

# VegNews

## Vegan Food News of the Week: Kourtney Kardashian's Erewhon Juice, Habanero Hot Honey, and Salted Caramel Brownies

From a new Lemme juice from Kourtney Kardashian at LA's famed Erewhon grocery store to MeliBio's hot take on its bee-free honey, we're serving up the best in vegan food news of the week.

by [ANNA STAROSTINETSAYA](#)



Spring has officially sprung and we've got pollinators on the mind so it's fitting that Mellody is releasing its newest product: a hot honey that does not harm bees. A change in seasons means we need a little treat to celebrate and Nature's Bakery's new salted caramel brownies might be just the thing. Plus, LA's celebrity-loved grocery store Erewhon has a new juice made in partnership with Kourtney Kardashian's Lemme wellness brand.

Read on for more.

**Savory vegan food news**

While just about everything has been given a plant-based makeover these days, one elusive food in the vegansphere is the soup dumpling. Sure, there are [plant-based](#) dumplings but those burn-your-mouth soup varieties are typically made with gelatin—which is derived from animal bones—to keep the liquid firm before heating.

This week, dumpling brand MiLà is unveiling a historic creation: the [world's first plant-based soup dumpling](#) that rivals the traditional version in taste and texture. The new Vegetarian Soup Dumpling (which is vegan) is made with a patent-pending vegan gelatin and jackfruit in place of meat.

“We’ve received countless requests for a vegan version of our restaurant-quality soup dumplings, and have been on a mission—along with a team of dedicated chefs and food scientists—to turn those requests into reality,” Jen Liao, MiLà’s Co-Founder & President, said in a statement.

“After two years of development, we’re thrilled with a delicious result that mimics the texture and consistency of our traditional pork soup dumplings all while maintaining our high standards of taste and quality,” Liao said.

This spring, avocado toast is in food bloom and while we love a good pinch of salt and nooch, there’s a new topper designed by European brand Just Spices specifically for all our toast needs. What’s in it? A unique mixture of tomato flakes, chilies, black sesame, and tellicherry pepper.

The company just made its debut stateside thanks to support from [The Kraft Heinz Company](#), which has itself made some strides in the plant-based space.

“Just Spices blends have become household staples in many countries throughout Europe, and we’re thrilled to bring Americans the opportunity to cook with more creativity and fun!” Nadja Francis, US General Manager at Just Spices, said in a statement.

“From the colorful labels to the versatile flavors and unique applications—hello, Avocado Topping—consumers will never be bored in the kitchen again,” Francis said.

For a sweet-and-savory snack, this spring, we’re turning to Theo’s Plant Based which just released its second veggie-centric snack: Sweet Potato Jerky.

Crafted with culinary expertise by chef and co-founder Theo Mourad, this innovative snack combines the natural sweetness of sweet potatoes with a blend of flavors including Garlic Herb, Maple Dijon, Miso Nori, and Korean BBQ.

In crafting its [snacks](#), Theo's uses the entire vegetable, including peels, which it sources from regenerative and organic farms. Thus far, the company—which also offers vegan jerky made from beets—has saved 20,000 pounds of veggies from becoming food waste.

The upcycled Sweet Potato Jerky line will be available at 550 stores, including Sprouts, this spring.

Vegan restaurant news

Loved by [celebrities](#), vegan chain Planta operates several concepts across North America, mostly focused on upscale plant-based fare. This spring, the restaurant group is embracing even more variety with the launch of Planta Burger, a dedicated burger concept. Initially introduced at Planta Yorkville in Toronto, the Planta Burger quickly became a fan favorite, leading to its current rollout across Florida and New York City via four ghost kitchens.



Planta Burger

Available exclusively for pick-up and delivery, Planta Burger serves up a variety of plant-based burgers, sides, shakes, and treats. Highlights include the Classic Burger, featuring a plant-based patty, vegan cheddar, mushroom bacon, and secret sauce, alongside the Kentucky Burger, with chick'n fried mushrooms and buffalo sauce.

"We're thrilled to welcome the Planta Burger concept to our CocoWalk (Miami) location," Patrick Lingle, General Manager at Planta Queen, said in a statement.

