Cestari Announces Kitchen Partner Program Featuring Bone Broth Risotto Recipe Collaboration

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LITTLETON, MA - June 23, 2026 -
Cestari has announced details of its Kitchen Partner program, a weekly feature within the company's TableTalk newsletter that highlights specialty food brands alongside original recipes and cooking videos. The program recently showcased Fond, a producer of slow-simmered regenerative bone broth, through a weeknight risotto recipe designed specifically around the product.

The Kitchen Partner program represents a structured approach to introducing home cooks to specialty ingredients through practical recipe applications. Each weekly feature pairs a selected food brand with an original recipe and accompanying instructional video, providing subscribers with both culinary inspiration and technique guidance.

The recent collaboration with Fond centered on a weeknight risotto recipe that utilized bone broth as its foundational ingredient. The recipe was developed to demonstrate how specialty ingredients can enhance familiar dishes while maintaining accessibility for home cooks with varying skill levels.

"The Kitchen Partner program allows us to connect our readers with quality food producers while providing

practical recipes that fit into real family schedules," said Susan MacDowell, Director of Content at Cestari. "The response to the Fond bone broth risotto feature demonstrates that home cooks are eager to explore new ingredients when they're presented with clear, achievable recipes."

The risotto recipe featured in the Fond collaboration was specifically designed for weeknight preparation, addressing common concerns about the dish being too time-intensive for regular family meals. The accompanying video provided step-by-step guidance on achieving proper risotto texture and consistency using Fond bone broth as the cooking liquid.

Cestari TableTalk reaches subscribers weekly with its free weekly recipe newsletter, which includes exclusive recipes, kitchen techniques, and product spotlights. The Kitchen Partner program has become a regular feature of the newsletter, introducing readers to specialty food brands through the lens of practical home cooking.

The Kitchen Partner program operates on a weekly rotation, featuring different specialty food brands and corresponding recipes throughout the year. Each feature undergoes development to ensure the recipes align with seasonal cooking patterns and subscriber preferences while highlighting the unique qualities of the featured product.

Beyond recipe development, the program includes educational components about the featured brands, including production methods, sourcing practices, and suggested applications beyond the featured recipe. This approach provides context for home cooks interested in expanding their ingredient knowledge.

The partnership model has attracted participation from various specialty food producers seeking to reach engaged home cooks through editorial content rather than traditional advertising. The program maintains editorial independence in recipe development and presentation, focusing on practical applications that serve the newsletter's readership.

Cestari Kitchen, known for its lifetime-guaranteed Cestari kitchen tools, launched the TableTalk newsletter as an extension of its commitment to supporting home cooks. The publication combines recipe content with kitchen techniques, community stories, and product information designed to enhance the home cooking experience. The Kitchen Partner program represents one component of the newsletter's broader mission to connect families through shared meals and cooking experiences.

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Cestari

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