

Ghost Kitchen Foods

FROM THE KITCHEN TABLE..



DIPS & DIPPING Dipping gravies & dipping gravy mayos are some of the highlight accompaniments being served across restaurants & in retail this winter. Consumers look to take their meals one step further, born out of a trend that started in the 'out of home' market... The likes of KFC and Nandos have been offering dipping gravy or 'gravynaise' (a mix of gravy / mayo) for some time. Popular this year is the Turkey dipping gravy (Rich turkey gravy with mayo). It's a trend that is here to stay with a new generation of consumers engaging in the element of interactivity, and adding a 'wow factor' to a sharing meal.

(right) Nanny Bills Burgers, London: The Dalston Dip - an aged beef patty, mustard glaze, caramelised onions with a pot of Nanny Bill's gravy for dipping.



RE-INVENTING TURKEY (Above) Santas Little Gobbler, Meatliquor Returning for another year to the MEATliquor Christmas menu is their Santa's Little Gobbler burger - featuring fried turkey, red-eye mayonnaise, sprout slaw & cranberry hot sauce. You can order that alongside sprout slaw, pigs in blankets with mustard BBQ sauce and Xmac 'n' cheesier with cranberry hot sauce.



AMERICAN COMFORT Favourite American dishes and drinks are bringing comfort over the winter months, s'mores are melding into cocktails, and marshmallows are torching on desserts and drinks. Hotdogs are elevated with the use of fish, lobster and shrimp, served either in the sausage or on top as a take on surf n turf. Milkshakes are piled with cream, candy, and popcorn. Burgers are made with wagyu; copies of chain restaurant favourites are recreated, and cheese fondue is poured over the top for a gooey, rich take on a cheese burger.



BROWN BUTTER Whether you call it brown butter or beurre noisette, it adds pleasing notes to sweet and savoury food and is used in cocktails for fat washing, don't throw this away use the butter in cooking for sweet and savoury dishes with a touch of booze. As we saw last year brown butter is adding nutty, umami flavour notes to crepeux, buttercream, cookies and cakes. In savoury food it replaces plain butter and can be blended with herbs and garlic, as well as to dip shellfish into.

Images above: Brown butter crepeux, blood orange, honeycomb, The Larder House (Pokesdown, UK) Whiskey For Breakfast, brown butter Larceny Bourbon, aged balsamic, maple syrup, lemon, bacon, Fern Bar (Sebastopol, US)

Brown butter and honey tart at The Marksman

So legendary is this unassuming-looking custard tart that devoted diners reserve a slice of it before they have even arrived at the restaurant, and you must make sure you do the same. The browned butter makes the smooth filling subtly nutty and the almost lasagne-sheet-thin pastry is a deep brown, adding just a touch of bitterness to the equation. A wobbly wedge of wonder. marksmanpublichouse.com

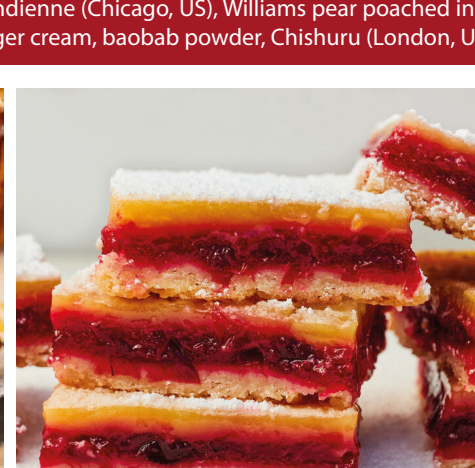


SUGAR & SPICE, ALL THINGS NICE! From spicing up your hot chocolate with cinnamon & aniseed, this winter spices are everywhere across coffee shop & restaurant menus. Used individually or blended, warming spices like cinnamon, cumin, nutmeg, mace, ginger and coriander are spicing up meals from breakfast through to desserts. Apples and cinnamon or pears and perfect partners for winter menus. (Above) Pear & Ginger porridge, May street Larder, Peth.



WARMING SPICES Although spices are of course used all year round as the run-up to winter and the festive season is largely characterised by them. The warmth of ginger in the chill of the ice cream, a touch of masala that makes up a classic sauce to ehuru or 'African nutmeg' which can be found in the continuing trend of West African cooking; these spices are a great way of giving a warming sensation without having to turn up the heat.

Clockwise from top: Redfish a la Maxime, vaudoian, trout roe, Gautreau's Restaurant (New Orleans, US), Lamb keema samosa wrapped in celeriac, mint chutney, aubergine and roasted pepper pave, Indienne (Chicago, US), Williams pear poached in a spiced infusion with caramel cream, Les Amis (Paris, France), Rice ice-cream, ehuru oat crumble, ginger cream, baobab powder, Chishuru (London, UK)



CRANBERRY Cranberry is part of the tradition; usually paired as a condiment to Christmas dinner, it brings a sweet sour flavour profile. This year however, cranberry sauce makes its way to new categories - think cranberry hot sauce makes its way to new categories - think cranberry hot sauces, cranberry stuffed croissants, spicy cranberry sauce on burgers, and even used as a way to reduce leftovers in the days after Christmas.

Above: Twice-baked Christmas croissant filled with leeks, cranberries, and red cabbage, topped with Baron Bigod cheese, toasted pecans, and honey, Gails (UK), Double beef, pigs in blanket mayo, jack cheese, brie, sausage meat stuffing, bacon, crispy onions & spicy cranberry sauce, The Cafe 77 (UK), Cranberry lemon bars, NYT Cooking (US)

(Below) Megans, London have signed the humble festive menu with the introduction of the 'festive kebab' bringing a blend of festive traditional flavours but with their signature Mediterranean influence.



BROWNS, PURPLES & POPS OF ORANGE From Autumn into Winter, Intense Rust, Midnight Plum, Apricot Crush, Sustained Grey, and Cool Matcha are trending colours in Fashion. These colours are appearing on our plates and in our glasses too. Purples from bitter leaves, beetroot and purple carrots, browns from rich sauces and gravies, and oranges and greens from seasonal citrus fruits abound.

