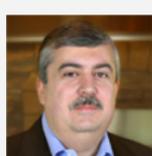


Add Craveability to Plant-Based Cooking

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Perry Miele
President,
Nestlé Professional

Less Meat Can Also Mean More Flavor

Boost flavor in plant-based cooking and you'll boost your sales. We have tips and recipes that will get you in step with this important trend.



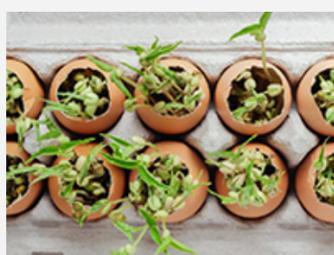
Rustic Flatbread with Roasted Poblano
Offer this veggie-laden flatbread as an appetizer, small plate or light lunch.

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Cold Brew Shakerato
A shaken Italian iced coffee that foams at the top as it settles in the glass.

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There's More to Protein Than Meat

Plant proteins are challenging meat's standing. Nuts, seeds, soy, grains and lentils are among the alternatives that pique consumer interest. Learn how to adapt to the trend and make it your friend.

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25 Ways Root to Shoot Minimizes Waste
Why throw out useable produce? Learn to maximize the yield from every vegetable you cut. It speaks to sustainability and makes for more flavor.

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