



# ESSENCE OF FINE DINING

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Vegetables : Food & Drink : Flavour

**California – The Shed restaurant has begun bottling and selling the unusual flavourings that it uses in its kitchen.**

**: Consumers can buy powdered ingredients such as shiitake mushroom, tarragon caper and charred aubergine**

**: The vegetables are prepared in the Shed kitchen using industrial dehydrators and smokers**

Created by Perry Hoffman, culinary director at Shed, the range of dehydrated and powdered ingredients was inspired by the fine dining tradition. The vegetables are dehydrated in Shed's production kitchen to enhance their flavour, then milled and mixed with Jacobsen Salt.

Hoffman has used such powdered flavour enhancers in his cooking for 16 years and the products have been developed to allow home cooks to replicate restaurant-style dishes.

Cindy Daniel, the restaurant's co-owner, says that Shed's pantry range benefits the community as the powders are created from local farm produce, adding that they also promote a farm-to-table mentality among consumers and introduce people to new methods of food preparation. 'We're very excited to share these new products and hope they'll inspire new worlds of flavour in the home kitchen,' says Daniel.

## The Big Picture

For more on how brands are packaging unusual ingredients for convenient at-home cooking with fine dining flavours, see our [IFE Show 2017](#) show review.