

## Best New Pastry Chefs 2014

*F&W editors ate desserts around the country to spot trends—and find these five outstanding pastry chefs.*

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### **Sarah Rich; Rich Table, San Francisco**

She is a genius at transforming familiar American desserts like s'mores, always adding a savory ingredient—fresh herbs, for instance—to balance out a bit of the sweetness.

#### **Her Dessert, Deconstructed**

*Chocolate Ganache:* The ganache is poured over almond butter crunch on a big tray, then cut out with ring molds.

*Marshmallow:* “I pipe marshmallow onto the ganache, then brown with a blowtorch. It tastes exactly like Fluff from the jar.”

*Baby Tarragon:* “The chocolate ganache and marshmallow need a fresh herbal aspect to tie them together.”

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