

STREETFOOD INSPIRATION & SERVING TIPS

MILLIN

EDITION



DISCOVER OUR TASTY BITES



INSPIRATION STREET

Welcome to the November edition of our Inspiration Magazine! As temperatures go down and the days grow shorter, allow us to take you into the enchanting world of the winter season. This edition of our magazine is all about embracing the cozy atmosphere, enjoying hearty, flavorful food, and sharing delicious food together. Whether you prefer to be indoors around the fireplace or outside on a heated terrace, take inspiration from the coziness of winter and explore new flavor experiences that will warm your guests during these cold months. Ready to discover how to let street food play an unforgettable role this winter? Then read on!



WINTERY SHARED-DINING FEAST

Now that winter is approaching, we crave coziness, togetherness and warming foods. Passing a tray of food around and enjoying the cozy atmosphere created when you snuggle closer together to grab something on the other side of the table: shared dining is the perfect way to dine during these cold days. Street food makes for a well-stocked table with an abundance of flavors and conviviality. Welcome the cold winter months with our delicious street food and enjoy the conviviality that the winter season brings!

ENDLESS POSSIBILITIES

In the dynamic world of street food, we are always in motion. We are always on the lookout for new combinations and tasty recipes that are easy to prepare and full of flavor. Our versatile products are perfectly suited to the variation of seasons. Our dishes can be served quickly and efficiently, as a separate snack or combined with other items in recipes. The versatile range of street food products can be prepared in a variety of ways, so you can provide your guests with truly delicious snacks and dishes on the table in no time!

IN THIS MAGAZINE

In this ninth edition of our Inspiration Street magazine, we want to take you on a flavorful journey and bring the warming flavors of winter to life. We shine a light on the season that is all about soup, with a filling Asian variety and warming meals that bring a little spice. We will also present the new 'crunch wrap' food trend, and get you ready for an unforgettable pick & share dining experience, where you can surprise your guests with an Asian dinner board with mini spring rolls. Get inspired by our serving tips and prepare for a cozy time full of flavorful moments!





SOUP SEASON

Winter is nearly upon us and that means we are again craving warming meals on cold days. And what could be better than a steaming bowl of hot soup? It is not only a delicious winter tradition, but also a timeless favorite that offers endless possibilities for variation. After many years of eating tomato and pumpkin soups, we are now seeing a rise in Asian flavors. So, why not surprise your guests with a warming dumpling soup that is also filling thanks to the gyoza?

SFRVING TIP

SPICY DUMPLING SOUP WITH GYOZA

It's time for soup! With a steaming bowl like this one, filled with our chicken or vegetarian gyoza, you're guaranteed to really surprise your guests. The shiitake mushrooms give the soup depth while the stir-fried bok choy and julienned carrot offer a real flavor explosion. For extra crunch and flavor, garnish the soup with fresh spring onion, a dash of black sesame seeds and the popular crispy chili oil. If you're looking for a way to help your guests beat the winter chill, this soup is the perfect solution!

Get inspired by our gyoza vegetarian and gyoza chicken!

GYOZA VEGETARIAN

OD TREND

CRUNCH WRAPS

Crunch Wraps are a new discovery in the world of fast food. This culinary creation, created as a TikTok trend, takes your wrap experience to a whole new level by adding a delicious twist: an extra crispy tortilla! This wrap combines the flavors of your favorite ingredients with a deliciously crispy coating. Each and every bite gets an irresistible crunch that will undoubtedly surprise your guests!



SUPREME VEGETARIAN CRUNCH WRAP

Ready for a little more texture? Serve our Nacho Cheese Bites in a delectable Supreme Vegetarian Crunch Wrap. Enjoy the delicious fusion of creamy refried beans, tangy pickled jalapeños, avocado sour cream, crisp iceberg lettuce, fresh tomatoes and chopped red onion. The addition of tortilla chips as a finishing touch provides that extra crunchy bite. This is the ultimate flavor and crunch combination that your guests are guaranteed to adore!

Check out our Nacho Cheese Bytes here!

NACHO CHEESE BITES



WARMING

At this time of year, when the days grow shorter and temperatures drop, we crave meals and products that offer us warming comfort. That is why a hint of spice is the perfect solution in the cold winter months. Not only is it a true flavor bomb, it also brings an inner warm glow and cozy feeling. Let the spiciness embrace and warm your guests in this season of conviviality and indulgence!

SERVING TIP

LOADED HOT & SPICY CHICKEN POPPERS WITH MANGO SALSA

This plate radiates warmth! Serve our Hot & Spicy Chicken Poppers with a delicious curry-mango mayonnaise, offering a fantastic combination of spicy and sweet. For a real taste sensation, add creamy avocado and grilled mango. The lime adds a delicious freshness that is not to be missed! A combination of spicy and sweet, crunchy and tender: this recipe will create a delicious taste experience for your guests.

Discover our Hot & Spicy Chicken Poppers.

HOT & SPICY CHICKEN POPPERS

PICK & SHARE DINNER

During the cold months, we often feel hungrier than we usually do. Having something on the table to 'pick at' is the perfect solution, especially to accompany winter drinks. We also love the idea of sharing food together; shared dining is really popular for a reason. Sharing delicious foods brings us closer together and creates a cozy atmosphere. With a pick & share dinner board, there is something to please everyone: whether they are modest eaters or guests with a big appetite.





ASIAN PICK & SHARE DINNER BOARD WITH MINI SPRING ROLLS

Create a flavorful experience with an inviting dinner plate, filled with mini spring rolls in chicken as well as vegetarian varieties. Serve them with tempting dipping sauces, such as a creamy peanut dip, lime-coriander sauce and a spicy sriracha mayonnaise. Add delicious side dishes like smashed cucumber with sesame and fresh red coleslaw with Asian flavors for a more complete meal, and garnish with spring onion and red chili pepper for a delicious evening of variety and fun.

View our mini vegetable spring rolls and mini chicken spring rolls.

MINI SPRING ROLLS

CONTACT INFORMATION

DUCA FROZEN FOOD PO Box 89 3250 AB Stellendam (NL)

Telephone: +31 (0)187 605 706 E-mail: info@ducafrozenfood.nl

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