

# Dairy Concepts: Highlights from the NAFFS Winter Meeting

Demo recipes highlight twists on familiar foods

**T**he National Association of Flavors and Food-Ingredient Systems (NAFFS; [www.naffs.org](http://www.naffs.org)) recently held its winter meeting at The French Culinary Institute in New York. The event featured an “Emerging Flavors in Dairy Applications” theme, including a live demonstration featuring new flavors, textures and trends in dairy applications from Zac Young, pastry chef at Flex Mussels and a contestant on Bravo’s *Top Chef: Just Desserts*.

Young’s recipes included Mexican-spiced ganache featuring star anise, capsicum powder, cinnamon and silver tequila; corn and crème fraîche panna cotta paired with a black pepper almond streusel baked with almond flour; and a chocolate brownie sundae with pomegranate molasses caramel. The recipes, said Young, were intended to be “approachable but always different.” He also underscored his love of fat: “It coats your mouth.” In presenting his recipes, Young explained that as cupcakes have become overly ubiquitous, pies/pielike concepts are overdue for a resurgence.



The day’s demonstrations were followed by a lunch.



Zac Young and Diane Davis (NAFFS).



Bob Bauer (NAFFS), Diane Davis (NAFFS) and Patrick McNamara (Scarinci & Hollenbeck LLC).



Scott Riefler and Christine Daley (Treatt USA).



Zac Young, executive pastry chef at Flex Mussels, demonstrates various dairy-centric recipes.

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