

NOVEMBER 2022 NEWSLETTER

THIS MONTH'S INDUSTRY EVENTS

NOVEMBER 8-9
AMERICAN FOOD
MANUFACTURING SUMMIT
CHICAGO, IL

NEXT MONTH'S HOLIDAYS & EVENTS











time to start planning!

DEC 21 WINTER STARTS
DEC 24 CHRISTMAS EVE
DEC 25 CHRISTMAS DAY
DEC 31 NEW YEAR'S EVE

all month long...
HOLIDAY SEASON!
PEAR, ROOT VEGETABLES AND
EXOTIC FRUITS MONTH

ICON KEY:

Look for these icons throughout the newsletter for easy identification of attributes that may be important to you.

-  **ALL-NATURAL**
-  **ANIMAL WELFARE**
-  **DAIRY FREE**
-  **EGG-FREE**
-  **FAIR TRADE CERTIFIED**
-  **GLUTEN FREE**
-  **GRASS FED**
-  **KOSHER**
-  **LACTOSE FREE**
-  **LOW SODIUM**
-  **NON-GMO / NON-GMO VER.**
-  **NUTS FREE**
-  **SOY FREE**
-  **SUGAR FREE**
-  **TRANS FAT FREE**
-  **VEGAN**
-  **ORGANIC / USDA ORGANIC**



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HEART OF THE HOLIDAYS

The holiday season is just around the corner. No matter which holidays you and your customers celebrate, now is a great time to add seasonal offerings to your menus and shelves.

1883 Maison Routin, syrup crafted in the French Alps since 1883, brings you flavors perfect for the holidays. Whether you're looking for a flavor to add to the coffee bar or cocktail bar, try one of these flavors: **Cinnamon, Pumpkin Spice, Gingerbread, Warm Spices, Peppermint** or **Salted Caramel**. Want to add an elevated look to your already elevated cocktail? Introduce a **Garniche** slice — available in **Lemon, Lime, Orange** and **Blood Orange** — to your holiday drinks for a truly awe-inspiring beverage.



Next on the menu are hors d'oeuvres, and we have the perfect new line for you! Since 1986, **Van Lang Foods** has been dedicated to creating a complete line of fine hors d'oeuvres that encompass the major culinary regions of the world. From their one-of-a-kind **Peking Duck Roll** to their **Artichoke Beignet**, every piece is hand crafted in small batches using only the highest quality ingredients. The best part? The products are easy to prepare — most just bake in the oven!



Moving on to the ever-important main entrée. While turkeys have their day to shine, this month, we're putting the spotlight on ham. And no one does it better than Nueske's Applewood Smoked Meats! Their **Bone-In Honey Glazed Spiral Sliced Half Ham** is not only delicious, it's beautiful and easy-to-serve. From the warm, sweet honey fragrance to the smoke, Applewood flavor, this pre-sliced ham is undeniably the most succulent, tender ham you will ever taste.

And what goes better with ham than cheesy potatoes? **Traiteur de Paris**, a French line of premium frozen products made by chefs for chef, offers two potato gratins that make the perfect accompaniment to ham: a traditional **Potato Gratin** and a **Potato Gratin with White Truffle**. The individual portion format offers practicality in presentation and perfect control of portion costs. Plus, it's once again quick and easy to prepare — you can microwave it or warm it in the oven!



See Page 8 for inspiration on holiday desserts.

Sysco Employees and Customers:

To shop all items in this month's newsletter, click on the Sysco Shop icon.

UNDER THE DOME

Jeff Babcock, Cheese Specialist

A NEW FACE IN THE CROWD



Founded in 2013, **Face Rock Creamery's** home is at the heart of one of the nation's best cheese-making regions since the 1800's. The terroir of the Coquille Valley, just 15 miles from the creamery, is special thanks to rugged pastures fed by dramatic ocean storms, high humidity, and cool evenings. The rich, high-quality milk used to make all of their cheese comes from family-operated cow and sheep dairies who have raised and grazed their herds there for generations.



PREMIUM HANDMADE CHEESE

Face Rock produces fine aged cheddar, curds, fromage blanc, and Monterey Jack using traditional, hands-on techniques at their creamery in Bandon, on the Southern Oregon coastline.