"After witnessing the popularity of the plant-based burger offerings in other locations, we knew it was time to bring this concept to the Grove," Lingle said. "We aim to provide tasty and easy-to-find options that inspire people to explore the advantages of plant-based dining."

Vegan burgers are also a buzzy topic at US Foods, a major foodservice distributor that predicts plant-forward food products will grow 517 percent on menus nationwide in the next four years.

To give operators an upper hand on the trend, US Foods is promoting Molly Kitchen's newest product, a plant-based smash patty made from a base of pea protein, alongside vegan tempura brussels sprouts by Chef's Line.

This means that the approximately 250,000 restaurants and operators of US Foods can further rethink their menus to fit with consumer demand.

If you're like us, a trip to [New York City](#) is a must at least once every year for the vegan food alone. This year, you can get your fill of Ras Plant Based's killer Ethiopian food in both Brooklyn and Manhattan as the vegan restaurant is hopping the Hudson to open its second location in May.

At their new Manhattan outpost in the West Village, founders Romeo and Milka Regalli continue their mission of nourishing people with plant-based dishes, flavorful experiences, and meaningful gatherings.

"This second location is a milestone for us," Milka Regalli said in a statement. "We are thrilled to bring the RAS experience to the West Village to make a positive impact on everyone we serve and change our communities one plate at a time."

The only kosher-certified Ethiopian restaurant in the country, Ras opened its first outpost in Crown Heights, Brooklyn in early 2020 where it serves lunch bowls loaded with flavorful ingredients; dinner platters that feature tangy injera layered with vegan versions of classic Ethiopian dishes; and brunch that veers both traditional and not.

“We believe that food is more than just sustenance—it’s a source of joy, connection, and nourishment for both body and soul,” Romeo Regalli said in a statement.

The new West Village location, which seats 74 inside and 20 outside, will also serve lunch, dinner, and brunch on weekends. The new space will mirror the vibrant spirit of the neighborhood, offering a unique dining experience that blends modern Ethiopian-inspired art, textiles, and cozy interiors.

### **Sweet vegan food news**

Los Angeles grocery store Erewhon is known for a few things: health foods, high price tags, and [celebrity collab smoothies made with weird ingredients](#).

This is all true for its newest product launch: Lemme juice, an exclusive offering from Erewhon made in collaboration with Kourtney Kardashian—who owns wellness brand Lemme—that costs \$17 bucks a pop. The ingredients are all plant-based and include a combination of coconut and almond milk, pitaya, sea moss, blue spirulina, lavender, maple syrup, and custom probiotics.

For something a little creamier this spring, we’re thinking a new vegan drinkable yogurt might hit the spot. Luckily, the innovators at [Bored Cow](#) just launched the first vegan yogurt line of its kind made with animal-free whey in Vanilla, Strawberry, and Passionfruit Mango flavors.

These yogurts are made creamy and tangy thanks to a process called precision fermentation, which tasks microbes to produce milk proteins that act just like the real thing without the need to use animals.

From ice cream to pizza to fried chicken, everything can be made better with a little hot honey on top. We’re glad that [bee-free honey](#) company MeliBio agrees and just released its second Mellody product: Spicy Habanero Hot Honey that tastes just like the real thing but made without harming a single bee.

“With the launch of Mellody Spicy Habanero, we’re taking our plant-based honey beyond sweet applications,” Founder Darko Mandich said in a statement. “Our first Golden Clover release has been game-changing for the honey industry, and there are even more possibilities for further innovation that our technology can unlock, starting with taste and functionality.”

For more sweet news, we’re turning to Nature’s Bakery, which just expanded its brownie line with a decadent Salted Caramel Brownie. This new flavor, made with whole grains, dates, and vegan chocolate, with a hint of salt.

“When we developed the Salted Caramel Brownie recipe, we focused on simplicity, top-notch ingredients, and infusing every soft-baked bite with deliciousness,” Alice Kim, Senior Innovation Manager at Nature’s Bakery, said in a statement. “Great taste without compromising on great ingredients was our top priority to ensure every snack break scores brownie points with consumers.”

Look out for these sweet treats at select retailers this summer.