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the TRENDS ISSUE

OUR FIRST
*State of Home
Cooking*

REPORT p.7



**SCAN HERE
TO SEE
BISCUIT MAGIC**

Watch Chef John's how-to video on perfect cheesy biscuits. (Just hover your phone's camera here—no app needed.) Then turn to page 45 for the recipe.

**MEET
CHEF JOHN!**

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FEBRUARY / MARCH 2020

NEXT-LEVEL

chocolate

This year, the world's favorite confection is going darker, dreamier, more personal, more premium—and even pink!

RUBY chocolate

Dubbed the fourth chocolate (after dark, milk, and white), ruby chocolate is naturally pink and fruity tasting. Pioneered and patented by chocolate-maker Barry Callebaut, the new variety comes from special ruby cacao beans.



SERIOUSLY DARK

Bittersweet chocolate not dark enough for you? You've got plenty to choose from! Chocolate-makers are exploring the darker side. Look for "extreme," "ultra dark," "extra dark," and cacao percentages of 85% and up.



PERSONAL AND PREMIUM

Creative brands like San Francisco's Dick Taylor are personalizing the chocolate aisle with single-source, limited-release chocolates. Famed chef Thomas Keller and olive oil-maker Armando Manni have entered the fray with K+M, a line of premium chocolates made with extra-virgin olive oil.



PRETTY IN PINK

Ruby chocolate is still a bit rare on store shelves, but major brands are weaving it into their Valentine's Day offerings. Examples: ruby cacao truffles from Harry & David or the passion-fruit-filled ruby cacao bar from Chocolove.