

ON TREND, ON THE MENU



In both commercial and non-commercial operations, we're seeing interesting menu items where fruit is the star of the show! Consider these examples as you develop new dishes featuring DOLE® fruit.



PEI WEI

THAI MANGO RICE BOWL: Mango, red bell peppers, ginger, chile paste and scallions, wok-seared in a caramelized mango sauce. Tossed with red curry-spiced peanuts and Thai basil, then topped with cilantro sprigs and a lime wedge.



BENNIGAN'S

MAHAL-O'BURGER: Juicy half pound burger covered in sharp white cheddar cheese, drizzled with sriracha aioli, topped with cinnamon sugar-glazed grilled pineapple rings and finished with housemade pineapple sweet chili sauce.

CARNEGIE MELLON UNIVERSITY

VEGAN QUINOA BOWL: Red quinoa, almond milk, honey, cinnamon, nutmeg, banana, strawberries and blueberries.

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DOLE® AT PIZZA EXPO

We sampled unexpected, on-trend menu applications using Chef-Ready Cuts and Chef-Ready Frozen Fruit Purées at Pizza Expo, the world's largest pizza industry show. These delicious recipes ranged from flatbreads to dessert pizzas to beverages, demonstrating the versatility of DOLE® fruit as an ingredient. Here's what we presented:

- Sorghum and Roasted Cherry Flatbread
- Sumac Strawberry Flatbread
- Hawaii Five-Oh Pizza
- Banana Chocolate Fluffer-Nutter Pizza
- Mango Mint Shrub
- Blackberry and Apple Cider Vinegar Shrub
- Strawberry and White Balsamic Shrub



CONGRATULATIONS TO OUR WINNERS!



FARIBORZ PEZESHKIFAR
King Cole Pizza,
Los Angeles, CA



PALMIRA REYNOSO
Mountain Mike's Pizza,
Livermore, CA

Visit DOLEFOODSERVICE.COM to download the recipes served at the show.

STRAIGHT FROM THE SOURCE

NEWSLETTER FROM DOLE® FOODSERVICE
SPRING 2018



GROWING MENU POSSIBILITIES,
YEAR-ROUND.™

SWEET & CENTER: SHOWCASING FRUIT ON THE MENU

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Fruit, Front and Center

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DOLE® Chef-Ready
Frozen Fruit Purées

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Pizza Expo Recap and
Prize Drawing Winners

It's healthy. It's delicious. It stands on its own, but it complements myriad other ingredients. We're talking, of course, about fruit! In this issue, we'll explore how fruit can play a larger role in menu development—supported by recipe ideas, culinary tips and industry examples.

ADD A SWEET TOUCH



From morning to late-night snack, it's no surprise that we're big fans of including more fruit in dishes across dayparts. The fact is, fruit-forward entrées play up unique flavor combinations—often in formats that already appeal to your guests. Whether it's tacos al pastor, brimming with marinated pork and grilled pineapple, or a fresh tuna poke bowl accented with diced mango, fruit adds a bright touch to any dish.

Not only does fruit pair perfectly with meat and seafood, it fits with the plant-based dining trend that continues to gain steam. From breakfast “smoothie bowls” to produce-filled stir-fry dishes, creative uses of fruit bring appealing color, texture and, of course, flavor to your dishes. And as an essential component of many global cuisines, fruit flavors can bridge the gap between the familiar and the unexpected.

CHECK OUT THE “ANCIENT INSPIRATIONS” GUIDE ON DOLEFOODSERVICE.COM/FRUITPAIRINGS FOR ALL-NEW RECIPES DEVELOPED TO IMPRESS YOUR GUESTS AND DRIVE SALES!



CARIBBEAN RANCH
DRESSING, FEATURING
DOLE® CHEF-READY
MANGO FROZEN PURÉE

64%

OF CHEFS SAY HOUSE-MADE CONDIMENTS ARE A HOT TREND FOR 2018.¹

Fruit chutneys, burger toppings and sauces made with DOLE® fruit are a great way to leverage this opportunity!

NEW VIDEO! One Fruit, Three Ways.
Find it at dolefoodservice.com/videos

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DOLE® CHEF-READY CUTS

Perfectly sliced, cubed 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

The versatility of our frozen fruit purées just can't be beat. Made with premium quality fruit and no artificial ingredients or flavors, they're ideal for creating memorable signature menu items.

MANGO X3

Maximize tropical flavor excitement by using different cuts and formats of mango multiple ways in a single dish. Here are a few suggestions.