Face Rock has earned numerous awards from the American Cheese Society since its founding in 2013 including 5 medals at the 2022 American Cheese Society competition.



ATTENTION GARLIC LOVERS:

Try using their most popular cheese, Vampire Slayer, for a:

Double Garlic Grilled Cheese
Click Here for the recipe



7216462 Extra Aged Cheddar

Stocked in IL; Non-Stock in TX, VA and CA

Sharp and luxurious, Extra Aged Cheddar has a smooth, buttery flavor and a creamy texture sparked with cheese crystals.

12/6 oz.



7216460 In Your Face (Spicy 3-Pepper)

Stocked in IL; Non-Stock in TX, VA and CA

12/6 oz.

In Your Face is a bold, spicy cheddar that stands out with a confetti of jalapeño, habanero, and sweet red peppers.



7216346 Vampire Slayer (Garlic-Infused)

Stocked in IL; Non-Stock in TX, VA and CA

12/6 oz.

Vampire Slayer is their best-seller! A garlic-infused cheddar with a balanced bite of garlic and a creamy cheddar base. Available pre-sliced, this is the perfect burger cheese!

7215843 Foodservice Loaf

Stocked in IL, TX, VA and CA

2/5 lb.

7138812 Pre-Sliced

8/1.5 lb.



WILD AND UNIQUE FOODS

Tim Doyle, Meat & Game Specialist

FOUNDED ON PASSION AND DIVERSITY



At **Brooklyn Cured**, they make artisanal charcuterie using sustainable meat and a fine-dining technique. Their product line includes salami, dry-cured meats, and deli meats using pasture-raised meat with no antibiotics from trusted farmer partners.

Their diverse flavor profiles are inspired by the multitude of culinary traditions in their home borough of Brooklyn, New York. Brooklyn Cured is based on the cross-cultural traditions of curing and smoking meat to transform it into products that are delicious and meaningful.



MEET CHEF SCOTT

Founder and Brooklyn native Scott Bridi has been a chef, butcher, culinary instructor, and maker of charcuterie for over 15 years. He and his culinary team have made charcuterie in some of the best restaurants and butcher shops in New York City before starting Brooklyn Cured in 2010.

"Food and travel are our inspiration. We love visiting Italian salumeria, Lower East Side delicatessens, French charcuterie shops, and German beer gardens. Our products bring the spirit of these places to your home kitchen."

COCKTAIL INSPIRED SALAMI FLAVORS



7216041
**Bourbon & Sour Cherries
Pork Salami**
"The Manhattan"
12/5 oz.

Stocked in IL, TX, VA and CA



7216089
**Rye Whiskey & Orange
Zest Pork Salami**
"The Old Fashioned"
12/5 oz.

Stocked in IL, TX, VA and CA



7216038
**Belgian Ale & Lemon Zest
Pork Salami**
"The Beer Garden"
12/5 oz.

Stocked in IL, TX, VA and CA



AWARD-WINNING CHARCUTERIE

Pre-sliced and ready to go on a board, incorporate into your culinary creations, or simply snack on.

Made from pasture-raised animals on family farms with no antibiotics or nitrates.

PORK:



7216168 **Finocchiona** 12/3 oz.

Stocked in IL, TX, VA and CA

7216174 **Sweet Soppressata** 12/3 oz.

Stocked in IL, TX, VA and CA

7216069 **Hot Soppressata** 12/3 oz.

Stocked in IL, TX, VA and CA

BEEF:



7216058 **Bresaola** 12/2 oz.

Stocked in IL, TX, VA and CA

7216043 **Smoked Beef Salami** 12/3 oz.

Stocked in IL, TX, VA and CA

7216067 **Spicy Beef Salami** 12/3oz.

Stocked in IL, TX, VA and CA

7216064 **Red Wine Salami** 12/3 oz.

Stocked in IL, TX, VA and CA

SPECIALTY GROCERY

Ryan LaMere, Grocery Specialist

SOMETHING'S BREWIN'!



these boxes and found it in **Lavazza**.

Lavazza, the Italian masters of premium espresso for over 125 years, brings coffee brewing excellence to North America with a line of cold brew in the convenience of ready-to-drink cans. Experience the sights, flavors, and essence reminiscent of Italy's iconic locales: Tuscany, Venice, Capri, and Milan.

