JULY 2035

ISSUE 08

DISH&DINE

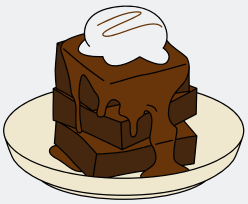
MASTER THE ART OF CHOCOLATE CAKE

A dependable chocolate cake, refined through careful technique and generous flavour.



Soleil Dining: Inside the world's best restaurant

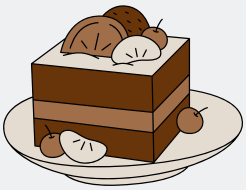
CONTENTS



CHOCOLATE CAKE

The essential techniques behind a tender, deeply chocolate cake.

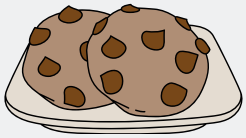
7



SOLEIL DINING

Here's another teaser paragraph that varies in length

9



A WORLD OF FLAVOR

Here's another teaser paragraph that varies in length

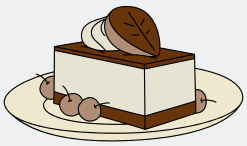
13



HOMEMADE ICE CREAM

Inside Soleil Dining and the details shaping an exceptional service.

15



RESTAURANTS OF THE MONTH

Here's another teaser paragraph that varies in length

19



D&D'S CLASSIC CHEESECAKE

Flavours and traditions worth discovering one table at a time.

21

123 Anywhere St. City ST 12345
www.reallygreatsite.com · hello@reallygreatsite
@reallygreatsite

DISH&DINE



Editor-in-Chief
Carly Ferris

Contributing Writer
Phyllis Schwaiger

Photographers
Francois Mercer
Francisco Andrade
Jin Ae Soo
Hannah Morales

Art Direction
Jackson Davis
Lillian Pratt
Sharlene Rose
Tristan Clousso

Content Director
Theodore Lewitz

Managing Editor
Wendy Salinas

LETTER FROM THE EDITOR



“Good food becomes memorable when technique leaves room for pleasure.”

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

Carly Ferris

EDITOR-IN-CHIEF

01



02



03



THIS MONTH

Behind the scenes, interviews, testing, and final checks brought this issue's stories into focus.

01 A SEASONAL DESSERT ARRIVES WITH A PRECISE FINISHING TOUCH.

02 THE SOLEIL TEAM PREPARES FOR EVENING SERVICE.

03 CHOCOLATE CAKE RESTS BEFORE THE FINAL GLAZE.


ADVERTISEMENT

Subtle and sure:

CHOCOLATE CAKE



By Margarita Perez
Photography by Francois Mercer

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Here, you can place a caption for the photo.

It can be a short description or it can credit the production team.



Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The Scoop:

SOLEIL DINING



By Noah Schumacher

Photography by Francisco Andrade

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

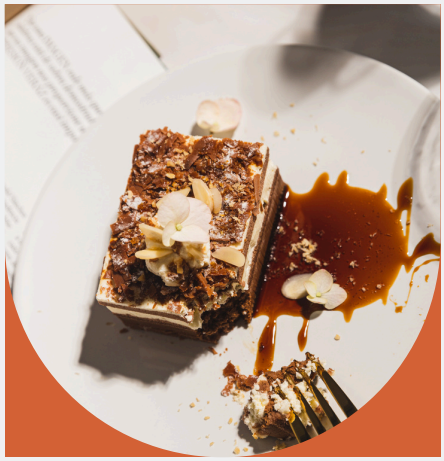
















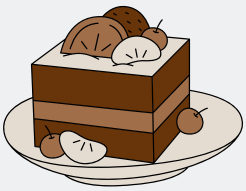


Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.





“Good food becomes memorable when technique leaves room for pleasure.”

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.



Here, you can place a caption for the photo. It can be a short description or it can credit the production team.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.



A WORLD OF FLAVOR



By Rosa Maria Aguado
Photography by Hannah Morales

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

“Good food becomes memorable when technique leaves room for pleasure.”



This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.



The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.



A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.

HOMEMADE ICE CREAM



By Carly Ferris
Photography by Hannah Morales

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.

“Good food becomes memorable when technique leaves room for pleasure.”





The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.

Soleil Dining builds its experience through small decisions. Ingredient sourcing, timing, hospitality, and a clear sense of place work together from the first course to the last.

down all the titles to set up your table of contents. You can add a brief description for each article or keep it simple and paste the feature titles on the page. Don't forget your page numbers!



RESTAURANTS OF THE MONTH

By Phyllis Schwaiger
Photography by Jin Ae Soo

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.





SEOUL HOOD 1

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.

Cheesecake is at its best when the filling is smooth, the base stays crisp, and sweetness is balanced with a little salt or acidity.

FROM FARM 2

Ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.

Restaurants earn loyalty when food and service feel connected. A confident menu, attentive pacing, and genuine welcome often matter more than unnecessary spectacle.





NADEEM EATERY 3

This issue follows cooks, growers, and restaurateurs who care about the full journey of a dish—from raw ingredient to shared table.

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

IKIGAI SUSHI AND RAMEN 4

The pleasure is simple: cook with attention, taste as you go, and serve the result while it is at its best.

A great chocolate cake depends on balance: enough cocoa for depth, enough moisture for tenderness, and careful mixing so the crumb stays light rather than heavy.



