

Check out our recipes to see how we added another layer of flavor.

Build Flavor:

Create a Temperature Difference

Add Umami Ingredients

Highlight with Splash of Catsup

Use Different Shapes or Cutting Techniques

Blend Vegetables Together

Sear Meat; Deglaze the Pan

Use Herbs, Salts, or Spices

Toast the Spices

Use Fruit Jams, or Spreads

Add Healthy Fats

Enhance with a Splash of Wine or Beer

Complement with Creamy Vegetable Sauces

Stir in Fermented Ingredients

Caramelize those Vegetables