SIP INTO THE ORGANIC LIFE

This USDA Certified Organic, Rainforest Alliance Certified, 100% Arabica coffee delivers a refreshing twist to the authentic Lavazza coffee experience.



Ready-to-Drink (RTD) coffee is popular with Millennials and Gen Z who are making up a growing portion of the workforce. They are driving demand for these products, and organic offerings growth is outpacing the category growth by 39%

Source: Nielsen Total US x AOC RTD Coffee L52 Weeks Ending 7.31.2021

- RTD Coffee is driving the category & projected to be the #1 segment by 2026

Source: Nielsen, Total US xAOC, L52wks ending 8/07/21

- 60% of away-from-home (AFH) cold brew consumers agree that its worth paying more for cold brew coffee compared to iced coffee.

Source: Mintel, Foodservice Coffee and Tea – US, 2021

- Incidence of cold brew coffee on restaurant menus increased 32%

Source: Mintel, Foodservice Coffee and Tea – US, 2021



7201253
Classic Cold Brew
12/8 oz.

Stocked in IL, TX, VA and CA



7201255
Double Shot Cold Brew with Oat Milk

12/8 oz.

Stocked in IL, TX, VA and CA



7201256
Nitro Cold Brew

12/7 oz.

Stocked in IL, VA and CA; Non-Stock in TX.



7201259
Cappuccino Cold Brew

12/8 oz.

Stocked in IL, TX, VA and CA



SPECIALTY GROCERY

Salima Ghariani, Grocery Specialist

A 5TH GENERATION GROCER

DEPUIS 1787
PARIS

Paul Corcellet

It all began in 1772 with the birth of Jean-Pierre Corcellet, who at the age of 15, went to Paris to open a grocery shop named "Au Gourmand." He rubbed elbows with the most famous suppliers, grocers, and caterers in the city to build a unique and successful business. Emperor Napoleon and Empress Josephine were said to be frequent customers of his establishment.

Paul Corcellet, Jean-Pierre's grandson, and namesake of the brand we know today, was born in 1909. With the business in his blood, he followed his ancestors and opened his own grocery store in Paris in 1934. Paul's cutting-edge products and innovations quickly made his name well known. He was the first to introduce exotic products such as avocado and kiwi and was a well-known Gastronomic personality (foodie) of the time.



The original Shop sign from Jean-Pierre's first grocery store (Carnevault Museum, Paris)

THE MAN BEHIND THE BRAND

Paul Corcellet had the idea to offer gourmet mustards and flavored vinegars which he became known for. He created the raspberry vinegar as well as the green pepper mustard. Today, a range of flavored vinegars, mustard varieties, and other condiments inspired by Paul live on and proudly carry his name on the label.



AUTHENTIC FRENCH VINEGARS

The authentic French vinegars that Paul Corcellet built his brand and business on are made in the same tradition today in several varieties.



7156897
**Normandy
Cider Vinegar**
6/16.75 oz.

Stocked in IL, VA and CA; Non-Stock in TX.



7155206 **Cider Vinegar Foodservice** 2/5 Liter
Stocked in IL, VA, TX, and CA



7156917 **Sweet Chardonnay Vinegar** 6/16.75 oz.

Stocked in IL, VA and CA; Non-Stock in TX.

7157010 **Sweet Merlot Vinegar** 6/16.75 oz.

Stocked in IL, VA and CA; Non-Stock in TX.

7157013 **Tarragon Wh. Wine Vinegar** 6/16.75 oz.

Stocked in IL, VA and CA; Non-Stock in TX.

7156916 **Cabernet Sauvignon Vinegar** 6/16.75 oz.

Stocked in IL, VA and CA; Non-Stock in TX.



Today, the Paul Corcellet brand is found throughout the world and is exported to all continents, but Antarctica (Give them time)



FOR THE PASTRY CHEF

Cat Carp Wall, Pastry Specialist

VANILLA OR CHOCOLATE?

Why choose between what are arguably the two most popular flavor ingredients in the pastry world? We didn't. Instead, we chose to feature products from both this month. First, we have a new line of vanilla extract that maintains the excellent standards that brand has come to be known for, but at a price you will love.

