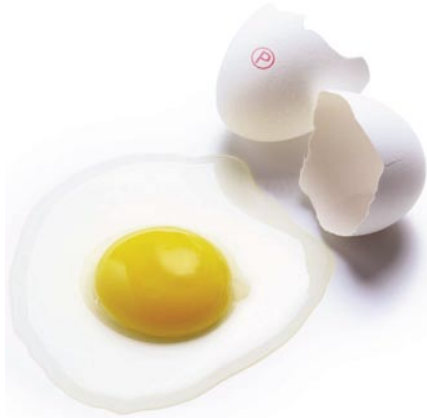


Dessert components

by Robert J. Benes and Abbie Jarman



PASTEURIZED EGGS

Natural Pasteurized Eggs LLC makes available Davidson's Safest Choice Pasteurized Eggs—the first and only nationally distributed pasteurized shell eggs that comply with the Model Food Code, requiring that only pasteurized eggs be served to at-risk groups (i.e., hospital and nursing home patients, adults older than 55 years, children and diabetics) and mandating restaurant menus to display warnings unless serving pasteurized eggs. These eggs eliminate the risk of illness from shell eggs. With Natural Pasteurized Eggs, you can expand your menu to include such dishes as original Caesar salad, custards and cream pies with fresh meringue, aioli and béarnaise, hollandaise and other sauces made with “less than cooked” eggs. You can also expect a reduction in food cost due to longer shelf life and the ability to measure exact portions based on daily need, not on commercial package size limitations. **For more information, visit www.safeeggs.com or call (800) 418-7619.**



WHIPPING CREAM

Elgin Freeze-Thaw Whipping Cream offers 100-percent real dairy taste. Freeze-Thaw consistently delivers superior taste and all the smooth,

creamy texture of real dairy your customers desire. Elgin Freeze-Thaw has a unique stabilization process that allows finished desserts to be frozen for up to six months without cracking or weeping. Freeze-Thaw is shipped frozen and is ready to whip. Just thaw a carton and whip in a bowl for four to six minutes. There's no need to add sugar, vanilla or stabilizers. Also, try No Sugar Added Freeze-Thaw—a delicious alternative for customers looking to cut sugar from their diets. **For more information, visit www.elgindairy.com or call (800) 786-9900.**



SPECIALTY CHOCOLATES

Top-quality Belgian chocolate forms the foundation for the brand new Berkshire Bark chocolate bars, created by chefs Kevin Schmitz and David Renner. These all-natural, preservative-free chocolates were introduced late last year at the New York Chocolate Show in four varieties rich with flavors.

Midnight Harvest features dark chocolate, almonds and hazelnuts, dried cranberries and fresh orange zest. Mocha Buzz is packed with milk chocolate, roasted almonds, homemade caramel, cocoa nibs and crushed coffee beans. White Lightning features roasted cashews, crystallized ginger and fresh lemon zest in white chocolate. Tropical Heat consists of dark chocolate, roasted macadamia nuts, dried fruits (mango, papaya and pineapple) and toasted coconut, with a big kick from ancho chile powder and cayenne pepper. **For more information, visit www.berkshirebark.com or call (413) 528-4608.**



GELLIFIED WINES AND SPIRITS

Chef Thomas J. Macrina, C.E.C., C.C.A., A.A.C., uses his culinary experience and expertise for his line of wines and spirits seasoned especially for cooking preparations. They are produced by French company Louis Saveur, a subsidiary of Louis Royer, a 150-year-old French cognac house. Louis Saveur manufactures and blends the world's finest products to meet the high standards needed for the Chef Macrina line. Chef Macrina products have a 100-percent natural flavoring preparation, engineered to perfectly incorporate high-quality wines and spirits. A unique filtering process eliminates any chance of sediment or decline in flavor.



Chef Macrina also carries gellified products for flavorful dessert and pastry preparations. Products available in the gellified line include Rum, Kirsch, Orange Aroma, Coconut Rum, Cognac and Calvados. **For more information, visit www.chefmacrina.com or call (954) 728-8481.**

EISWEIN

Premium Eiswein, made from the Grüner Veltliner grape, comes from Hans Nittnaus, one of Austria's premier grape producers. The Nittnaus family winery is located in the southwest slopes of Gols, the largest wine-growing area in Austria. Nittnaus

selects only the best locations on the perimeter of the Hungarian Lowlands for planting its grapes.

This Eiswein matures for many months in small oak barrels, producing a brilliant yellow hue and exotic, floral aromas. A sharp entry leads to a medium-bodied palate, with pure fruit flavors. The wine's delicate sweetness is balanced by a vibrant acidity. It is an ideal accompaniment to cookies, fruit-based desserts or on its own, as a perfect ending to a perfect meal. **For more information from the importer, visit www.weinbauer.com, or call (847) 678-0685.**



CHEESECAKES

Sara Lee Foodservice recently released three new cheesecakes for foodservice, including Swiss Double Chocolate, California Style, and an Extra Tall plain cheesecake, to provide operators with a variety of great-tasting desserts that combine restaurant quality with convenience and ease of handling. All three cheesecakes were recently recognized with a Seal of Approval from the American Culinary Federation.

The Extra Tall New York-Style Cheesecake is 3 1/2" tall, a full one inch taller than the current Sara Lee cheesecake, and enhanced with 100-percent cream cheese and natural bourbon vanilla for a unique flavor profile.

The California Style is a lemony cheesecake with a real sour cream topping. This cheesecake is 2 1/2" of 100-percent cream cheese, natural bourbon vanilla extract and natural lemon.

Sara Lee's Swiss Double Chocolate Cheesecake is a New York-style cheesecake made with real Swiss chocolate atop a decadent chocolate crumb crust. **For more information, visit www.saralee.com or call (800) 261-4754.**