

SCHOOL'S OUT

IN THIS ISSUE

Fun International Fare

Summer Favorites



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summer is here!

Frequent pool visits, road trips, and family outings, the summer is filled with food, fun and fellowship! In many cases, the summer season delivers an increase in customer visits and check averages. Our goal is to share tips, recipes or insights around the Wholesome Farms advantage, international winners, and the 4th of July holiday

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International SUMMER HITS



of consumers who order ethnic fare or food with ethnic flavors:

32% would be willing to pay extra for authentic ethnic fare.

44% always prefer completely authentic fare.

36% like trying new foods & flavors of the various regions of ethnic cuisines.



FRESH SHRIMP ROLLS

1/3 lb Chicken breast, skinless and boneless
12 ea. Portico Imperial Shrimp, raw with shells
8 ea. Rice papers, 12" round (have extra in case some tear)
1 head Red leaf lettuce, leaves separated/washed

1 C Bean sprouts
4 oz. Mint leaves
Accompaniments for garnish.
4 oz. Peanuts, roasted and chopped
2 Tbsp. Chili paste, ground

- Cook the chicken breast in boiling salted water, until just tender, about 30 minutes. Set aside to cool and then slice into 1 by 2 1/2 inch pieces.
- Cook the shrimp in boiling salted water-until done, about 3 minutes. Shell, devein, and cut in half lengthwise. Refresh in cold water and set aside.
- Just before making the rolls, set up a salad roll "station." Fill a large mixing bowl with hot water. If necessary, keep some boiling water handy to add to the bowl if the temperature drops below 110°F. On the counter, arrange the following items in the order used: rice paper, hot water, damp cheesecloth, and a platter holding all the stuffing ingredients.
- Working with only 2 rice paper sheets at a time, dip 1 sheet, edge first into the hot water and turn to wet completely, about 10 seconds.
- Lay the sheet down on the cheesecloth and stretch slightly to remove any wrinkles.
- Wet the other rice paper the same way and place it alongside the first. Line the bottom third of the wet pliable rice sheet with 3 shrimp halves cut side up, and top with two slices of chicken. Make sure the ingredients are neatly placed in a straight row.
- Fold a piece of lettuce into a thin rectangle about 5 inches long and place it on top (you may need to use only half of a leaf)
- Next, top with about 1 tablespoon of vermicelli, 1 tablespoon bean sprouts, and 4 to 5 mint leaves.
- Make sure the ingredients are not clumped together in the center, but evenly distributed from one end to the other. Using your second, third and fourth fingers, press down on the ingredients while you use the other hand to fold over both sides.

CHARCUTERIE TRAY IDEAS

Kii Crisps, Date & Walnut Crackers	Grafton Cheddar, 1 Year Premium
Firehook Crackers, Multigrain Flax	Olli Salami, Napoli
Cucina Viva Breadsticks, Classic	Turkish Dried Apricots
Bleu D'auvergne, Raw Milk	Kalamata Pitted Olives
Shafts Blue Cheese	Some Honey Clover Blossom
Faribault St. Pete's Select	Maestri Prosciutto, Italian Sliced

Visit [European Imports](#) for additional unique International offerings.



A "MOO"ring Specialty Cheese

Tri-Colored Bowtie with Mozzarella, Basil, Tomato



Riserva Fresh Mozzarella, on a bed of tri-color bowtie noodles, served with tomatoes and basil, is the perfect summer pasta salad.

Watermelon Feta Salad with Imperial Fresh Basil



A colorful & light watermelon salad featuring **Sysco Imperial Feta and Fresh Basil** delivers an instant Summer classic!

Block & Barrel Snack Packs



Perfect for grab-and-go and an excellent source of protein, these **Block & Barrel** cheese trays offer a convenient healthy snacking option.

UNIQUE SUMMER IDEAS

VIBRANT. REFRESHING. HANDCRAFTED.

Mocktails are commanding more attention on all menus. With fresh fruit as a main ingredient these drinks deliver a vibrant profitable alternative to alcohol.

This **Cucumber-Mint Mock-jito** recipe is sure to delight your guests

To check out our summer mocktail ideas, visit [youtube.com/Sysco](https://www.youtube.com/Sysco)



An innovative and cost-effective replacement for chicken wings, **Sysco Classic Pig Wings™** offer great taste and tenderness in each bite! These fully cooked wings can serve as a coveted limited time offering or holiday special. Check out this recipe at [youtube.com/Sysco](https://www.youtube.com/Sysco)



THE INSIDE SCOOP

WHOLESOME FARMS ICE CREAM

PRODUCTS

Super Premium (Wholesome Farms Supreme)
Premium (Wholesome Farms Imperial)
Regular (Wholesome Farms Classic)
Economy

MORE FAT



LESS FAT

BUTTERFAT

12 - 18%
10 - 12%
10 - 10.5%
10 - 10.5%

LESS AIR



MORE AIR

OVERRUN

25 - 30%
60 - 60%
90 - 100%
100 - 106%

Wholesome Farms Supreme

- No artificial flavors, colors or ingredients
- No high fructose corn syrup
- Highest range of milk fat with an approximate range of 15%+
- Total solids 41%+

Wholesome Farms Imperial

- Natural flavors (*or predominantly natural blend*) and high quality ingredients
- May include variegates (swirls or fruit, caramel, chocolate, etc.)
- Inclusions such as cookie dough, nuts, strawberries, and chocolate chips

Wholesome Farms Classic

- Artificial flavors or a blend of artificial and natural flavors and basic flavors to meet your needs





Get recipe ideas, food trends, and more:

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At the heart of
food and service