

ETHNIC FUSION CUISINE

**Foodservice
2020 Inspiration Guide**



Dairy Farmers of America

**INGREDIENT
SOLUTIONS**

DISHING UP GLOBAL FOODS AND FLAVOR

FAMILIAR MEETS INTERNATIONAL, OLÉ!

As the pandemic continues to play out, restaurants are beginning to reopen, allowing customers to enjoy a little bit of normalcy. Customers are excited to get back out into the restaurant scene with 63% saying they are looking forward to going to restaurants¹. It's a great opportunity for restaurants to dive into new and adventurous ways to bring diners back into establishments.

For instance, turn to small plates that allow customers to try a variety of new foods at a reasonable price. According to *Restaurant Business*, restaurants have a lot of opportunity to get creative with small plates – offering new flavors and trending ingredients, as well as new formats, in small plates means less waste and less risk.

That is why we're dedicating this inspiration guide to the growing flavor trend of ethnic fusion cuisine that can be utilized as big or small meals. Transform your menu by offering a variety of global flavors – from Asia and Australia to Mexico and the Mediterranean; these recipes inspire creativity for an exciting dining experience.



¹ - Datassential One Table Consumer, 2020



66% of operators are including more ethnic dishes on their menu as compared to two years ago.

Source: 2018 Ethnic Food & Beverage Consumer Trend Report, Technomic.



More than a third of consumers — and **43%** of younger consumers — would like more restaurants to offer foods featuring a combination of flavors

Source: 2018 18 Flavors Shaping Modern Menus, Technomic



36% order ethnic foods or foods with ethnic flavors at least weekly.

Source: 2018 Ethnic Food & Beverage Consumer Trend Report, Technomic



68% of consumers agree that they're more likely to visit a restaurant that offers new flavors.

Source: 2019 Flavor Consumer Trend Report, Technomic



Ethnic Fusion will be a top food trend until 2028.

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

ELOTE AVOCADO TOAST



Avocado toast has grown exponentially in recent years, but the concept is not new to the food scene. Australia is the birthplace of avocado toast and created the simple dish in the early 1990s¹. Today, chefs are putting their own spin on the humble base of avocado and bread to excite the palettes of adventurous consumers. Eating avocados in the morning is the new normal and according to Technomic, avocado toast is the fastest growing vegetarian breakfast ingredient, growing 35.2% from late 2018-late 2019. The culinary team at DFA Ingredient Solutions was inspired by the fresh flavors of Mexican Street Corn and the growing daypart, brunch, as they developed their Elote Avocado Toast recipe.

1 - <https://www.bonappetit.com/story/avocado-toast>

SERVINGS: 2

INGREDIENTS

Mexican Street Corn Salsa

6 ounces	Whole kernel golden sweet corn - drained
0.2 ounces	Fresh jalapeño - diced and deseeded
½ ounces	Lime juice - fresh squeezed
½ ounces	Red onion - diced
½ ounces	Light olive oil
0.2 ounces	DairiConcepts® Spicy Citrus Jalapeño Seasoning #900413412
½ cup	Cilantro - rough chop
1½ ounces	La Vaquita® Queso Fresco, crumbled #141101

Toast

4 slices	Whole grain sprouted bread
6 ounces	Chunky guacamole
	Spicy Citrus Jalapeño Seasoning #900413412
	Butter to spread post toasting

DIRECTIONS

1. In a stainless-steel mixing bowl combine all ingredients for the Mexican Street Corn Salsa and toss together. This can be prepped hours in advance.
2. Set the salsa aside.
3. Place thick, one-inch sliced whole grain sprouted bread into toaster.
4. Once toasted, spread smear of butter over the toast and then sprinkle **Spicy Citrus Jalapeño Seasoning** onto the buttered toast.
5. Evenly spread the chunky guacamole, which can be premade, or freshly sliced avocados on top of the buttered seasoned toast and place the Mexican Street Corn Salsa on top and serve.

Menu occurrences
of Avocado Toast
have **grown**

31.7%
in the last year.

Source: Datassentials SNAP! August 2020



VEGETARIAN POKE BOWL



Hawaiian cuisine is in the adoption stage, geared towards trendy restaurants and specialty grocers. However, why not take a Hawaiian staple such as a Poke Bowl and make it vegetarian with La Vaquita® Queso Para Freir. When fried, Queso Para Freir forms a crispy coating on the outside, giving it an initial crunch and the delicious flavor of warm, buttery cheese on the inside. It's similar to a mozzarella stick, just without the breading. According to Technomic, Poke has grown on menus 372% over the last three years and is more commonly found in regional independent restaurants¹.