Next, we look at chocolate that adheres to a program created by this producer that was designed for sustainability and equity. This sustainable cocoa sourcing program focuses on better tasting chocolate and in the process, creates value for all, from farmer to consumer.

TRUE-TO-BEAN FLAVOR AT AN AFFORDABLE PRICE



NIELSEN-MASSEY
FINE VANILLAS & FLAVORS

The **Nielsen-Massey Chef's Select Vanilla Extract** is a new proprietary blend of vanilla beans crafted with the same high-quality standards their products are known to have. It all begins with beans hand-selected for maturity and quality and continues with their proprietary weeks-long, gentle cold extraction method. This process draws out and preserves more than 300 flavor notes, resulting in a classic, rich vanilla flavor that works especially well for baking and dairy products.



7220220
**Nielsen-Massey
Chefs' Select Vanilla Extract**
6/32 oz.

Stocked in IL, TX, VA and CA



GREAT TASTE, DOING GOOD

Belcolade
THE REAL BELGIAN CHOCOLATE

Cacao Trace from **Belcolade** is their long-term commitment to a prosperous cocoa chain. They create value with superior tasting chocolate through working hand in hand with selected Cacao-Trace cocoa farmer communities in order to achieve superior quality beans and mastering cocoa fermentation in local post-harvest centers. For every kilo of chocolate purchased, Cacao-Trace currently pays a "Chocolate Bonus" of €0.10 back to cocoa farmer communities.

EMPOWERING THE NEXT GENERATION

This chocolate empowers young people to make their entrepreneurial dreams come true. They get access to training and tools to convert startup farms into upscale farms and become the thriving cocoa farmers of tomorrow. The reinvestment made from each purchase elevates farmers into experts whose crops will allow continue Belcolade to continue to bring superior quality and taste.

By choosing Cacao-Trace, you can offer your customers exceptional chocolate of a great taste that can be sold at a premium price, while doing good for farmers on the ground, making sure they enjoy a higher standard of living and have an assured future.



7191334
**Belcolade Dark Selection
Cacao Trace 55%**
2/5 kg.

Stocked in IL, TX, and VA; Non-Stock in CA



7191321
**Belcolade Dark Superieur
Cacao Trace 60%**
2/5 kg.

Stocked in IL, TX, and VA; Non-Stock in CA



7193749
**Belcolade Dark Supreme
Cacao Trace 70%**
2/5 kg.

Stocked in IL, TX, VA and CA



INDUSTRY TRENDS

Retail & Foodservice

SERVE UP A TASTE OF EVERYTHING WITH GUJEOLPAN

What is gujeolpan?

Gujeolpan dates back to 14th century Korea and is considered a celebratory dish in its native country. Similar to Japanese bento boxes, Korean gujeolpan features nine different foods in a tray with nine compartments (see photo at right) — one in the center, and eight surrounding it. The exact foods featured vary greatly, but typically miljeonbyeong (wheat, crepe-like pancakes) are in the center with ingredients like beef, eggs, mushrooms, shrimp, bean sprouts, carrots, and/or cucumbers in the surrounding compartments. Traditionally, consumers select from the various trays the ingredients they want to fill their crepe and roll it up, similar to a wrap. *Bon Appetit* notes that the focus of gujeolpan "is on the preparation and presentation" with each ingredient "cooked separately, lightly seasoned, and artfully arranged on a partitioned plate."

How can it translate to the States?

Stateside operators and manufacturers could look to gujeolpan as simply an eye-catching vehicle that gives consumers a taste of a variety of foods, similar to bento, as well as cater to those wanting to try a little bit of everything. Gujeolpan can even be cross-utilized and leveraged as either an entree or appetizer and tweaked to cater to any daypart.

In the states, gujeolpan has been capitalized on by chefs like Arnold Byun and Kyungbin Min at their pop-up Nae-mo, which was in Los Angeles in 2021. Their take on the concept was "distinctly Californian" (*Bon Appetit*), featuring a square gujeolpan with nine compartments showcasing: Rolled omelets layered with perilla, a mushroom medley, stir-fried anchovies with walnuts and dried shrimp, radicchio salad tossed with plum extract and Meyer lemon, radishes pickled in rice vinegar served in a crepe-like format at the center, spinach and perilla seeds, Romanesco and tofu, ribeye and boiled quail eggs braised in galbi sauce, and yellow squash dressed with light soy sauce and Yondu.

