



GLOBAL INSPIRATION

WITH A **HEALTHY** HALO

ON-TREND RECIPES MADE WITH SAFE
AND CONVENIENT PRODUCTS.

BRILLIANT FRUIT SOLUTIONS™



DOLE® FRUIT GIVES GLOBALLY INSPIRED MENU ITEMS A BOOST

Consumers are ready for new experiences, adventures and flavors. Give them a taste of the world with fruit-forward dishes that combine comfort with craveable indulgence.

In this guide, we're showcasing recipes inspired by authentic cuisine from across Asia and Europe, including India, South Korea, Japan, the Balkan Peninsula, Italy and Sweden. We hope you find inspiration in a new technique, flavor or DOLE product that brings excitement to your menu.

Not only are these recipes unique and delicious, but the majority of consumers believe that global cuisines carry a healthy halo. If you're looking to incorporate some buzzworthy ingredients and authentic flavors into your offerings, these dishes are a great place to start!

CONSUMER PERCEPTION OF HEALTHIEST GLOBAL CUISINES

#1
Japanese

#2
Mediterranean

#3
Thai

#4
Korean

#5
Chinese

#6
Indian

Datassential, "Simply Smarter Webinar," February 4, 2021.



DOBOS TORTA CAKE with
DOLE Mandarin Oranges
in 100% Fruit Juice

SPECIAL OFFERS

Menu innovation starts with experimentation, which is why we want to give operators the chance to sample some new products from DOLE for free! Check out our latest offers:



DOLE DICED AVOCADO is picked at peak ripeness and quick-frozen to lock in both nutrients and flavor, ensuring that every bite is ripe and delicious.



DOLE DRAGON FRUIT CHUNKS (PITAYA) bring exotic taste and vibrant color to smoothies, beverages, desserts and more.

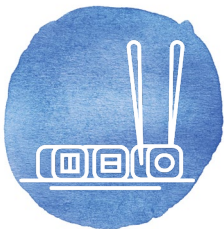
DOLE frozen and canned fruit, juice and our Chef-Ready portfolio are known for their exceptional versatility, enabling operators to create dishes across dayparts while minimizing prep time, labor and food waste.

THE GLOBAL MENU MINDSET

TIPS FROM CHEF JAMES

Curious about international fare but not sure where to start? No matter your operation type, there's a place on your menu for authentic items. Chef James from the Dole culinary team is here with tips for creating globally inspired dishes that make use of versatile products and familiar ingredients—especially fruit!

CHEF JAMES
BICKMORE-HUTT



AUTHENTICITY AND APPROACHABILITY.

A great global dish doesn't have to be difficult to pronounce in order to be authentic. The more your staff and your customers understand exactly what's in a dish, the better the chances of increasing purchase intent.



GETTING COMFORTABLE WITH COMFORT FOOD.

Think about global cuisine through the lens of comfort food. What does comfort food mean in different countries, and how does it complement or translate to US norms?



CRAVING THE ESCAPE.

In a time of unprecedented lockdowns and regulations, many consumers are yearning to see the world. You can help them reconnect with memorable culinary experiences.



COMMON TECHNIQUES, INDIVIDUAL IDENTITY.

Look for the similarities between cuisine styles and ingredient usage, and don't be dissuaded by differences in cookware or service ware.



FAMILIARITY WITH FRUIT.

The more customers crave global cuisines, the more operators will experiment—and that's a good thing! Keep recipes grounded with beloved ingredients like fruit, which can help make even the most foreign of culinary concepts seem more familiar.



STREET FOOD THAT TRAVELS.

The beauty of authentic street fare is in its design to be grabbed and eaten on the go. Get inspired by the flavors and formats of street food as recipes that travel and hold well—essential in today's foodservice landscape.



SPOILED BY SOCIAL.

The mass connectivity of social media means that expectations surrounding authenticity and presentation are higher than ever. Follow a simple rule of thumb: never appropriate. Only honor and interpret with respect to tradition.

INDIA

Known for its distinct spice blends and enticing aromas, Indian cuisine has a rich history dating back thousands of years. But signature dishes and ingredient usage vary greatly across the country. For example, northern India makes frequent use of flatbreads while southern India commonly uses rice. Fish consumption is heaviest near the coastal regions, while mountainous areas often utilize chicken and mutton. Religion plays a role as well. Many Hindus avoid beef, Muslims avoid pork, and others—particularly Buddhists—are vegetarian, avoiding meat altogether.



