

FLAVOR FORWARD

trends, strategies & solutions

SUMMER 2016



sandwiches to scream for

Ice cream sandwiches have evolved dramatically—for the better.

August 2nd is **National Ice Cream Sandwich day**, but this year the classic cookie-and-vanilla-ice-cream treat is getting a major upgrade. Ironically, according to Restaurant Business Magazine, ice cream sandwiches are **one of 2016's hottest dessert trends**. Especially when they're created with new, exciting, and unique carriers and ice cream flavors.



The Center for Culinary Development has identified four major drivers of dessert cravings: **Nostalgia, Indulgence, Flavor Adventure, and Artisan Appeal**. With a few new twists, the classic ice cream sandwich can deliver on all accounts. Consider these innovative varieties:

- Cinnamon graham cracker cookies with key lime ice cream
- Glazed donuts with coffee ice cream
- Crispy churros with strawberry buttermilk ice cream
- Mini blueberry pies with classic vanilla bean ice cream

shake on the flavor

DURKEE® CINNAMON MAPLE SPRINKLE SEASONING

When your dishes need a quick touch of sweetness, you need **Cinnamon Maple Sprinkle**. A delightful combination of cinnamon, maple, sugar, and a hint of nutmeg, pre-blended for your convenience, offers a quick and easy way to make delicious breakfasts, desserts and more. Add it to ice cream, cream cheese spreads or any apple dish. Or think outside the pie crust and sprinkle it on pretzels, baked squash, even ham or pork chops.



ON TREND FOR 2016



HELENE CHAISSON research chef

A New Generation of Sandwiches

Here's a fun fact – People in the United States eat an estimated 300 million sandwiches every single day. As sandwiches continue to become more popular at every meal occasion, I'm seeing a "new" generation of sandwiches emerge.

These new-generation sandwiches are ever developing; they offer fusions of innovative ingredients, unique combinations of flavor and influences from all over the world, and the traditional American favorites are readily, although delicately, evolving into upscale indulgences.

The latest menu trends for sandwiches call for innovation at breakfast, with builds and proteins that emphasize craveability, health and quality. Be on the lookout for cutting edge innovation featuring innovative proteins like chicken-apple sausage, seafood or fried chicken.

Italian and Mexican sandwiches are the most mainstream varieties of global sandwiches, but Caribbean, Korean and Vietnamese creations are becoming sought-after fare. One of my personal favorites is the Cuban sandwich, or Cubano, which is perfect on a summer day paired with ice-cold drinks and good friends.



AROMATICA

SANDWICH ODYSSEY

Today, sandwiches are serious business. With the addition of upscale ingredients, these trends are the best things to happen to sandwiches since, well, sliced bread.

KICK UP YOUR BUTTER

Kick up the condiments with compound butters that incorporate bold flavors. Mix in miso, maple, harissa or sriracha. So simple, yet so spectacular.

QUITE THE CATCH

Switch up the protein in sandwiches with the growing popularity of fish. Hook 'em with soft-shell crab or grilled salmon for a BLT that's YUM.

SAY CHEESE, SOFTLY

Soft and semi-soft cheeses add a layer of lusciousness. Go creamy with Burrata or Brie. Or, go smooth with shaved Fontina or Gruyere



emerging concepts

GRILLED CHEESE: MAKE IT MELTY

When most people think of melted sandwiches, they think of grilled cheese. But there's a whole ooey-goey world outside of white bread. New fast casual restaurants are putting their personal spin on the classics and taking nostalgia to a whole new level.



There are four main components to a melt, and each one can go in interesting new directions:

BREAD There's white bread, sure. But there's also **sourdough, multi-grain and ciabatta**. Or go a step further with surprises like **French Toast and waffles**.

CHEESE American and cheddar are classic for a reason. You can elevate your melt with upscale options like **Gruyere, Havarti**, or even a sweeter choice like **marcapone**.

FILLING Concepts are introducing signature filling options that run the gamut from **roasted vegetables to crab dip, smoked meats** and even **fried chicken**.

SAUCE Drizzled or dipped, gourmet grilled cheese needs a signature sauce. Consider **flavored mayo, mustard or aioli**, spiced up with Durkee® seasonings that can fit any melt.

CUBANO SANDWICHES

makes 4 sandwiches

*Dr. Pepper® Pork Butt

- 3-4 pounds pork butt
- 3 tablespoons Durkee® Ground Chipotle Chile Pepper
- 2 teaspoons Durkee® Granulated Garlic
- 1 teaspoon Durkee® Granulated Onion
- 2 cups Dr. Pepper®

Dr. Pepper® Pork Butt:

Mix together the spices, and generously rub on the pork butt. In a slow cooker, add the meat and Dr Pepper®. Cook on high for 2 to 3 hours until meat is fork tender and reaches an internal temperature of 160° F. Remove from liquid and set aside to cool.

Cubano Sandwich Assembly:

Preheat the panini press. Slice the pork into ½-inch thick slices. Spread 1 teaspoon of mustard on each side of the French bread. Layer the sliced pork, slices of prosciutto, provolone cheese and 2 pickle slices. Add the other half of the baguette and place on panini press. Grill until the bread is golden brown and the cheese is melted, about 4 to 5 minutes per side.

Cubano Sandwiches

- 8 ounces Dr. Pepper® sliced pork
- 1 jar whole grain mustard
- 2 French baguette loaves, cut in half lengthwise and widthwise
- 6 ounces prosciutto, thinly sliced
- 6 ounces provolone cheese, thinly sliced
- 1 jar dill pickles, sandwich slices

*Dr. Pepper® is a registered trademark of Dr. Pepper Snapple Group and is not affiliated with ACH Food Companies.

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