



Les Dames d'Escoffier

INTERNATIONAL

New York Chapter

**Jacques Pépin, Carla Hall, Christina Tosi Among Eight Culinary Greats to Predict Trends**  
*Simplicity a Hot Topic at The Next Big Bite 2018*

NEW YORK (Oct. 4, 2018) – Big fat burgers oozing with cheese and rainbow bagels on Instagram are yesterday's news. The next big thing will be simple foods that taste delicious and are easy to make.

That was the message from the fourth annual The Next Big Bite trends event presented October 1 by Les Dames d'Escoffier New York (LDNY). The event, held at The New York Law School in New York, paired lauded culinary experts with rising stars in four one-on-one conversations designed to reveal what we'll cook, eat, drink and crave in 2019. Joe Yonan, food editor of The Washington Post, served as master of ceremonies.

"We're recovering from an age of too muchery," said speaker Molly Yeh, host of Food Network's "Girl Meets Farm." Yeh was paired in a "bite" with Carla Hall. The other pairs included Jacques Pépin and Gesine Bullock-Prado, Lettie Teague and Natalka Burian, and Christina Tosi and Dorie Greenspan.

Here are The Next Big Bite's pairings with their predictions and tips:

**COOK - Jacques Pépin**, world-renowned chef, author and cooking show host, and **Gesine Bullock-Prado**, owner of Sugar Glider Kitchen, cookbook author and host of Food Network's "Baked in Vermont"

- Trends will continue their rapid shift
- People will be less afraid to dig in and cook
- Eat at home and cook with friends

**EAT - Carla Hall**, from ABC's new show GMA Day and author of "Carla Hall's Soul Food," and **Molly Yeh**, cookbook author, host of Food Network's "Girl Meets Farm" and the blog "My Name is Yeh"

- Innovation will yield more new foods like aquafaba and Impossible burgers
- The availability online of ingredients like sumac and zaatar will change what we cook
- Lard and cooking with real fat will get new respect

**DRINK - Lettie Teague**, writer and wine columnist for *The Wall Street Journal* and **Natalka Burian**, author of "A Woman's Drink" and owner of the Brooklyn bars Elsa and Ramona

- Craft beer will lose its fizz
- Interest in orange wine will fade
- Unknown varietals will emerge from surprising locations like New Jersey and Michigan

**CRAVE - Dorie Greenspan**, cookbook author, speaker and “On Dessert” columnist for *The New York Times*, and **Christina Tosi**, author, pastry chef and CEO of Milk Bar

- Baking will get simpler – we’ll crave making a nice cookie with a twist versus a complicated croquembouche
- We’ll see comfort-food classics with unexpected ingredients to make them pop
- Learn the rules first. Then break them and have fun.

**EVENT SPONSORS:** Kerrygold, Wolf Gourmet, Handsome Brook Farm, Niman Ranch, Anolon, Kitchen Chat, Melitta, Wüsthof, The Elysian Collection, Erdington and Abigail Kirsch Catering.

**MEDIA PARTNERS:** Heritage Radio Network, Pastry Arts Magazine, The Connected Table Live, Total Food Service

### **About Les Dames d’Escoffier New York**

Les Dames d’Escoffier is the preeminent organization of women who are leaders in the fields of food, fine beverage and hospitality. The New York chapter ([LDNY](#)) is the founding and largest of the 42 chapters in the United States and abroad. Established in 1976 by Carol Brock (food reporter for the Sunday *New York Daily News* at the time), LDNY has 163 members. There are 2,300 members across all chapters.

For a link to a video of The Next Big Bite event, [click here](#). For photos, [click here](#).

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