

FLAVOR & THE MENU

TARTE AUX POMMES

Granny Smith apple tart with apricot glaze, served with sour cream

Sweet-Sour Tart

CHOC-O-PAIN | HOBOKEN & JERSEY CITY, N.J.

The oh-so-French Choc-O-Pain bakery and café specializes in sourdough breads and flaky pastries, including the Tarte aux Pommes—a traditional apple tart made with Granny Smith apples in a crust, brushed with butter and apricot glaze. Owner Clemence Danko says, “Complementary flavors combine deliciously—you get some tartness from the apples joined by the comforting, sweet, buttery crust of the tart’s shell.” Even with classic French pastries, there’s room for tweaking. The usual accompaniment for an apple tart would be gelato or vanilla ice cream, but Danko chooses to pair it with sour cream. “It’s a slightly more savory option for those who prefer it a little less sweet. It has proved to be an excellent accompaniment.” The Tarte aux Pommes is offered year-round on the boulangerie’s menu.



Clemence Danko

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BEST OF FLAVOR

In this first-annual “Best of Flavor” issue, we asked our readers to share with us a favorite flavor build—one they’re most proud of and feel can serve as an inspiration to the industry. We didn’t set strict guidelines, so entries could be a consistent bestseller, a winning flavor pairing, a surprise hit, a runaway limited-time offer (LTO), a memorable flavor experience, or an iconic representative of their brand. We reached out to all segments of the foodservice industry, from small independents to large multi-units, from hotels to campus dining, and also included a handful of inspirations from commodity boards.

The level of enthusiasm among our readers in their participation of this issue is telling, and underlines their passion for and proficiency in the detail of flavor. In describing their entry, these contributors pay special attention to the distinctiveness of flavor contrasts and complements,

highlighting the noteworthy surprises and successes in their applications of flavor.

All 125 entries are inspiring and inventive, and also tap into the trending elements on menus today. Perusing this issue, modern flavor commonalities emerge in builds and ingredients: inventive seafood applications, deeper Asian flavor profiles like Korean and Japanese, brilliant veg-centric concepts, creative bowl builds, flavor-packed healthful menu hits, signature beverage concoctions and surprising sweet builds. In all, an inspiring compilation of exceptional flavor experiences.

This special “Best of Flavor” edition represents the best flavor ingenuity in the foodservice industry. We’re impressed with our readers for their passion and creativity when it comes to flavor. ☺



FLAVOR TRENDS, STRATEGIES & SOLUTIONS FOR MENU DEVELOPMENT