



COURTESY OF
WÜTHRICH

Pheasant with Black Cardamom Streusel

Yield: 16 servings (2 to 3 ounces of pheasant)

INGREDIENTS pheasant

- 3 whole MacFarlane Pheasants, deboned (2 of 3 skins saved)
- 3 teaspoons salt, divided
- 1½ teaspoons Activa meat glue
- ½ cup Wüthrich 83 percent European Style Butter
- 1 tablespoon olive oil
- 1½ teaspoons garlic
- 1½ teaspoons thyme
- 1½ teaspoons rosemary

METHOD

1. Leave skin on the first and second bird, remove skin from the third.
2. Place plastic wrap on a quarter sheet tray, spray with non-stick spray, and place first bird skin side down on tray.
3. Salt the meat side, sprinkle with Activa meat glue and place skinless pheasant on top. Repeat salt and meat glue. Place last bird, skin side up, on top of pheasant stack.
4. Wrap plastic around tray, refrigerate; press for 24 hours.
5. Remove pheasant from sheet tray, place into

a vacuum-sealed bag and place sealed pheasant in a water bath for 16 hours on 138°F.

6. Remove from water bath and bag, set on baking pan with skin side down.
7. In a small bowl, add butter, olive oil, garlic, thyme, and rosemary, stir together.
8. Baste the birds and bake at 350°F for 8 to 12 minutes; until the skins are crispy.

INGREDIENTS black cardamom streusel

- ¾ cup Wüthrich 83 percent European Style Butter
- ½ cup brown sugar
- 1½ cups flour
- 2½ teaspoons salt
- ¼ cup cocoa powder
- 2 tablespoons + 1½ teaspoons black cardamom

METHOD

1. Mix brown sugar, flour, salt, and cocoa powder.
2. Add cold butter; mix until a crumbly consistency is achieved.
3. Add black cardamom, mix.
4. Bake on 9 x 13-inch pan at 300°F for 15 to 20 minutes, or until crunchy.

flavors that are simple to execute because customers are more educated than ever about the variety of flavors that are available,” Halt explains. “There’s an ease of use coupled with the opportunity to boldly customize the flavor of the sauce that appeals to operators.”

Lisa Kartzman, director of public relations at American Roland Food Corporation, also recognizes that as the

American palate is evolving, diners are looking for more spice out of the items they traditionally consume. Supporting her position, she points toward a staple in nearly all American cities.

“Just look at local pizzerias, which are known for having all of the usual condiments,” Kartzman says. “Now you see a bottle of sriracha hot sauce that you would have never seen growing up.”

Indeed, the traditional Southeast Asian sauce distributed by Roland Foods has rapidly achieved cult status among consumers. “It’s moved from trend to tabletop,” Kartzman continues. “Flavors that have been around for generations are just now starting to hit the U.S. and quickly surpassing the market stronghold that traditional condiments have possessed for decades.”

A Quest for New Flavors

In parallel with the recent hot sauce phenomenon, Trevor Williams, a corporate sous chef with Kraft Foodservice, believes condiments and sauces are a perfect solution for Americans searching for a new dining experience.

Kraft is a leader in flavored, packaged mayonnaise products with its Sandwich Shop Mayo line. In addition to its traditional products, the company boasts newer flavors including a full-fat lime, reduced-fat steakhouse (made with the company’s popular A1 steak sauce), and reduced-fat olive oil and cracked pepper.

“There’s a continual desire to customize condiments in order to fit into the landscape of foodservice operations. Whether the product is served untouched, cooked, mixed together, or simply placed on the table, patrons want to taste something that’ll make them smile,” Williams explains.

Litehouse Foods, which has produced refrigerated dressings with no preservatives or artificial flavorings for more than 50 years, is also tapping into new worldly flavors.

Recognizing the popularity of protein-rich diets, the company recently introduced the first line of Greek yogurt dressings in the industry. Available in flavors such as Blue Cheese, Caesar, Feta Dill, and Ranch, the dressings can be used to add a unique, fashionable twist on menu items ranging from egg scrambles to wrapped sand-