

# *Eli's* FLORENTINE HONEY ALMOND BAR

Sliced almonds drenched in a housemade Wildflower honey glaze, baked on Eli's signature all-butter shortbread cookie crust. Eli's honey is harvested by students from The Chicago High School for Agricultural Sciences, one of the only urban agricultural high schools in the country.

**Eli's #468316** Quarter Tray / 48 cut (1"x1") / 4 pack / 34.5 oz.

**NEW!**

WINNER OF

**FABI**  
FOOD & BEVERAGE  
**2018 AWARD**  
NATIONAL RESTAURANT ASSOCIATION  
RESTAURANT, HOTEL-MOTEL SHOW

# TAKING DESSERTS TO THE NEXT LEVEL

## TREND: ALTERNATIVE SUGARS

Consumers and operators are sweetening their drinks and baked goods made with different types of sugars to create intriguing sweet flavors. Honey is looking like it will be a front-runner in the alternative sugars category as it is a “triple threat” of flavor, function and versatility. Eli’s NEW Florentine Honey Almond Bar uses Wildflower honey to create a sweet honey glaze.

## TREND: NEXT LEVEL TEXTURES

Chefs are seeking to create a sensorial experience that goes “beyond the taste bud” to fully engage diners. This includes textures, including puffed/popped, crunchy, and creamy. The combination of Eli’s gooey Wildflower honey glaze and crunchy sliced almonds in our Honey Almond Florentine Bar create the perfect contrast of textures.

## OUR WILDFLOWER HONEY

Consumers are evolving and becoming more aware of where their food is coming from. Along with this, they are looking for a story and want to know the heritage behind their food. At Eli’s, our Wildflower honey comes from the Chicago High School for Agricultural Sciences (CHSAS), one of the only urban agricultural high schools in the country.



The student beekeepers at CHSAS maintain their own hives at the school and harvest the honey. There are a number of parks within a mile of the school which provide the bees with a good source of wildflowers for making honey. For over 20 years, we have enjoyed a strong partnership with the school, providing job shadowing, mentor programs and internships. The Sustainable Agriculture Entrepreneurship Program is a summer internship for CHSAS students working with Eli’s, Wright College and Farmer’s Market vendors in partnership with The University of Illinois Extension Department of Natural Resources and Environmental Science.



Eli’s honey is harvested by the student beekeepers at CHSAS. A portion of the proceeds from honey and honey dessert sales go toward college scholarships for deserving high school seniors. Visit [www.elicheesecake.com/honey](http://www.elicheesecake.com/honey) for a video on our sweet partnership with The Chicago High School of Agricultural Sciences.



1 Specialty Food Magazine Top 10 Food Trends for 2018, Winter 2018  
2 Supermarket News 10 Food Trends for 2018, November 2017  
3 Flavor & The Menu's Top 10 Trends for 2018  
4 Whole Foods 2018 Food Trends, Gourmet Retailer Magazine, 11/08/17  
5 NRA What's Hot in 2018, 12/5/17  
6 Campbell's Culinary & Baking Institute Top 6 Food Trends for 2018  
7 The Daily Meal Food Trend Predictions for 2018, 11/18/17  
7 The National Honey Board, www.honey.com

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