd like to explore regional varieties of mainstream ethnic cuisines², try using La Vaquita® Oaxaca Cheese. Fried to perfection and paired with the Bacon Ranch Crema dipping sauce, this dish is a hit with kids and adults alike.

SERVINGS: 9

INGREDIENTS

Bacon Ranch Crema Sauce

DairiConcepts® Bacon Ranch Seasoning #900413717	8.1
La Vaquita® Crema Mexicana Agria #141100	91.9
Total	100.00

Breaded Oaxaca Cheese

La Vaquita® Oaxaca Cheese #140730	85.6
All purpose flour	4.8
Egg wash	4.8
Extra crispy coating mix	4.8
Total	100.00

%

DIRECTIONS

1. Blend the **Crema Mexicana Agria** and **Bacon Ranch Seasoning** together, then reserve to portion separately. The recommended sauce portion is 27 grams.
2. Portion the **Oaxaca Cheese** to desired shape and size. This recipe demonstrates 137 grams of Oaxaca Cheese cut into triangles and breaded using the dry-wet-dry technique. This application utilized about 23 grams of breading to the final product for a total of 160 grams.
3. Place the breaded cheese into cooler to allow the breading to adhere and set to cheese.
4. Deep fry the breaded cheese at 375 degrees for one minute or until golden brown and desired internal temperature is reached.



Mozzarella cheese is the most common cheese found in frozen snacks and appetizers with

22%

of frozen snacks from 2017-2019 made with Mozzarella.

Source: Mintel GNPD

1- <https://fondonbo.com/the-seven-regional-cuisines-of-mexico/>,
2- 2018 US Ethnic Food-Beverage Consumer Trend Report - Technomic

MANAPUA BBQ STEAMED PORK DUMPLINGS

Manapua are the Hawaiian version of a Chinese dumpling, char siu bao¹. To give this popular Hawaiian snack a fun twist, we added DairiConcepts® Chipotle Chili Seasoning and smoked provolone. Try taking this dish to the frozen aisle, as an affordable and convenient way for consumers to try new cuisines and foods.

SERVINGS: 7

INGREDIENTS

	%
Dumpling dough	51.43
Manapua pork	34.08
DairiConcepts® Chipotle Chili Seasoning #900444280	1.63
Jacobo's Smoked Provolone #100460	12.86
Total	100.00

DIRECTIONS

1. Combine the **Chipotle Chili Seasoning** with pulled Manapua pork and combine until pork is coated evenly.
2. Slice **Smoked Provolone** into 9 gram slides each and set aside.
3. Divide dumpling dough into 36 gram portions.
4. Roll each portion into a 5-inch diameter and put the 9 grams of cheese onto the dough.
5. Next, put 25 grams of the seasoned pork mix on top of the cheese.
6. Pull the dough up until it surrounds the filling and pinch the dough together to seal the dumpling, leaving no openings.
7. Steam the dumplings in a bamboo basket for 15 minutes or until internal temperature of 160 degrees is reached.



Dumplings are complex and not easy to make at home. International flavors from the Pacific Rim make this fusion of spice and cheese the perfect item to bring into the home while satisfying the taste buds of everybody in the house. All wrapped up in a perfect portion with the simplicity of only needing to heat and eat.

Dan Follese
Chief Culinary Translator at Food Trend Translator

¹ - cookinghawaiianstyle.com/component/recipe/recipes/detail/759/manapua

GRILLED TERIYAKI CHICKEN FRIED CHEESE BOWL

Bowls offer both fun and convenience in one vessel. The versatility and exciting ingredients and flavors can appeal to all age ranges. The culinary team at DFA Ingredient Solutions was inspired by the fusion of Hawaiian and Asian cuisines when developing this vibrant bowl. According to Mintel, diversifying meat protein sources along with championing internationally inspired flavors can pique consumer interest¹. Introduce consumers to something unique with fried La Vaquita® Queso Para Freir over a bed of seasoned rice, teriyaki chicken, grilled pineapple and fresh veggies.

SERVINGS: 1

INGREDIENTS

	%
Frying cheese – La Vaquita® Queso Para Freir, cubed #141104	15.26
Teriyaki grilled chicken	21.43
DairiConcepts® Chipotle Chili Seasoning #900444280	1.3
Steamed brown rice	42.2
Grilled pineapple – chunks	13.63
Grilled red bell pepper – diced	4.2
Cilantro – chopped	1
Scallions – sliced medallions	1
Total	100.00

DIRECTIONS

1. Grill the chicken, pineapple and red bell pepper and steam the brown rice.
2. Blend the cooked rice with the **Chipotle Chili Seasoning** until rice is evenly coated. Put the seasoned rice into serving bowl and set aside.
3. Fry portioned cheese (9.5 grams each of **Queso Para Freir**) into 375 degrees of oil for two minutes or until desired color and texture are achieved.
4. Top the rice with pineapple and red pepper.
5. Add the grilled teriyaki chicken and fried cheese.
6. Garnish with cilantro and scallions.



There is a lot of great flavor in this bowl. This dish is brightly flavored, colorful and satisfying with its seasoned steamed rice, tender grilled chicken, peppers and pineapple then the caramelized fried cheese bites that put it over-the-top delicious.

Dan Follese
Chief Culinary Translator at Food Trend Translator

GLOBAL INSPIRED CHIPS AND DIPS

Chip and dip bases are great carriers to introduce consumers to unique ethnic flavors because they are a blank slate and easily take on new flavors. These flavors are off the charts and cross the globe with international inspiration. The amazing part is how great they work on a traditional white corn chip that pair up perfectly with Mexican Crema or salsa.

INGREDIENTS

%

DairiConcepts® Seasoning Options

Brazilian Barbeque

Harissa Barbeque

Baja Fish

Mango Chili

Spicy Orange Chicken

Chips

Traditional white corn tortilla chips 87

DairiConcepts® Seasonings (any flavor) 10

Vegetable oil 3

Totals 100

DIRECTIONS

1. Lightly retherm the chips in a 350 degree oven until warm to touch.
2. Quickly remove the chips from sheet tray in oven and place into a mixing bowl. Drizzle oil over the chips and toss gently.
3. Cover in the seasoning of your choice and toss gently to coat the chips. **Note: Tortilla chips used in preparation had no added salt.**

INGREDIENTS

%

Dips

La Vaquita® Crema Mexicana Agria 91

DairiConcepts® Seasoning (any flavor) 9

Totals 100

Dips

Salsa - mild 91

DairiConcepts® Seasoning (any flavor) 9

Totals 100

DIRECTIONS

1. Select the creamy **La Vaquita Crema Mexicana Agria** for a decadent dip or use a basic mild salsa to create an exciting new variety of flavors.
2. Mix 91% of base (Crema or Salsa) and blend 9% of seasoning to offer an exciting new array of snacking options.



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THE BEST RECIPES START WITH THE BEST DAIRY

Powered by an unbeatable network of family farmers and backed by some of the most innovative minds in the industry, we're proud to provide an incredible range of ingredient solutions for many of the world's largest food companies.

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