



DOLE CHEF-READY CUTS

Perfectly sliced, cubed, slivered and diced fruit that delivers unbeatable time, labor and cost savings. Add a burst of fruit flavor to the menu, whenever you need it!

DOLE CHEF-READY FROZEN FRUIT PURÉES

These versatile purées are made with quality fruit, ideal for creating consistent, memorable sauces, beverages and desserts.



VISIT THE DOLE WEBSITE FOR MORE INFORMATION: DOLEFOODSERVICE.COM

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STRAIGHT FROM THE SOURCE

NEWSLETTER FROM DOLE FOODSERVICE
FEBRUARY 2019



GROWING MENU POSSIBILITIES,
YEAR-ROUND.®

WORD ON THE STREET:
[GLOBALLY
INSPIRED]
DISHES ARE HOT

32% OF CONSUMERS ARE WILLING TO PAY EXTRA FOR AUTHENTIC ETHNIC FARE.¹

IN THIS ISSUE

Feature:
Global Street Food

New Video:
“En Route to Asia”

Asian Street Food Recipes
featuring DOLE®

Chef Tidbits

On Trend, On the Menu

Product Focus:
DOLE Chef-Ready Cuts,
DOLE Chef-Ready
Frozen Fruit Purées

Nothing speaks to the identity of a country, region or neighborhood like signature local cuisine. The street food category hits on such culinary hot buttons as authenticity, “food with a story” and bold flavors—the issues that today’s consumers truly care about. In this issue, we’ll examine how restaurants can translate the appeal of street food to more formalized menus, encouraging patrons to try something new while playing up familiar ingredients, like fruit.



68% OF MILLENNIAL AND GEN Z CONSUMERS HAVE GONE OUT OF THEIR WAY TO TRY A UNIQUE GLOBAL FOOD.²



Here at Dole, we’re constantly finding inspiration in the tastes, textures, sights and smells of street food. From crispy Dutch kroketten to a steaming bowl of Vietnamese bún chả, there’s no limit to the flavors, dishes and techniques served up in food halls, hawker centers and roadside stands across the globe. For today’s adventurous patrons, street food represents an exciting way to try new ingredients. But there’s a way to balance authenticity with familiarity, especially when you consider dishes that share attributes with popular American favorites. For example, Mexican

licuados and Filipino halo-halo can be likened to smoothies and ice cream, respectively. While street food has been enjoyed around the world for centuries, the category continues to evolve in creative ways. Full-service kitchens can take street food from humble to upscale with such accoutrements as house-made condiments. Start with a hot dog or sausage and turn it into an entrée that’s unique to your menu, like grilled bratwurst topped with crunchy apple slaw and blackberry-barbecue sauce. No matter how you adapt the trend to fit your menu needs, street food takes your patrons on a culinary journey they’ll never forget!

INTRODUCING OUR 2019 FRUIT PAIRINGS: AROUND THE GLOBE WITH DOLE. WATCH OUR “EN ROUTE TO ASIA” VIDEO, FEATURING DOLE CHEF-READY CUTS AND DOLE CHEF-READY FROZEN FRUIT PURÉES. VISIT DOLEFOODSERVICE.COM/VIDEOS

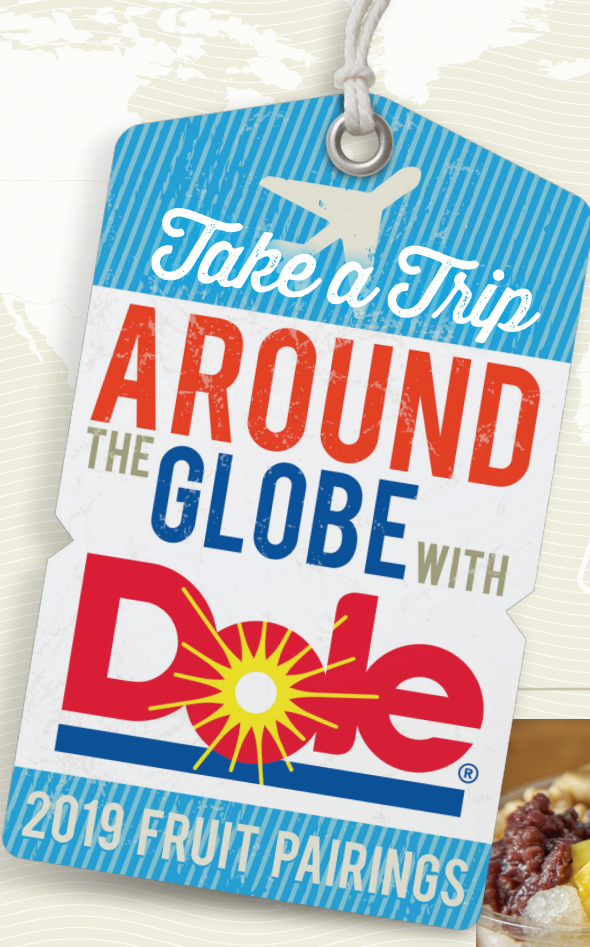
NEW VIDEO! “En Route to Asia”
Find it at dolefoodservice.com/videos

