

SIGNATURE
FLAVOR

SANDWICH SAVVY

BY KATIE AYOUB

Diners today, particularly Millennials, gravitate toward bold flavors,” says Mary O’Neill Cronander, executive chef at Parc 55 San Francisco, a Hilton Hotel. But even with flavors that pack a wallop, she says it’s still all about balance. Her Aussie Lamb Grilled Cheese with olive tapenade, Peppadew peppers and secret sauce finds that balance—all while delivering big, developed flavors. Of course, cheese is all-important here. She uses Tomme, both for its earthiness and ability to stand up to the other assertive flavors in the sandwich. “I worked as an apprentice in a small restaurant in France at the base of the Salève mountain,” says O’Neill Cronander. “This is where I first tasted the cheese and grew to love it.” She also loves pasture-raised lamb. “I enjoy Aussie lamb’s flavor. I am also thrilled with the sustainability of the industry in Australia,” she says. For this sandwich, O’Neill Cronander uses meat from the leg, saying it works well with the bold flavors in the sandwich build, from the cheese to the tapenade, made with olives, caper, anchovy and lemon juice. “I like this tapenade because lamb and olives go so well together, and the fatty content of the olives makes it a nice, smooth spread for the sandwich,” she says. “Why make a boring sandwich when there are all these great, robust, flavorful ingredients to combine?”



THE SAUCE

SUMAC, GOCHUJANG, KETCHUP AND BALSAMIC VINEGAR GIVE AÏOLI A FLAVOR PUNCH

THE TAPENADE

BRINY AND SAVORY, IT INTRODUCES ANOTHER DIMENSION OF UMAMI

THE LAMB

MARY O’NEILL CRONANDER LIKES LEG OF LAMB HERE BECAUSE IT CAN BE THINLY CUT AND LAYERED OR SHREDDED

TRUE AUSSIE BEEF & LAMB