



# 8 culinary solutions Trend Update

November 2025

## Fastest Rising Trends

- **Filipino Cuisine:** Moving from inception to adoption, indicating growing popularity.
- **Tamarind:** Savory sauce/flavor gaining traction.
- **Sugar Cookie:** This dessert flavor moving into mainstream application.
- **Korean BBQ :** Dramatic increase in popularity and incorporation on menus

## Emerging Trends

Segments like fast casual are increasing offerings in lunch, appetizers, desserts, and beverages. Operators are focusing on enhancing existing strengths rather than introducing entirely new categories. Trending items include sampler platters, handheld proteins, specialty drinks like mango lemonade and iced coffee, and nostalgic favorites such as potato skins and crème brûlée.

## Consumer Update

Despite declining consumer sentiment and ongoing inflationary pressures, U.S. consumers continue to spend, supporting GDP growth. Food prices, especially at grocery stores and restaurants, are rising faster than in previous years, straining household budgets and producer margins. Many foodservice locations are utilizing discount or value menu to help navigate consumer pressure for value.

## Flavors of November

**Roasted root vegetables + smoky miso:** use as hash, grain bowls, or a miso-roasted vegetable side.

**Sage + browned butter:** finish pasta, gnocchi, roasted squash, or warm salads.

**Thyme + roasted garlic:** braised proteins, pan sauces, or savory breakfast scrambles.

## Partner Highlight - Bindi

Bindi North America brings together a collaborative ensemble of esteemed European brands, Bindi, Gelpat, and Forno d'Asolo, ushering in a new era of excellence in frozen bakery, patisserie, and savory items. As frontrunners in both foodservice and retail, they offer a diverse range of options spanning traditional Italian cakes, popular American cheesecakes, indulgent single servings and gelato, authentic French choux pastries, Italian cornetti, artisanal pasta, and bread. With this extensive product range, they cater to the varied demands of the foodservice industry.



MAESTRI DEL DESSERT®

Culinary Solutions Exclusive Recipe

# CRISPY CITRUS BRUSSELS SPROUTS

Crispy Fried Brussels Sprout with blood orange supreme, candied walnuts , balsamic blood orange glaze topped with fried basil and crumbled feta

**Serves:** 6 People

**Prep Time:** 25 Minutes

**Cook Time:** 15 Minutes



## INGREDIENTS

- 2 lbs - Brussels Sprouts
- 2 Blood Orange
- 1/4 cup Candied Walnuts
- 1/4 cup Balsamic Glaze
- 1/3 cup Basil
- 1/3 cup Crumbled Feta
- 1/3 cup Canola Oil

## DIRECTIONS

### • Prep

Start by blanching your brussel sprouts in boiling water until al dente. Cool and let dry on a sheet tray uncovered. Peel and supreme the blood oranges saving the middle and juicing to be used for glaze. Mix the blood orange juice with the balsamic glaze.

### • Cooking

Set a fryer to 350F. Fry the basil for 5 to 6 minutes draining on paper towel or on a rack. Drop Brussel into the fryer and let fry for 9 to 12 minutes or until golden brown and crispy - let dry on a rack.

### • Plating

In a bowl or plate place the basil and fried brussels in a large bowl while still hot. Fold in the dressing and then fold the walnuts, orange segments, basil, and feta in as well. Serve immediately