



35% of menu listings this quarter included chocolate!

HIGHLIGHT:

A third of this quarter's dishes contained chocolate! While most chocolate mentions were unspecified, we see a diverse use of white, milk, and dark chocolate along with cocoa powder and cocoa nibs.



Our latest quarterly look at seasonal dessert menus captured individual dessert listings from a selection of restaurants around the US and Canada

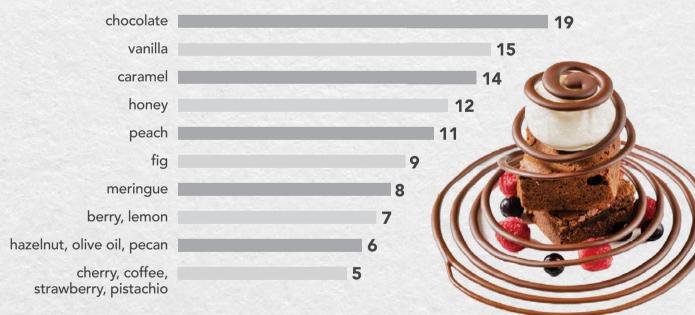
32 restaurants 102 individual dessert listings chocolate appeared 36 times!

Closing out the summer months, we see familiar seasonal flavors like lemon and berries, as well as a significant representation of figs, a late summer favorite. Predominant flavors such as chocolate, vanilla, and caramel top the list, but we also see a surprising rise for a typically less common dessert ingredient: olive oil.

Olive oil was by far the most used savory element this quarter, beating out other entries in this category such as bacon, miso, and tamari. From Mintel GNPD, product launches from the past few years in North America show olive oil as a featured ingredient in ice cream, pies, cheesecake, and even truffles!*

*Mintel GNPD accessed 9/27/24







THINGS THAT CAUGHT OUR ATTENTION:

> sunflower, sunflower seeds

bees were all the buzz this summer: honey, beeswax, bee pollen

olive oil

candied cocoa nibs

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RECIPE IDEAS

- **1.** Honey and olive oil cake, fig compote, white chocolate crème anglaise
- **2.** Triple berry pavlova, lemon zest sabayon, milk chocolate ganache drizzle
- **3.** Cherry and dark chocolate layered mousse, white chocolate crème Chantilly, candied pistachios, salted caramel drizzle