



### FRESH PRODUCE TO FLOURISH THIS NEW YEAR

The New Year is here and with it are some brand new dining influencers. That's why we've put together some inspiration to get your juices flowing.

Stay ahead of the game with our predicted big influences for 2019...



## BRUNCH HAS REMAINED A STRONG CONTENDER FOR BRITS' FAVOURITE MEAL SINCE ITS ORIGIN...

...but why not challenge the norm and transform a traditional brunch dish into something a little more unconventional?





2018 was the year of **Red Amaranth,** with it popping up in a range of brunch dishes - from eggs to pancakes.

### In 2019, we'll continue to see Micro Leaf grow in popularity.

So, whether you add fresh Micro Green Basil to garnish your parfaits, or feature Micro Quinoa in your savoury dishes, this year it's time to transform the way you do brunch.



Micro Green Basil





#### TEA PARTIES JUST GOT A LOT MORE EXCITING...

as we continue to see new takes on the traditional British cuppa hitting the market. With craft tea blending, tea cocktails and nitro-tea on tap, the hottest restaurants and bars are changing the game for 2019.





Why not add an **Apple Blossom** sprig Mar-tea-ni to your drinks menu, or draw influence from the Mad Hatter and garnish Teacakes with **Snapdragon Flowers**? This trend is one that's sure to help you push the boundaries of taste and aesthetic appeal for the New Year.



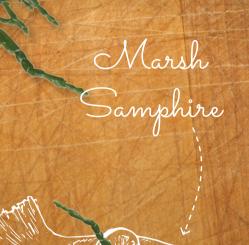






and we have the perfect produce to help you create your very own ocean-inspired creations.





Our Taste of the Sea range has 15 different products, so whether you deep fry some **Sea Beet** for a salty crunch, or toss some **Marsh Samphire** through a seafood salad, we've got plenty of options to help you deliver that seaside flavour.

Sea Best



## FERMENTED FLAVOURS ARE GROWING IN POPULARITY...

partly due to their global flavours with influences of Korea,

Japan and Germany.







Get on board by offering up some
Teriyaki Tempeh, with a side of **Tender**Mixed Kale, or nod to the rise in nonalcoholic cocktails by using Kombucha
as your new mocktail mixer with a

Fuschia Flower garnish. Why not
see if you can convert sauerkraut
apposers with a new concoction,
or play it safer with an offering of
a flavoursome bowl of Kimchi.

Fuschia Flowers

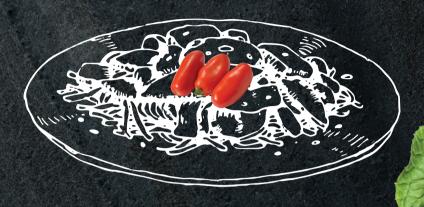


## MILLENNIALS ARE AROUND 50% MORE LIKELY TO VISIT RESTAURANTS WITH MORE INNOVATIVE OFFERINGS

so why not make sure yours is one of them?







From our Japanese-inspired ranges, to our range of Micro Leaf, we offer a wide selection of flavours from across the globe. So, whether you infuse your drinks menu with some Asian flavours, or give a classic British dish a tangy Italian twist with the addition of some **San Marzano Tomatoes**, with Westlands you can give your Millennial diners exciting new taste sensations.

San Marzano Tomatoes







If you want to jump on the Japanese trend (and you're feeling ambitious) try adding an earthy green Matcha tea Soufflé to your dessert menu, balancing the bitterness of the Matcha with some chiffonade citrusy

Yuzu Leaf garnish. Or, for a quick, simple and effective drink, combine Purple Shiso

Leaves with light muscovado sugar, rice vinegar and water to create a sweet and refreshing red Shiso juice.



Purple Shiso Leaves

# THE RISE OF guill-free FROZEN TREATS





### FROM DAIRY-FREE CHOICES TO CONTROVERSIAL FLAVOURS...

in 2018 consumers have been sampling healthier ice creams and 2019 is set to bring an even greater array of flavours to dessert lovers across the nation.



# KEEP ON CREATING WITH WESTLANDS

At Westlands, we're focused on inspiring chefs and bartenders across the world to create the next generation of original and imaginative dishes. That's why we've been working closely with forward-thinking, quality-focused industry professionals to create unique new produce.





### TO FIND OUT MORE

...about the latest creations from our ranges of Edible Flowers, Speciality Leaves and Tomatoes, simply contact:

### 0330 0580 857



Speak to your fresh produce supplier, or request a free brochure from the Westlands team at:

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