64%

OF CONSUMERS LIKE
OR LOVE MANGO!

Datassential FLAVOR, 2020.



DAHI CHURA

You'll commonly find this traditional sweet and savory breakfast in the east Indian state of Bihar. It starts with poha (flattened rice) softened in yogurt. Top each serving with mango infused with orange blossom water, cardamom and chopped pistachios.

FEATURED PRODUCT:

DOLE Chef-Ready Cuts Mango Cubes

FAJETO (MANGO CURRY SOUP)

This aromatic yogurt-based soup originated in Gujarat, on the western coast of India. Hot and tangy, it's sweetened with ripe mango and jaggery (an unrefined sugar) and cooked with ground turmeric, fresh ginger, chilies, clove and cinnamon, served over basmati rice.

FEATURED PRODUCTS:

DOLE Chef-Ready Cuts Mango Cubes
DOLE Chef-Ready Mango Frozen Purée



SOUTH KOREA

Surrounded by seas on three sides, the Korean peninsula affords access to a variety of fresh seafood, along with fertile soil for growing rice, soybeans and other grains. Due to its price and scarcity, red meat is rarely used in

Korean cuisine. Instead, dishes feature a heavy use of vegetables and showcase cooking techniques that include stir-frying, steaming and braising.

KOREAN
CUISINE
IS UP

27%

ON US MENUS
SINCE 2016.

Datassential MenuTrends, US menu penetration growth 2016-2020.

TANGSUYUK (KOREAN SWEET & SOUR PORK)

This mouthwatering entrée showcases a familiar dish from a different angle. Double-fried strips of marinated pork loin are smothered in a pineapple-based sauce with chunks of mango, carrot, bell pepper, cucumber and onion.

FEATURED PRODUCTS:

Frozen DOLE Mango Chunks
DOLE Pineapple Chunks in 100% Pineapple Juice
DOLE 100% Pineapple Juice



MANGO BINGSOO

A staple dessert in Seoul, this traditional treat is known for its decadent flavor and visual appeal. Each serving includes shaved ice topped with juicy mango chunks, bite-sized mochi bits, mango ice cream, whipped cream, waffle cone pieces and a drizzle of mango-infused evaporated milk.

FEATURED PRODUCTS:

Frozen DOLE Mango Chunks
DOLE Chef-Ready Mango Frozen Purée



JAPAN

Composed of nearly 7,000 islands, Japan is known for its fishing industry and accounts for about 8% of the world's catch. This abundance of access to fresh fish, along with the rise of Buddhism, contributed to the country's ban on eating meat for more than 12 centuries. It also led to the growth of one of Japan's most infamous and beloved dishes: sushi. Other culinary staples from the country include rice, noodles and dumplings.

47% GROWTH OF PORK GYOZA ON MENUS SINCE 2016.

Datassential MenuTrends, US menu penetration growth 2016-2020.



UMEBOSHI & BLACKBERRY PORK GYOZA

Stuff gyoza wrappers with a filling of pickled Japanese sour plums (umeboshi), cooked blackberries and minced pork. Preparation is flexible; the dumplings can either be pan-fried or steamed. Serve the finished dumplings with the sweet heat of a chili blackberry soy dipping sauce.

FEATURED PRODUCTS:

Frozen DOLE Blackberries

DOLE Chef-Ready Blackberry Frozen Purée

HIROSHIMA-STYLE OKONOMIYAKI

This take on Japanese savory pancakes includes paper-thin crepes layered with cabbage, bonito, green onion bean sprouts and seared tofu.

For sweetness and crunch, another layer of pan-fried yakisoba noodles and grilled peaches is added on top. The dish is finished with a fried egg, peach okonomiyaki sauce, Japanese mayo, aonori (powdered seaweed) and pickled ginger.

FEATURED PRODUCT:

Frozen DOLE Sliced Peaches



BALKAN PENINSULA

Combining the characteristics of Mediterranean cuisine with Turkish, Persian and Hungarian influence, the Balkan Peninsula is known for simple yet bold flavors. Those who passed through, resided and ruled the region brought their own culinary traditions to the Balkans—most notably the Ottoman Empire, with a 500-year presence. One Turkish tradition from that time that still holds true today is the serving of meze, an array of appetizers and drinks served to guests. While the appetizers themselves vary across national cuisines, pork items such as sausage, salami and ham are considered staples throughout the Balkan Peninsula.