Bottom line

With Korean cuisine growing in recognition among stateside consumers and on menus, gujeolpan could be a prime vehicle for allowing consumers to try a little bit of

everything and maybe serve as an approachable way to try something new. It could also be leveraged as a show-stopping entree or appetizer or a platform for to-go meals and feature any number of concepts in the nine compartments.



DIY EUROPEAN IMPORTS GUJEOLPAN

7112183	Alexian Mushroom Vegan Pate	6/5 oz.
Stocked in IL, and VA; Non-Stock in TX		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
4003877	Pacific Plaza Salmon Caviar	1/1 oz.
Stocked in IL, and VA; Non-Stock in TX and CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
7143785	Cocina Selecta Yl. Pepper Drops	6/28 oz.
Stocked in IL, VA and CA; Non-Stock in TX		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
1229616	Alessi Sun Dried Tomatoes	6/7 oz.
Stocked in IL, TX and VA; Non-Stock in CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
1932755	Mestemacher Sunflower Bread	12/17.6 oz.
Stocked in IL, and VA; Non-Stock in TX and CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
7146264	Black Kassel Hny. Bourbon Whips	16/2 oz.
Stocked in IL, TX, VA and CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
1651235	Ellsworth White Cheddar Curds	12/5 oz.
Stocked in IL, TX, and VA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
5116724	Tillen Pickled Asparagus	6/12 oz.
Stocked in IL, TX, VA and CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓
6560544	Mt. Athos Green Olives w/Feta	2/4 lb.
Stocked in IL, TX, and VA; Non-Stock in CA		🌱🌿🍄🥬🥕🥔🥑🍌🍍🍓🍓🍓🍓🍓🍓

HOLIDAY ENTERTAINING

The holidays are upon us, and regardless of your beliefs, this is the most festive time of year. Along with the festivities, it is also the tastiest time of the year. Holiday baking (and eating) is usually the most fun and creative part. This is the time of year to forget the diets and enjoy some rich cheese and dried fruits, delicious meats, and of course—all of the desserts! The dessert table is often the most popular place to be, and this is the time to visit there first to get the best selection. Sweet or savory, there is something for everyone.

The dessert table is always a popular spot at holiday gatherings. Save on labor and purchase premade and individually portioned, or create your own:



PRE-MADE AND PRE-PORTIONED:

- | | | | |
|---|--|-------------|--|
| 7931761 | Life in Provence Chocolate Truffles | 192 ct. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 7191319 | Pasquier French Macarons | 12/5.4 oz. | |
| <i>Stocked IL, TX, and VA.</i> | | | |
| 3932811 | Pasquier Sweet Emotions Petits Four | 2/59 ct. | |
| <i>Stocked IL, TX and VA</i> | | | |
| 7175452 | Traiteur de Paris Mini Dessert Cups | 36/1.06 oz. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 7144766 | Nats Vegan Mango Lime | 12/2.29 oz. | |
| <i>Stocked IL, VA and CA; Non-Stock TX.</i> | | | |
| 7145319 | Nats Vegan Caramel Chocolate | 12/2.29 oz. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |



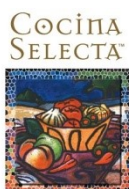
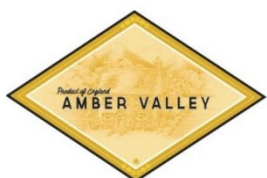
CREATE YOUR OWN:

- 7277603
Callebaut Dark Choc Mousse Mix
 10/28.22 oz.
Stocked IL, VA and CA; Non-Stock in TX.

- | | | | |
|---|--|------------|--|
| 7551924 | Mona Lisa Dark Choc Asst Cups | 1/200 ct. | |
| <i>Stocked IL, TX, and VA</i> | | | |
| 7139075 | Pidy Chef, Vanilla 1.5" Round Shell | 1/210 ct. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 1919190 | Mona Lisa 4" Duo Chocolatto | 1/100 ct. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 3757905 | Valrhona Caramelia Crunchy Pearls | 1/3 kg. | |
| <i>Stocked IL and VA; Non-Stock in TX And CA.</i> | | | |
| 7158768 | Patis France Delice Crème | 12/2.2 lb. | |
| <i>Stocked IL, TX, and VA</i> | | | |

For those who are not sugar fans, try a cheese platter. Not everyone wants the sugar or chocolate, but many still want something rich and indulgent to complete their meal.

