

# WEBER FLAVORS ICE CREAM TRENDS AND CONCEPTS FOR 2015

## Herbal & Spice Flavors:

This trend is continuing strong with such flavors as Anise, Basil, Bergamot, Cardamom, Chipotle, Ginger, Jalapeno, and Wasabi flavors rising in popularity for frozen dessert usage. Some concepts for this trend include:

**Cardamom Dark Chocolate Ice Cream-** Rich Dark Chocolate Ice Cream with a spiced cardamom note

**Raspberry Chipotle Chocolate Chip-** Raspberry & Chipotle flavored ice cream sprinkled with dark chocolate chips

**Orange & Bergamot Ice Cream-** This combination of sweet orange and spicy tea type flavors works really well in creamy ice cream.

**Wasabi Ginger Ice Cream-** Sweet Ginger Ice Cream with a touch of spicy wasabi notes.

**Lemongrass Basil-** Sweet and citrusy lemongrass flavor with a hint of herbal basil. This sweet herbal flavors comes through really well in creamy ice creams and frozen yogurts.



## Latin American Flavors:

Latin American flavors are a big influence in the upcoming trends. Churro, Cilantro, Corn, Flan, Horchata, Mora (Wild Blackberry), Prickly Pear, Rum, Sweet Potato, Tamarind, and Tres Leches flavors are all showing a rise in popularity. Some concepts for this trend include:

**Churro Ice Cream-** Sweet Cinnamon Sugar Fried Dough flavored ice cream with cinnamon coated churro pieces

**Sweet Corn Cilantro Lime Ice Cream-** Sweet corn flavored ice cream with a touch of lime and a fresh cilantro kick throughout.

**Flan Ice Cream-** Thick Custard Ice Cream with a rich caramel flan flavor

**Horchata Ice Cream-** Sweet and Creamy rice milk flavored ice cream swirled with cinnamon honey.

**Burnt Sugar Rum Ice Cream-** The sweet burnt sugar and a kick of spicy rum work really well in a creamy ice cream.

**Cowboy Candy Ice Cream-** Candied Jalapeno Ice Cream with a spiced fruit swirl.



## Savory Sweet:

The salty sweet and savory trend has been going for a while and keeps going strong. Bacon, Balsamic, Blue Cheese, Cucumber, Olive Oil, Pretzel, Sesame, Sriracha, & Zucchini are all springing up in ice cream recipes. Some concepts for this trend include:

**Bacon Banana Peanut Butter Ice Cream-** Creamy Banana and Peanut Butter Ice Cream with smoky bacon notes.

**Blue Cheese & Pear Ice Cream-** Creamy and tangy blue cheese mixed with sweet juicy pear in a decadent blend.

**Cucumber Mint & Lime Ice Cream-** Cool cucumber ice cream with hints of mint and lime.

**Strawberry Jalapeno Ice Cream-** Sweet Strawberries and Spicy Jalapenos combined in a creamy ice cream.

**Zucchini Cinnamon Bread Ice Cream-** Sweet brown butter zucchini bread flavored ice cream with hints of cinnamon.



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## Boozy Blends:

Alcohol and Ice Cream make a great combo. Absinthe, Beer, Bourbon, Brandy, Champagne, Frangelico, Gin, Juniper Berry, Rum, Scotch, Tequila Lime, Whiskey and Wine are all popular in ice cream. Some concepts for this trend include:

**Champagne & Roses Ice Cream-** Combine a sweet pink champagne flavor with a soft floral rose.

**Hazelnut Liqueor Chocolate Ice Cream-** This Hazelnut Liqueor flavor mixed in a chocolate ice cream makes for a grown up version of Nutella.

**Butterscotch & Scotch-** Butterscotch creaminess with a smoky strong scotch note.

**Peach White Wine Ice Cream or Sorbet-** These fruity flavors work well combined in a creamy ice cream or a fruity sorbet.

**Chocolate Cherry Red Wine-** Dark Chocolate Ice Cream with sweet cherry and red wine.



## Cookies & Cakes:

Cookies and cake and Ice cream go so well together it's no wonder that many cookie and cake flavors work as great ice cream flavors. Some of these include Banana Walnut Spice, Coffee Cake, Gingerbread, Glazed Donut, Goopy Butter Cake, Oatmeal Scotchie, Snickerdoodle, Strawberry Shortcake, Cookie Butter, and Sugar Cookie flavors.

Some concepts for this trend include:

**Oatmeal Scotchies Ice Cream-** Oatmeal Cookie Ice Cream swirled with butterscotch sauce with butterscotch chips scattered throughout.

**Goopy Butter Cake Ice Cream-** A buttery crumbly yellow cake flavored ice cream.

**Texas Sheet Cake Ice Cream-** Light and sweet buttermilk chocolate cake and frosting flavors with hints of pecan flavor.

**Banana & Spice Walnut Cake Ice Cream-** Spicy Banana Cake Ice Cream with Walnut Pieces.

**Sugar Cookie Ice Cream-** A sugar cookie flavored ice cream with a colorful frosting swirl.

**Snickerdoodle & Egnog Ice Cream-** Egnog Ice Cream with snickerdoodle cookie pieces

**Chocolate Chip Banana Bread Ice Cream-** Warm Spicy Banana Bread with Dark Chocolate Pieces

**Gingerbread & lemon Ice Cream-** Spicy Gingerbread ice cream with a sweet lemon glaze note

**Coffee Cake Ice Cream-** Yellow Cake Ice Cream with Cinnamon & Butter notes with pecans added throughout

**Coffee & Donuts Ice Cream-** Coffee & Donut flavored ice cream with a confectionery glaze swirl and donut pieces.

**Cookie Butter** - Cinnamon Spice Cookie blended into a creamy cookie butter



## Greek Frozen Yogurt Flavors:

Greek Frozen Yogurt is rising in popularity as this protein packed treat becomes more mainstream. So many flavors work well with this thick tangy yogurt including Honey, Blueberry, Pomegranate, Citrus, Mint, and Coconut. Some concepts for this trend include:

**Toasted Coconut Greek Frozen Yogurt** - Light and Sweet Toasted coconut flavored Greek yogurt with toasted coconut shreds.

**Blood Orange Pomegranate Greek Yogurt-** Sweet & Tangy Blood Orange and Pomegranate flavors with Pomegranate Seeds sprinkled in.

**Blackberry Mojito Greek Frozen Greek Yogurt-** Mint and Lime flavored Greek Yogurt with a Blackberry Swirl

**Chocolate Cheesecake Greek Frozen Yogurt** -Cheesecake Flavored Greek Yogurt with a rich chocolate swirl and graham cracker pieces

**Pomegranate Mango Greek Frozen Yogurt** - Mango Flavored Greek Yogurt with Pomegranate seeds

