

TREND CASE STUDY

A modern bowl build showcases some of today's biggest trends

It would be a stretch to say that any dish could represent all 10 trends covered in this special issue, but we found this one worthy of a close look at its components. Call it a case study in on-trend presentation and flavor building. This Ras el Hanout Hummus Bowl with Sockeye Salmon is served at Za'atar Hummus Bar at Jackson National, a life insurance firm in Lansing, Mich., whose food program is executed by Creative Dining Services, a hospitality and dining services provider based in Zeeland, Mich. "Everything in this bowl is built around the plant-based purée," says Ian Ramirez, director of culinary innovation and operations. "It's important to have a balance of flavors, textures and colors that complement each other." Careful attention to detail is evident here, from the turmeric-pickled onion and the roasted squash to the sugar-cured Alaska sockeye salmon and charred carrot/ras el hanout hummus. It's a thoroughly modern way of presenting an eating experience, juxtaposing soft, crisp, creamy and crunchy while delivering global intrigue, wholesomeness and complexity of flavor. ☺

CREATIVE TEXTURAL
CONTRAST IS A MAJOR
FACTOR IN ON-TREND
BUILDS



HUMMUS
LEAPS OUT OF ITS DIP
PRESENTATION, ADDING A
CREAMY, COLORFUL ELEMENT

SEACUTERIE
MOVES INTO BOWLS—
THIS SALMON IS
SUGAR-SALT CURED