- | | | | |
|--|--|-----------|--|
| 7106935 | Life in Provence Brie | 2/2.5 lb. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 7013705 | Life in Provence Camembert | 6/8 oz. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 7028369 | White Stilton w/ Mango & Ginger | 2/2.5 lb. | |
| <i>Stocked IL, TX and VA; Non-Stock in Ca.</i> | | | |
| 4011504 | Cambozola 70% Brie w/Blue | 1/5 lb. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 6287181 | Cypress Grove Truffle Tremor | 1/3 lb. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 7041614 | Rustic Apr./Pistach./Brandy Crisps | 12/5 oz. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 6586111 | Cocina Selecta Marcona Almonds | 1/11 lb. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |
| 3463920 | La Panzanella Mini Croccantini | 12/3 oz. | |
| <i>Stocked IL, TX, VA and CA</i> | | | |



WHAT'S NEW?

HUNGRY FOR MORE?

HERE'S WHAT'S NEW AT EUROPEAN IMPORTS THIS MONTH. GET A FIRST LOOK AT OUR EXCITING NEW ITEMS!



7217840
**5 Spoke Creamery
Welsh Cheddar**
1/5 lb.



7218189
**Carr Valley Cheese
Black Truffle Blue**
1/6 lb.



7219896
**Le Chic Patisserie
Chocolate Chip Brioche**
5/21.16 oz.



7219103
**Kawan
Paratha - Plain**
5/14.11 oz.



7219107
**Huy Fong Foods
Chili Garlic Sauce**
200/.21 oz. packets



7174639
**Huy Fong Foods
Sambal Oelek**
200/.21 oz. packets



7219098
**Urbani White Truffle
Potato Chips & Sea Salt**
24/1.58 oz.



7218177
**Donnelly
Irish Back bacon**
20/16 oz.



7217640
**Rosan
Banana Leaves**
30/1 lb.



7216097
**Barry's
Tea Bags**
1/1.8 lb.



7215448
**McDonnell's
Curry Sauce**
12/12.3 oz.



7214627
**King Ludwig
Beer Cheese**
1/13 lb.



3394113
**Lakeshore Whole Grain
Mstrd w/Irish Stout**
6/7.23 oz.



3395417
**Lakeshore Whole Grain
Mstrd w/Irish Whiskey**
6/7.23 oz.



7215455
**Lakeshore
Strong Irish Mustard**
6/7.06 oz.



7218160
**Traiteur de Paris
St. Germain Petits Fours**
3/1.51 oz.



7220191
Palacios Spanish Tortilla (Potato Omelette)
8/42.33 oz.



7220188
Palacios Spanish Tortilla (Potato Omelette)
14/17.6 oz.



7216854
Divina Date Spread
12/9 oz.



4634943
Divina Fig Spread
12/9 oz.



7216861
Divina Peruvian Pepper Jam
12/8.5 oz.



7033206
Divina Sour Cherry Spread
12/9 oz.

Stuffed Croissants with Sour Cherry Spread



INGREDIENTS:

- 4 large all-butter croissants
1412935 **Lecoq RTB Large Croissants** 64/3 oz.
- 8 slices bacon, cooked to preference
1467432 **Raisin River Center Cut Bacon Sl.** 12/12 oz.
- 7 oz Brie, sliced into wedges
7013704 **Life in Provence Brie** 6/8 oz.
- 4 tbsp Sour Cherry Spread
7033206 **Divina Sour Cherry Spread** 12/9 oz.

INSTRUCTIONS:

1. With a bread knife, carefully slice through the center of your croissants, leaving a bit at the end to keep everything intact. Spread jam, top with Brie wedges and finish with bacon. Fold the top over and space croissants out on a baking tray.
2. Pop in the oven at 350°F for 5 to 7 minutes or until the Brie is melted and begins oozing out.
3. Enjoy!



STAY ON TREND

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