



Restaurant News GOOD TASTES

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Cupcake & Cafe Co-op

Two small businesses are partnering for one big venture as Red Jett Sweets and Z's Cafe open a new shared storefront. The cupcake food truck and family owned cafe crossed paths several times at a commercial kitchen that they were both renting to handle the growing demand for their products. Located in the hospital district, their new venue will provide them plenty of kitchen space and will be open to the public this month, offering prepackaged meals to-go from Z's, along with cupcakes from Red Jett. The duo will also rent time and storage space to other food trucks and smaller caterers, and eventually plans to provide job training for low-income individuals looking to learn more about the culinary arts. Z's Cafe owner Carlo Capua promises the flagship eatery at the Fort Worth Community Arts Center isn't going anywhere, and Red Jett plans to keep bringing its sweets to the streets. 1116 Pennsylvania Ave., Fort Worth; 817-870-0495.

Raising the Bar on Oil and Vinegar

"It's like picking a fresh, ripe raspberry and popping it in your mouth," says Dan Parham, oil and vinegar partner at Central Market Fort Worth. He's referring to the Forest Raspberry Waldburg Star aged vinegar, one of several high-quality, imported vinegars poured by spout at the store's impressive new Crescendo artisanal oil and vinegar bar. Olive, seed, nut, herb and spice oils, along with several varieties of balsamico and fruit juice-enhanced vinegars, are among the almost-50 offerings. We



RASPBERRY HAZELNUT DESSERT SAUCE

Makes 1 serving

1 part hazelnut oil
2 parts raspberry balsam vinegar
Whisk ingredients together and pour over vanilla ice cream topped with fresh raspberries.

CHERRY BALSAM VINAIGRETTE

Makes 1 serving

1 part cherry balsam vinegar
2 parts pumpkin seed oil
Whisk ingredients together and drizzle over mixed greens with dried cherries and toasted walnuts.



delighted in an emulsion of mango balsam and chili oil ("Can't you picture this with grilled shrimp?" Parham asks) and loved his recommendation of adding a drop or two of any fruit balsam to a glass of prosecco or cava. The oils and vinegars are provided by the Germany-based Vom Fass company, and the bar is Crescendo's first presence in Texas. Here are two recipes that incorporate oils and vinegars from the bar. 4651 West Freeway, Fort Worth; 817-989-4700, www.centralmarket.com.

A New Czech Stop

Any Texas road trip along Interstate 35 requires a pit stop for kolaches in West, the "Czech point of Central Texas." But North Tarrant-area residents can enjoy authentic Czech baked goods much closer to home, courtesy of Erin Duffey, a former commercial pilot with Czechoslovakian roots. He has opened a kolache shop in far north Fort Worth, one that has become a hit with locals for its fluffy, fruit- and cream-filled pastries. Duffey makes his own kolache bread, cin-



namon roll and sausage roll dough daily in-house. Kolache fillings include classics like cream cheese and cherry, along with poppy seed and Bavarian cream. Hot sausage and ham-and-cheese rolls are delicious, too. On crowded weekends, the drive-through window becomes a convenient option – almost as convenient as not having to trek to West for old-world kolaches anymore. 5250 N. Tarrant

Parkway, Fort Worth; 817-428-2777, www.duffeyskolachebakery.com.

