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## 20 Chefs Dish On 20 Food Travel Trends For 2020

Lured by the eclectic tastes of indigenous cuisine, foodies who love to travel often seek out destinations where they can experience dynamic regional culinary scenes. For many travelers with discerning palates, discovering the latest culinary trends has become a popular form of self-expression. According to top chefs, epicureans can expect to find several experimental food concepts on their plates this year.



The rise of cauliflower gnocchi and pizza crusts. ZEMI BEACH HOUSE

**Bruno Carvalho**, Executive Chef, **Zemi Beach House**, Anguilla

With the rise of cauliflower gnocchi and pizza crusts, we wanted to create a menu offering that caters to our plant-based eaters with a luxurious twist – the cauliflower cappuccino. The versatile vegetable combined with truffle creates a high-end recipe of mouthwatering savors.