

# Taste & Trends

EDITION 19 | APRIL 2023

## THE JOY OF SHAREABLES

### Meet the Away From Home Chef **Chef Mary Locke**

Shareable or “tapas-style” dining is my favorite way to experience a meal with friends and family. Tapas are small plates of food typically served as appetizers in Spanish restaurants. It’s a popular way to eat in Spain, where people often share small dishes with friends over a glass of wine or beer.

Whether you call them shareables or tapas, they’re a great way to taste different flavors at the same table!

It’s also a chance to try all the sauces many restaurants serve either on the table or with their shareable menu.

One of my favorite local restaurants has sharing as its foundation. The menu is built heavily on shareable plates that come out of the kitchen as they are prepared, rather than orchestrated to come out together. Each craveable bite is at its peak when it hits the table – fresh, inviting and ready to be the best it can be.

What interesting conversation comes up when every diner shares their opinion and experience with each great flavor. Check out my Fresh Ricotta Crostini with HEINZ Honeyracha and Basil Pesto for some family-style, pass-around-the-table goodness!



**Shareable Fresh  
Ricotta Crostini  
with HEINZ  
Honeyracha &  
Basil Pesto**

*Head to page 4 to check it out!*

# Insights

**Total appetizer and shareable servings were 29 billion in 2022, up +1% vs LY.**

NPD CREST, 12ME Dec vs LY

**51% of consumers say the “ideal appetizer” should be easy to eat by hand and 42% say it should be easily shared.**

Datassential, SNAP Keynote, Appetizers, Mar 2021



**Buffalo cauliflower, loaded tots & pork dumplings are among the fastest-growing appetizers on menus.**

Datassential, SNAP Keynote, Appetizers, Mar 2021

**52% of consumers (60% of Gen Z!) look forward to a signature appetizer when visiting a particular restaurant.**

Datassential, SNAP Keynote, Appetizers, Mar 2021



**Salad and soup lead the way, but dippable items like wings, fries, chicken strips & fried cheese dominate appetizer menus, as well.**

Datassential, SNAP Keynote, Appetizers, Mar 2021

## Menu Inspiration



**Sesame Seared Wild Caught Ahi Tuna**  
Ember Woodfire Grill – Livonia, NY

Succulent tuna bites served nacho-style, with wakame, beets, carrots, ginger soy glaze, wasabi, sriracha and chili lime aioli.



**Truffle Fries**  
Allen Burger Venture – Buffalo, NY

Hand-cut truffle fries with parmesan & garlic aioli.



**Ham & Chips**  
Boqueria Market– Barcelona, Spain

Handheld cone overflowing with crispy chips and thinly sliced Spanish ham.



**Salatim**  
Zahav – Philadelphia, PA

Unique selection of six vegetable salads.

## In the News

Catch up with what's happening in the industry.



**Proteins Ride the Roller-Coaster**



**The Future of Fast Casual in 2023 and Beyond**



**Best Practices for Food Safety in Ghost Kitchens**



**The Great Chicken Sandwich Era Is Here to Stay**



# Shareable Fresh Ricotta Crostini with HEINZ Honeyracha & Basil Pesto

Makes 16 1-oz Servings

## INGREDIENTS

Whole Milk	4 cups
Heavy Cream	2 cups
Kosher Salt	1 tsp
High-quality White Wine Vinegar	3 tbsp
French Baguette, sliced	1 loaf
Extra Virgin Olive Oil	
Coarse Ground Pepper	
Kosher Salt	
TODD'S Basil Pesto	
HEINZ Honeyracha Sauce	
Toasted Pistachios	
Roasted Tomatoes	

## INSTRUCTIONS

1. Set a large sieve over a deep bowl. Dampen 2 layers of cheesecloth with water and line the sieve.
2. Pour the milk and cream into an enameled pot (such as a Le Creuset) and add the salt. Bring to a full boil over medium heat, stirring occasionally.
3. Turn off the heat and stir in the vinegar. Allow the mixture to stand for 2-3 minutes until you see curds develop. The mixture will separate into thick curds and thin whey.
4. Pour the mixture into the cheesecloth-lined sieve and allow it to drain into the bowl at room temperature for 20 to 25 minutes, occasionally discarding the liquid that collects in the bowl. The longer you let the mixture drain, the thicker the ricotta will be.
5. Transfer the ricotta to a bowl, discarding the cheesecloth and any remaining whey. Use immediately or cover with plastic wrap and refrigerate.
6. Toss the sliced baguette with olive oil, salt and pepper and grill until crispy and slightly charred. Reserve in a dish and leave at room temperature.
7. Serve tapas-style on a large platter, with HEINZ Honeyracha drizzled on top. Serve the TODD'S Pesto, toasted pistachios and roasted tomatoes on the side for guests to top their crostini!

## HEINZ Honeyracha Sauce

10013000001042 – 20.2 oz, 6 count

With the perfect blend of honey and sriracha, HEINZ Honeyracha lets consumers explore unique sweet-and-spicy flavor profiles. Perfect as a dipping sauce or a drizzled topping, Honeyracha is a great way to add extra flavor to your menu!

