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Food

FROM DUCK SALAMI TO LAVENDER CHEESE

The idea of it sounds deliciously dreamy: To nibble and nosh your way along the hedonistic food freeway known as the Fancy Food Show, olives to the right, cheese to the left, chips, cakes and candies on all sides. The show, sponsored by the National Association for the Specialty Food Trade and held in San Francisco's Moscone Center last week, boasts more than 2,000 food purveyors and a quarter million food products. And while no single person could taste all of that, I did my best to discover some new and intriguing foods that you'll likely see on store shelves in the coming months.

SWEET ENDINGS: I decided to save the best for last. I'm not kidding. For years I have been wishing Nutella tasted exactly like it sounds — ground toasted hazelnuts mixed with chocolate. But it's just too sweet and sticky, and it lacks enough nut and chocolate flavors for my taste. That's why I stopped dead in front of the **Justin's Nut Butter** booth and, ahem, elbowed people out of the way so I could dip a pretzel into Justin's Natural Chocolate-Hazelnut Spread. It tasted exactly as it should. Talk about long overdue. The spread is about \$10 a jar and is sold at some Whole Foods markets and REI stores. If you don't spot it at a store near you, order it online through www.justinsnutbutter.com. Use it on toast, waffles, crepes or blended into chocolate ganache.

