

Foodservice Digest

Leading trends for foodservice and retail



Tradition meets nutrition - modern British comfort food



New year, 'Newstalgia'. The evocative food trend continues life in 2025. From flexitarian-friendly ingredient replacements to healthier choices in cooking techniques, it's all about eating our way down memory lane – healthily, sustainably and indulgently.

Consumers want to pay that little bit extra for premium, high-quality reinventions of classic dishes and British comfort food, elevating the traditional to new levels.

Consumers are factoring in healthier, quality foods to their decision making rather than leading with price.

Source: The Food People Annual Food and Beverage Summit

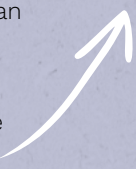
You are what you eat...so eat happy!

Consumers care about where their food has come from and the sustainability of global supply chains. They want the food of their childhood to feed their soul but with newer proteins and ingredients that they can count on one hand.

It's all about innovation in tradition, whether it's for flavour, health or the planet. **Why not try making these small changes to your menu for a Newstalgic twist?**

- **Planet:** The 'both burger' – a sustainable mix of animal and plant proteins, served with chunky chips, making the classic burger and chips planet friendly. Upgrade your burger sauce by using Sauceology to create a unique Spicy Mango BBQ Sauce with Lion's Sticky BBQ Sauce, Mango Chutney and Very Hot Chilli Sauce.
- **Health:** Recreate apple crumble using Whirl's plant-based butter alternative – making it suitable for vegans and with less saturated fat!
- **Flavour:** Any and all toppings are welcome on hot dog and fries in the new world of indulgence. Try a Deep South Soul dog - top an Uncle John's Bockwurst with Cajun-spiced chicken, crispy bacon, chopped tomatoes and melted Emmental cheese. Drizzle with Cajun and Tomato Dressing and Buttermilk Ranch Dressing, and use Prep frying oil for the side of fries.

Check out our Lion Sauces range at www.lionsauces.co.uk



Old School: *New Wave*

Regional traditional foods, using high-quality, sustainable or multi-cuisine ingredients bring the beloved British basics back with a bang! Mixing this with the health-conscious outlook of 2025 means playing with proteins and delving deeper into global flavours.

Yes, we *Mexi-CAN!*

The 1990's Tex-Mex trend makes a revival this year as we enjoy the food of our childhood but served gourmet style – with tacos the perfect vehicle to experiment with.

Add Spicy Beef & Chorizo Tacos to your menu, combining smoky ground beef and chorizo with *Chilli Con Carne Cooking Sauce*, charred corn salsa and cooling *Sour Cream & Chives Dressing*. For a vegan option, a Sweet Potato & Black Bean Taco combines roasted sweet potatoes and black beans with *American Style Smokey BBQ Sauce*, pickled onions and toasted pumpkin seeds for added texture.



Flexitarian Feasting

This year's veganuary follows the idea that everything can be done in moderation – reducing meat sources is as good as cutting out – and more achievable for diners.

Take the humble pie – a British classic. Make a rich, buttery-tasting, plant-based pastry using Whirl, and use vegan sauces from Lion for fillings.

- **Steak (or Fake) and Ale Pie:** Plump for a plant-based protein or use a high-quality british beef for a balanced twist. Stir through Coarse Grain Mustard for a kick!
- **Chicken (or Chick'n) Curry Pie:** Use a sustainably reared chicken cut or a plant-based alternative, paired with Lion's Balti Cooking Sauce.
- **Pulled Pork (or Jackfruit) BBQ Pie:** Shred high-welfare pork or jackfruit simmered in a smoky vegan *Hickory BBQ Sauce*, with caramelised onions.



Customers identifying as flexitarian, vegetarian, vegan and non-dairy account for **38% of consumer dietary requirements**

Source: Lumina Intelligence UK Eating Out Market Report 2024

Fry-day Night Dinner

A British Friday night would not be complete without a chippy tea! An air fryer can help you achieve the crisp, golden texture of traditional fish and chips at home, but with significantly less oil when using Sizzola spray from our retail range.

Using fresh, high-quality ingredients like wild-caught fish, hand-cut potatoes and premium seasonings can elevate this dish. Add a touch of sophistication with tartare sauce with a twist – why not try

French Polynesia Tartare Sauce?

AAK Foodservice and our renowned brands offer everything you need to incorporate this trend and more across your menus.



Find where to buy our ingredients or contact us for more information

WWW.aakfoodservice.COM Follow us on LinkedIn by clicking this link

AAK
Foodservice