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Our **2019 Fruit Pairings** serve as your passport to authentic flavor. In the first quarter of 2019 we'll be sharing an exciting array of recipes from China's Guangdong Province, the Ilocos Region of the Philippines and Thailand's Isan region, including:



PEACH-HOISIN DUCK DIM SUM

Roasted duck tossed in a peach-hoisin glaze, made with **DOLE Chef-Ready Cuts Diced Peaches** and **DOLE Chef-Ready Frozen Peach Purée**, stuffed into bao dough and steamed. Served with a side of roasted peach soy sauce, featuring **DOLE Chef-Ready Cuts Diced Peaches** and **DOLE Chef-Ready Frozen Peach Purée**.



MANGO YAM SOM-O

Chilled shrimp and pomelo salad, featuring **DOLE Chef-Ready Cuts Mango Cubes**, peanuts, fried garlic, cilantro and green onion tossed in yam dam black sauce—palm sugar, fish sauce, chili paste, tamarind and lime juice.



HALO-HALO

Shaved ice sweetened with condensed milk and topped with ube ice cream, **DOLE Chef-Ready Cuts Pineapple Cubes**, **DOLE Chef-Ready Cuts Mango Cubes**, caramelized **DOLE Chef-Ready Cuts Sliced Bananas**, green jelly and **DOLE Chef-Ready Frozen Strawberry Purée** jelly gulaman, white beans, sweet red beans, coconut and toasted rice puffs.



BE ON THE LOOKOUT FOR OUR NEXT EXCITING CULINARY DESTINATIONS IN Q2—CAN YOU GUESS WHERE WE'RE HEADED?

108%

GROWTH OF **STREET TACOS** ON MENUS OVER THE PAST FOUR YEARS.³

Authentic

64% OF CONSUMERS SAY THEY'D BE WILLING TO ORDER ETHNIC DISHES DESCRIBED AS "STREET FOODS" IF THEY WERE AVAILABLE AT RESTAURANTS.⁴



SOURCES:

^{1,4,5} Technomic, "The Ethnic Food & Beverage Consumer Trend Report," 2018.

² Datassential, "Global Flavors: The Keynote Report," November 2017.

³ Datassential MenuTrends, U.S. menu penetration growth 2014-2018.

CHEF TIDBITS



Street food is delicious in any language! If you're looking to add new street-inspired dishes to your offerings, give these tips a try.



• CREATE A SENSORY EXPERIENCE.

Take your guests on a culinary adventure by delivering flavor in a more complex way. Consider Chinese cuisine, in which the nuances between regional specialties are shown through a mix of sweet, salty and spicy ingredients—such as chilies with a numbing or tingling effect.

• **START WITH A FLAVORFUL FOUNDATION.** **DOLE Chef-Ready Frozen Fruit Purées** are ideal as the base for sweet or savory glazes, finishing sauces and condiments that enhance your street food dishes.

• QUICK SERVICE, SLOW PREPARATION.

Time-tested prep methods like pickling, curing, fermentation and marination are all a part of even the smallest street vendor's repertoire. Be sure to consider how simple methods can deliver the most authentic flavors.

• **AUTHENTIC, NOT INTIMIDATING.** The beauty of street food lies in its mass appeal, so don't hesitate to guide your customers towards new flavors by incorporating familiar elements, such as the popular fruit flavors of **DOLE Chef-Ready Frozen Fruit Purées** and **Chef-Ready Cuts**.

Ready to show off your own street food creations? Upload photos on social media and be sure to tag [@dolefoodservice](#) and [#askfordole](#).

Chef James
"THE MOST INTERESTING MAN IN FOODSERVICE"

ON TREND, ON THE MENU

From food trucks to full service restaurants, the street food trend can be found across many foodservice channels. Here are some tasty and creative takes on globally inspired dishes with handheld appeal.



NATIONAL CASUAL DINING CHAIN

BLACKENED SHRIMP TACO: Filled with cabbage, cilantro, cumin crema, pico de gallo, guacamole, mango and papaya.



AUSTIN-BASED FOOD TRUCK

EMPANADAS: Fruit-forward varieties include blueberry, peach cobbler, mango ginger and pineapple cinnamon.



UP-AND-COMING INDIAN FAST CASUAL

CHUTNEY: Customers can fill roti "burrotis" with their choice of protein, toppings and fruit chutneys such as peach-mango, green apple-coconut and cranberry-red chili.

46% OF CONSUMERS EAT MORE TYPES OF **ETHNIC FOOD** NOW THAN THEY DID TWO YEARS AGO BECAUSE THEY WANT TO TRY NEW FLAVOR COMBINATIONS.⁵

NATIONAL BREWPUB CHAIN

JUMBO LUAU JERK WINGS: Charbroiled Jamaican jerk-rubbed chicken wings on bamboo skewers with pineapple wedges, served with tropical slaw and creamy ginger dipping sauce.