1 - Technomic Ignite Menu Data - August 2020

SERVINGS: 1

INGREDIENTS

4 ounces	Frying cheese – La Vaquita® Queso Para Freir, cubed #141104
1 cup	Steamed brown rice
	Organic rainbow carrots – sliced lengthwise
	Cucumber – seedless Euro-cuc, sliced thin medallions
	Radish – sliced in thin medallions
	Beets – cooked, sliced in thin medallions
	Tomato – heirloom, cherry, sliced in halves
	Edamame – shelled, cooked
	Everything bagel seasoning – to garnish

Spicy Mayonnaise

¼ cup	DairiConcepts® Spicy Citrus Jalapeño Seasoning #900413412
1 cup	Mayonnaise

DIRECTIONS

1. In a mixing bowl, combine the **Spicy Citrus Jalapeño Seasoning** with the mayonnaise.
2. In serving vessel, spoon the steamed brown rice into the bottom of the vessel and begin to garnish with carrots, radishes, beets, tomatoes and shelled edamame.
3. Fry the cubed **Queso Para Freir** at 350 degrees for one minute or until desired color is achieved.
4. Immediately place the fried cheese on top of the rice and veggies and drizzle the spicy mayonnaise on top.
5. Garnish the dish with everything bagel seasoning.



Operators are seeing both an increase in demand and variety of vegetarian dishes. **Vegetable dishes, including veggie bowls, are the fastest growing menu item for both FSRs and LSRs.**

Source: 2019 Technomic Center of the Plate: Seafood & Vegetarian Category Menu Insights

CHIPOTLE BBQ PORK BAO

Chinese baos are a type of bun or bread-like dumpling filled with either sweet or savory elements. These handheld street eats are great grab-and-go options or for consumers looking for a tasty snack. Now, top Asian operators are offering unique twists on bao, though the trend could extend well beyond just Asian concepts¹. Here, the culinary team at DFA Ingredient Solutions used DairyConcepts® Chipotle Chili BBQ Seasoning, reminiscent of a luau pork, to give the traditional Chinese bao a Hawaiian twist.

1 - Technomic On the Menu - US - February 2020

SERVINGS: 12

INGREDIENTS

Chipotle Chili BBQ Sauce

7 ounces BBQ sauce

1 ounce DairyConcepts® Chipotle Chili BBQ Seasoning
#900444280

Filling and Bun

18 ounces Bao dough (pre-made dough)

12 ounces Pulled pork, cooked and cooled

6 ounces Jacobo's Smoked Provolone, sliced #100460

1 each Scallions – thinly sliced

DIRECTIONS

1. To make the sauce, place a basic BBQ sauce in a mixing bowl with the **Chipotle Chili BBQ Seasoning** mix and blend together.
2. Toss the pulled pork into the sauce and put aside.
3. Divide the Bao dough into 1 ½ ounce portions and roll out to about a five-inch diameter.
4. Hold the individual rolled dough in the palm of your hand and place slice of cheese on the bottom half of the rolled dough, then put 1 ½ ounces of sauced pork onto the cheese and fold bun in half.
5. Steam the filled baos in a bamboo basket together for 10 minutes.
6. Garnish with scallions and serve.



Bao has grown on restaurant menus by

8.5%

year over year.

Source: Technomic Ignite Menu
Data Q42018-Q42019

BRAISED LAMB FLATBREAD WITH QUESO FRESCO



According to Datassential, Mediterranean cuisines have seen a **6% growth** on restaurant menus over the last four years. When combining Mediterranean and Mexican cuisines, you create a tasteful dish full of fresh cheeses and bright dairy notes. Adding Parmesan Herb Crema sauce, made with DairyConcepts® Parmesan Herb Seasoning, you get a Mexican twist on traditional Tzatziki – a Greek sauce made with yogurt, lemon and fresh herbs. Top it off with La Vaquita® Queso Fresco, similar to feta cheese, for the perfect finish to any dish.

SERVINGS: 1

INGREDIENTS

Parmesan Herb Crema Sauce

(30 servings at 0.3 ounces each)

1 ounce	DairyConcepts® Parmesan Herb Seasoning #900413717
8 ounce	La Vaquita® Crema Mexicana Agria #141100

Lamb Filling

1 ounce	La Vaquita® Queso Fresco, crumbled #141101
½ ounce	Braised lamb - pulled
1 ounce	Cucumber - diced
3 each	Red onion - diced
1 ounce	Jalapeño - diced
1 each	Naan - grilled
1 tablespoon	Cilantro to garnish

DIRECTIONS

1. Blend the **Crema Mexicana Agria** and **Parmesan Herb Seasoning** together in a stainless-steel mixing bowl and set aside.
2. Grill the pre-baked Naan bread and set aside.
3. Place 2 ounces of braised lamb on top of the grilled Naan.
4. Top the lamb with ½ ounce of diced cucumber and a pinch of diced red onion.
5. Sprinkle ¼ ounce of crumbled **Queso Fresco**, 1/8 ounce of diced jalapeño.
6. Finish the dish with ½ ounce of Parmesan Herb Crema Sauce.



Being able to offer your guests international cuisine in an approachable format that doesn't lose the authenticity of its core is exactly what this concept does. Tender braised lamb with the fresh crumble of Mexican Queso Fresco is paired with the Mediterranean and finished with a drizzle of seasoned Crema making this the perfect LTO for a lunch combo or just a snack.

Dan Follese
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