D&D'S CLASSIC CHEESECAKE

By Aaron Loeb
Photography by Jin Ae Soo

INGREDIENTS:

- 1 kg main ingredient
- 1 1/2 l superior stock
- 2 Tbsp secret sauce
- 1/4 c garnish
- A dash of seasoning



STEP 01

Flavour travels through technique and tradition. Fermentation, roasting, preserving, and slow cooking can turn familiar ingredients into something distinctive.



STEP 02

Break down the recipe into logical steps, indicating what ingredients are used, then how they're used.



STEP 03

Homemade ice cream rewards patience. A smooth base, gentle heat, and proper chilling create a creamy texture while allowing seasonal flavours to remain clear.



STEP 04

Break down the recipe into logical steps, indicating what ingredients are used, then how they're used.

SUBSCRIBE TO

DISH&DINE

www.reallygreatsite.com



Save your URL to create a QR code

VISIT OUR ONLINE EDITION

- Catch the freshest features
- Updated daily
- Read anytime, anywhere

Save your URL to create a QR code

NEVER MISS AN ISSUE!

- Enjoy huge savings
- Free home delivery
- Get your copy before everyone else

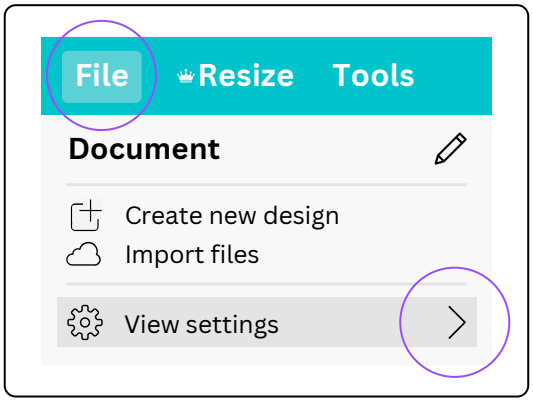
DISH&DINE



HOW TO USE:
Canva Guides

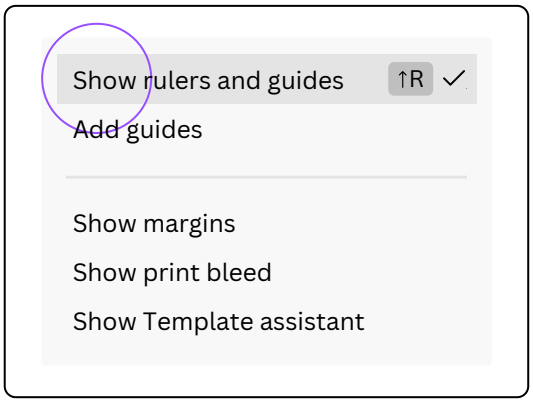
When working with **text-heavy layouts**, we can use **guides** to organize our headlines and body copy, and maintain a clean and balanced layout.

01



Select **File** on the top toolbar and hover over **View Settings**

02



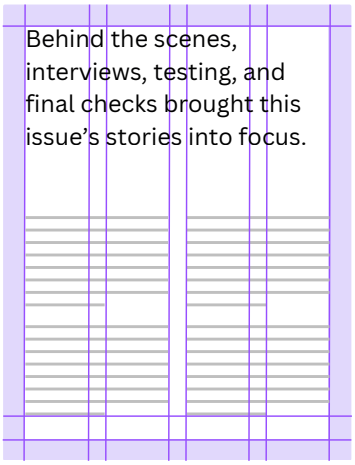
Select **Show rulers and guides** or use the keyboard shortcut **Shift + R.** The guides in the template will now be visible to you.

If you want to close the guides, select **Show rulers and guides** again or use the keyboard shortcut **Shift + R**.

Kindly delete this page before saving/printing your design. :)

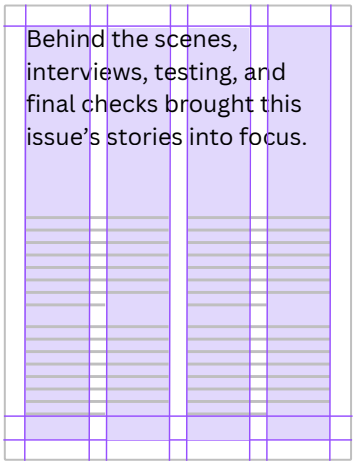
HOW TO USE:
Canva Guides

When working with **text-heavy layouts**, we can use **guides** to organize our headlines and body copy, and maintain a clean and balanced layout.



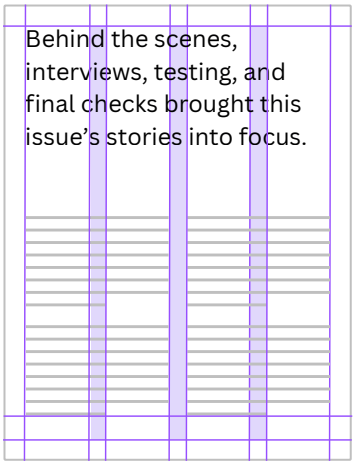
MARGINS

Margins define the boundaries of your page. Content placed outside the margins can be cut off in the printing process so it's best to **keep all important information within the margins**.



GAP

A gap is a vertical space used to separate columns of text or elements on the page, keeping your layout organized and readable.



COLUMNS

Columns are vertical fields which elements and text are aligned to, to create a neat and organized appearance. You may opt not to use the grid all the time for a more flexible layout.

Kindly delete this page before saving/printing your design. :)