MANGO SAVORY TOAST

Combine DOLE® Chef-Ready Mango Frozen Purée and DOLE® Chef-Ready Cuts Mango Cubes to make a chunky mango jam. Layer sliced brioche with ricotta cheese, mango jam and arugula; garnish with black sesame seeds.

BLACK
SESAME SEEDS

ARUGULA

DOLE®
MANGO JAM

RICOTTA

BRIOCHE

BRIOCHE TOAST IS
UP 100% ON MENUS
SINCE 2013!²

MANGO MICHELADA

The base of this refreshing drink is made with tomato juice, hot sauce, lime juice, chili powder, salt and DOLE® Chef-Ready Mango Frozen Purée. Fill a chili-lime rimmed glass, add lime slices and DOLE® Chef-Ready Cuts Mango Cubes, then top off with a light lager to serve.

SPIRALIZED RAINBOW SALAD WITH CARIBBEAN RANCH DRESSING

Mix together DOLE® Chef-Ready Mango Frozen Purée and buttermilk ranch dressing; toss with spiralized carrots, zucchini, yellow squash and beets. Add DOLE® Chef-Ready Cuts Mango Cubes, grape tomatoes, shredded red onion and goat cheese for a unique, vibrant salad.

CHECK OUT OUR NEW VIDEO!

Head to dolefoodservice.com/videos to watch our "One Fruit, Three Ways" video. See our DOLE® Chef-Ready Cuts and DOLE® Chef-Ready Frozen Fruit Purées in action, with three on-trend menu applications.



WATCH FOR
MORE VIDEOS TO COME
THROUGHOUT THE YEAR!

NOW AVAILABLE! DOLE® CHEF-READY PEACH FROZEN PURÉE

The latest addition to our purée product line brings the flavor of ripe, juicy peaches to an array of dishes. Perfect for breakfast and brunch entrées, sauces/glazes for pork chops, seafood and more!



FRUIT IS GROWING ACROSS MENUS!⁴

APPEALING VARIETIES

MANGO +115%

PEACH +18%

BLACK-BERRY +28%

UNIQUE PREPARATIONS

GRILLED PINEAPPLE +24%

FRUIT CHUTNEY +30%

ROASTED PEAR +50%

SOURCES:

¹ National Restaurant Association, "What's Hot 2018 Culinary Forecast," 2017.
^{2,3,4} Datassential MenuTrends, U.S. menu penetration growth 2013-2017.



USAGE OF PEACH
PURÉE IS UP 47%
ON RESTAURANT
MENUS SINCE
2013!³

CHEF
TIDBITS
FROM



We don't call our frozen DOLE® fruit "Chef-Ready" for nothing. We do the hard work (you know... slicing, dicing, puréeing) so you can let your culinary creativity run wild. Let's talk Dole across dayparts—here are some tasty and simple ways to incorporate more fruit into entrées, sides and beverages all day.

- **STOP, DROP AND JELLY ROLL.** Spread DOLE® Chef-Ready Frozen Fruit Purée on pastry dough, roll it up, bake and slice—a signature pastry that will "wow" your guests at breakfast. Purée-filled pastries have the delicious flavor of ripe fruit, with the benefit of no added sugar.
- **FROSÉ THE DOLE WAY.** So cold they're hot... the frozen rosé and granita trend shows no signs of slowing down. Put your own spin on the drink by combining any DOLE® Chef-Ready Frozen Fruit Purée with a dry, fruity wine and a splash of DOLE® Pineapple Juice. Blend it up with ice and serve.
- **"PLUS ONE" AND DONE.** Add DOLE® Chef-Ready Frozen Fruit Purée to classic condiments and create signature sauces, dips and dressings in an instant. I'm partial to Blackberry BBQ Sauce—give it a try and I promise you'll want to slather it all over your next rack of ribs!
- **AIN'T NO FICKLE PICKLE.** House-pickled veggies and fruit can be used to enhance an entrée as a topping for proteins, sliders, tacos and more. Instead of sugar and water in your brining liquid, use DOLE® Pineapple Juice along with vinegar, salt and your favorite spice blend. You won't believe the layers of flavor this technique creates.
- **A TRUE FRIEND.** Just like your best buddy, DOLE® Chef-Ready Cuts are here for you through thick (diced) and thin (sliced). Try sautéing or roasting them as an unexpected way to flavor up both entrée and side salads.

Once you've had a chance to try out these tips, be sure to upload photos and tag @dolefoodservice #askfordole on social media. I can't wait to see your takes on these recipes!

Chef James

"THE MOST INTERESTING MAN
IN FOODSERVICE"