53%

OF US CONSUMERS ARE INTERESTED IN SEEING
MORE FOODS AND BEVERAGES FROM ROMANIAN
CHAINS ON US RESTAURANT MENUS.

Datassential Trendspotting, "International Concepts: Trends from Romania," June 2020.

BALKAN BEAUTY TWIST

This sweet and refreshing cocktail uses muddled mango and tangy pineapple juice to balance the flavors of plum brandy. Fresh lime juice, a dash of orange bitters and a maraschino cherry provide a delicious and complex finishing touch.

FEATURED PRODUCTS:

DOLE Chef-Ready Cuts Mango Cubes
DOLE 100% Pineapple Juice



ITALY

While Italian cuisine has greatly evolved throughout the centuries, an overarching love of food and feasting in general has remained constant. A fusion of ingredients came from the country's Roman ancestors and the lands they had conquered: spices from the Middle East, seafood from the Mediterranean and grains from North Africa. That array of ingredients led to innovation and dishes such as tiramisu and risotto that are beloved to this day. Today, fusion fare is finding a home on Italian menus as chefs incorporate the flavors and techniques of various world cuisines into their own repertoire.

PANNA COTTA
IS GROWING
ON FAST-
CASUAL
DESSERT
MENUS, UP

92%
OVER THE
PAST FOUR
YEARS.

Datassential MenuTrends, US menu penetration growth 2016-2020.

TROPICAL PANNA COTTA

Beautiful tiers of tropical fruit gelée, panna cotta cream and mango compote give this dessert memorable eye appeal. The gelée layer is flavored with the juice of red and yellow papaya and pineapple, then topped with a creamy layer of vanilla panna cotta. A final layer of mango-vanilla compote and crushed caramelized pecans adds textural contrast, too.

FEATURED PRODUCTS:

DOLE Mixed Tropical Fruit Tidbits in 100% Fruit Juice
DOLE Chef-Ready Cuts Mango Cubes

ROTINI IN TRAPANESE MANGO PESTO

This Sicilian-inspired pesto *alla trapanese* introduces the sweetness of mango to a sauce of olive oil, garlic, almonds, basil, Pecorino Romano and sun-dried tomatoes. To serve, gently toss rotini pasta with a generous helping of mango pesto, along with additional mango cubes, sun-dried tomatoes and red chili flakes.

FEATURED PRODUCT:

DOLE Chef-Ready Cuts Mango Cubes



SWEDEN

The long, cold winters of Sweden played a significant role in shaping the techniques characteristic of its cuisine. Meat, fish and produce were preserved by salting, curing and dehydrating. Many of these methods are still practiced today, especially in terms of seafood. An array of seasonal fruits and signature rich, creamy sauces are also important components of Swedish cuisine. Even with this nod to tradition, an affinity for culinary innovation drives menu development. Unique flavor combinations can be found alongside popular dishes such as meatballs, pickled herring and dumplings.

90% OF CONSUMERS
SAY THEY LIKE
OR LOVE PIZZA!

Datassential FLAVOR, 2020.



AFRICANA PIZZA

This combination of banana and curry flavors is considered a staple on pizza menus across Sweden. A crispy, hearth-baked crust is topped with fire-roasted tomato sauce, gooey mozzarella cheese, pineapple tidbits, sliced banana, crushed peanuts, and curry powder.

FEATURED PRODUCTS:

DOLE Pineapple Tidbits in 100% Pineapple Juice
DOLE Chef-Ready Cuts Sliced Bananas

SWEDISH HOT DOG WRAP

To create a memorable take on tunnbrödsrulle, a classic street food from Gothenburg, fill a fluffy piece of naan bread with dill-flecked mashed potatoes, a pork sausage and lettuce. A unique mix of condiments and toppings takes this wrap to new heights: mayonnaise, mustard, mango ketchup, diced cucumbers and dehydrated mango cubes.

FEATURED PRODUCTS:

DOLE Chef-Ready Mango Frozen Purée
DOLE Chef-Ready Cuts Mango Cubes

