



Emerging glassware trends



USE quality glassware to serve food and drinks.

THERE is a new trend in glassware being used to serve not just drinks, but both savoury and sweet foods as well.

The transparency of glassware has the ability to allow chefs to enhance the visual presentation of their food by exposing the colours and layers through the sides of the vessel.

It is becoming quite favourable to present smaller dishes in this form.

Desserts, soups and gazpacho are often served in mini glasses at restaurants and at functions.

This is perfect for quick soup shots or for dessert tastings.

Mini glasses are a fun and innovative way to offer up this part of the menu.

There is also a change in traditional styles and uses of champagne and cocktail glasses.

The Flutino – a small champagne glass – is being used at functions and to accompany tasting and degustation menus.

Cocktail glasses are becoming narrower and deeper, presenting cocktail connoisseurs with new presentation style options.

Longer stems are being introduced with certain styles as well, as it offers a sophisticated and elegant presentation, like the Stolze Exquisite Royal with stems that are 2cm longer.