

Taste & Trends

NEWSLETTER

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MEET THE CHEF

Holly Johnson

Head of Culinary – Away From Home

After several years as a writer, I decided to return to culinary school, because every conversation seemed to begin and end with food. Inspired by my father, an accomplished self-taught baker and cook, I returned to culinary school at Milwaukee Area Technical School and loved every minute of it.

While in culinary school, I saved my money to eat at Sanford Restaurant in Milwaukee, Wisconsin. During dinner, the wine director asked if I would like to see the kitchen. It was tiny and intense, and I was smitten! He said they take “stages”, the French term for novice volunteer cooks. I staged and eventually was offered a paid position. Over several years there, I had the honor working for two James Beard award-winning chefs, Sandy D’Amato and Justin Aprahamian. In addition to other restaurants, I also worked in the test kitchen at Taste of Home magazine and as lead chef-instructor at Sur La Table in downtown Chicago. I love bringing the fine dining attention to detail to innovation at Kraft Heinz, striving to

create products and recipes that taste great and look beautiful.

During my eight-year tenure at Kraft Heinz, I have managed our Food & Family magazine and I’ve worked across all brands on Cheese & Dairy, as well as Agile Innovation. Now I have the pleasure of leading our talented Away from Home team of chefs who support national chains and non-commercial accounts.

I believe that food is a common element that connects us all as human beings. What else makes my life delicious? Running with friends, encouraging others, and, if possible, eating dessert with every meal. As chefs know, our PHILADELPHIA cream cheese is without compare with its rich and cultured flavor. Go ahead and try it in a delicious cheesecake recipe I developed ([see page 4](#)), featuring a sophisticated yet simple maple sauce to complement our delicious cream cheese.



Dessert Insights

Enhance your offerings with these sweet stats.

38%

of consumers eat dessert after a meal twice or more a week, up +14pts from 2019

2/3

of consumers use desserts as a treat or reward

55%

of consumers say desserts made with “real” ingredients are very appealing, up +4pts from 2019

(Technomic, Consumer Trend Report – US dessert Sept. 2021)

Dessert as a baked good is up +22% vs. LY

Dessert as a beverage is up triple digits vs. LY

Chocolate chip and Caramel are the top dessert flavors

(Mintel, Trending on US menus: desserts. Feb 21)

Cheesecake descriptions with “Housemade” and “Real” are both up +9% over the past four years.

“Maple” is currently on 2.8% of all dessert menus and projected to grow 39% over the next four years.

(Datassential Menu Trends, January 2022.

*Menu Penetration and growth within dessert menus)



Menu Inspiration

Discover some of the most popular desserts from around the country.



Basque Cheesecake République, Los Angeles, CA

This cheesecake features the same classic ingredient combination but is made without the crust. It's baked on a high temperature, leaving the outside firm with a deliciously gooey center.

[Check out their menu](#)



Bubble Waffle & Ice Cream New Territories, New York City, NY

Unique hand-crafted ice cream flavors are served in a freshly made bubble waffle - Hong Kong's famous street snack that's crisp on the outside and cakey on the inside.

[Check out their menu](#)



Malabi Bacari Silverlake, Los Angeles, CA

A traditional Middle Eastern rosewater custard that's topped with shaved coconut and hibiscus candied pistachios.

[Check out their menu](#)



The Best Cake You've Ever Had Bacari Silverlake, Los Angeles, CA

A rich, moist medjool date cake with brown sugar caramel and topped with salty, crisp bacon.

[Check out their menu](#)



In the News

Catch up with what's happening in the industry.



Restaurant Industry Ripples Poised to Swell into Waves



6 Dessert Flavors to Watch in 2022



How Are Plant-Based Food Trends Impacting Restaurants



Headed Into 2022, Soup Heats Up on Restaurant Menus

Featured Products

Use quality ingredients that take desserts to the next level.



PHILADELPHIA Plain Cheesecake

10043000837006
60 oz Box

Give your customers an unforgettable dining experience with PHILADELPHIA Plain Cheesecake. Ready to serve right out of the box, our plain cheesecakes are individually wrapped, allowing for maximum freshness and product protection.



JET-PUFFED Marshmallow Bites – S'Mores

10600699004548
4 oz Resealable Bag

Light and fluffy flavored marshmallows, fully coated and topped with exciting and indulgent flavors. Inside consists of vanilla & graham cracker-flavored marshmallow, with an outside layer of a milk chocolatey coating topped with graham cracker crumbs.



Spiced Maple-Walnut Cheesecake

This cheesecake includes pumpkin pie spice, PHILADELPHIA cream cheese, maple syrup, and chopped walnuts and will transform an everyday evening into an extraordinary one.

INGREDIENTS

- 8 graham crackers
- 1 cup chopped walnuts, toasted, divided
- 1/2 cup plus 2 Tbsp. packed brown sugar, divided
- 2 Tbsp. butter, melted
- 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 tsp. pumpkin pie spice
- 1 cup sour cream
- 1 cup maple syrup, divided
- 4 eggs
- 1/2 cup whipping cream

INSTRUCTIONS

1. Heat oven to 325°F.
2. Use pulsing action of food processor to pulse graham crackers, 3/4 cup nuts and 2 Tbsp. sugar until mixture forms fine crumbs. Add butter; mix well. Press onto bottom of 9-inch springform pan. Bake 10 min.
3. Beat cream cheese, pumpkin pie spice and remaining sugar in large bowl with mixer until blended. Add sour cream and 1/2 cup maple syrup; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.
4. Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
5. Bring cream and remaining maple syrup to boil in medium saucepan on medium heat, stirring constantly. Simmer on medium-low heat 10 to 12 min. or until reduced to about 2/3 cup, stirring frequently. Cool completely.
6. Drizzle maple-flavored sauce over cheesecake just before serving; sprinkle with remaining nuts.

