



Dessert Trends for 2017: 6 Pastry Chefs Share Their Predictions

By Amy Sherman
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From San Francisco and Chicago to New Orleans and Sarasota, top pastry chefs have some pretty sweet visions of the future. If what they say is true, you're in for a supremely sumptuous and decadent year. Read on to learn about emerging dessert trends for 2017 from a few of our fave pastry chefs. (Spoiler alert: Butter is back, baby!)

Casey Stone, John Ash & Co., Santa Rosa, California

"I have a diverse background — Japanese, Chinese, Filipino, Hawaiian, Portuguese, and German — so I'm always excited to see different cultural influences that I grew up with. I'm always hoping that Filipino-inspired desserts make it into the mainstream — flavors like ube or jackfruit and desserts that offer interesting textural elements like halo halo or bibingka (pictured).

I also see savory desserts possibly being a trend as well. Seeing a ton of bacon desserts gets your mind thinking about different things that could be incorporated like duck fat or salty ingredients like olives."



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