

Sysco

FOODIE

AT THE HEART OF FOOD & SERVICE™



HOLIDAY 2017

RECIPE BOOK

LAYERED BREAD PUDDING STACK

Recipe by **Chef Neil Doherty**
Sysco Corporate

For the bread pudding

- 8 c Baker's Source day-old bread cubes, crust removed (2746519)
- 4 ea Wholesome Farms egg yolks (9997925)
- 3 ea Wholesome Farms eggs (2105823)
- 1 c Wholesome Farms heavy whipping cream (6935464)
- ½ c Wholesome Farms milk (2327740)
- 1 c Sysco Classic sugar (5087572)
- Nutella
- whipped cream
- crushed peppermint candies
- sugared cranberries

For the vanilla rum sauce

- ½ c Wholesome Farms butter (9696972)
- ½ c Sysco Classic sugar (5087572)
- ½ c Baker's Source firmly packed brown sugar (5593702)
- ½ c Wholesome Farms heavy whipping cream (6935464)
- 1 T Sysco Imperial McCormick vanilla extract (5230040)
- 1 T vanilla rum or dark rum

Preheat oven to 350° F.

Place bread cubes in a greased 9" x 5" bread pan.

In a separate bowl, combine the egg yolks, eggs, cream, milk and sugar. Pour over bread mixture.

Place bread pan in a larger baking dish. Fill larger dish with boiling water halfway up the sides. Bake at 350° F for 50–55 minutes, or until a knife inserted near center comes out clean. Remove from water bath. Cool for 15 minutes.

For the vanilla rum sauce, combine all ingredients except vanilla and rum in a 1-quart saucepan. Cook over medium heat, stirring occasionally, until mixture thickens and comes to a full boil (5–8 minutes). Stir in vanilla and rum.

To serve, slice bread pudding and stack on the center of the plate, alternating fillings of Nutella and whipped cream with crushed peppermint candies and sugared cranberries. Drizzle vanilla rum sauce on top and serve warm.



STICKY TOFFEE CAKE WITH CARAMEL SAUCE

Recipe by **Chef Neil Doherty**
Sysco Corporate

For the sticky toffee cake

8 oz chopped pitted dates
2 c water
¼ c Wholesome Farms unsalted butter (9696972)
1½ c Sysco Classic sugar (5087572)
4 ea Wholesome Farms eggs (2105823)
½ t Sysco Imperial McCormick vanilla extract (5230040)
2½ c cake flour
2 t Sysco Classic baking soda (4950598)

For the caramel sauce

1¾ c Baker's Source light brown sugar, packed (5593702)
1½ c coffee cream
1 c Wholesome Farms unsalted butter (9696972)
1 t Sysco Imperial McCormick vanilla extract (5230040)

For the sticky toffee cake

Preheat oven to 375° F and grease a 12-cup bundt pan or 12 individual 12-oz ramekins. Combine dates and water in saucepan and cook until reduced to a jam consistency, stirring often. Set aside.

Add butter and sugar to an electric mixer and bring to a creamy consistency. Mix in eggs and vanilla, then reserved date mixture.

Combine flour and baking soda and add to mixture, blending thoroughly by hand. Pour into greased bundt pan and bake 40 minutes. Ramekins may take slightly less time.

For the caramel sauce

Combine sugar, cream, butter and vanilla in saucepan and bring to a boil. Boil for 5 minutes.

While cake is hot, poke thoroughly with a skewer or toothpick. Pour caramel sauce over cake, reserving some for garnish.



CRANBERRY APPLE CRUMBLE

Recipe by **Richard Boone**
Sysco Hampton Roads

For the cranberry apple crumble

- 1½ c Sysco Imperial Red Delicious apples, peeled and chopped (7410608)
- 1½ c Sysco Imperial Granny Smith apples, peeled and chopped (2795896)
- 2 c fresh cranberries
- 2 T Sysco Classic all-purpose flour (8379251)
- 1 c Sysco Classic sugar (5087572)

For the topping

- ½ c Wholesome Farms unsalted butter, melted (9696972)
- 3 ea packages instant oatmeal, cinnamon and spice flavor (1½ oz)
- ¾ c chopped pecans
- ½ c Sysco Classic all-purpose flour (8379251)
- ½ c Baker's Source light brown sugar, packed (5593702)

For the cranberry apple crumble

Preheat oven to 350° F. Combine apples, cranberries and flour, and toss to coat. Add sugar and mix. Spoon mixture into a two-quart casserole dish and set aside.

For the topping

Melt butter in a large microwave-safe bowl. Mix melted butter with oatmeal, pecans, flour and brown sugar. Spoon over apples and cranberries. Bake for 45 minutes. Serve warm with cream, ice cream or whipped cream.



EGGNOG CHEESECAKE WITH GINGERSNAP CRUST

Recipe by Sysco Signature Recipes

For the gingersnap crust

12 oz gingersnaps, crushed to a fine crumb
 ¼ c Sysco Classic sugar (5087572)
 ¼ t Sysco Imperial McCormick cinnamon (6639512)
 6 T salted butter, softened or melted

For the eggnog cheesecake

4 ea 8-oz bricks cream cheese, softened to room temperature
 4 ea Wholesome Farms eggs, at room temperature (2105823)
 1½ c eggnog
 1¼ c Sysco Classic sugar (5087572)
 3 T Sysco Classic flour (8379251)
 1 t Sysco Classic rum extract (5239348)
 ½ t Sysco Imperial McCormick cinnamon to taste (6639512)

For the topping (optional)

1 jar marshmallow creme
 cinnamon, as desired

Preheat oven to 325° F

For the gingersnap crust

Crush gingersnaps and pour into a bowl. Add sugar, cinnamon and melted butter and mix.

Pour crushed mixture into a 10" springform pan. Using parchment paper the size of the pan, press the mixture down flat, as well as draw mixture up the sides of the pan at least an inch. Crust should be uniform and clean all around.

In a large mixing bowl, beat the cream cheese until very light and fluffy. Add the eggs one at a time, mixing after each addition, and scraping down the sides as needed.

Add in the eggnog and mix until smooth.

Add sugar, flour, rum extract and cinnamon, mixing until smooth and creamy. Pour mixture into the formed crust.

Bake for 1 hour, then turn the oven off and crack the oven door. Leave the cheesecake in the oven for another hour.

Remove from the oven and place on a cooling rack until it comes to room temperature, or cover it and move directly to the refrigerator.

Chill for 6–8 hours before serving.

APPLE CIDER DOUGHNUT ICE CREAM SANDWICH WITH CARAMEL BOURBON SAUCE

Recipe by **Sysco Signature Recipes**

For the apple cider doughnut ice cream sandwich

- 1 c Sysco Classic sugar (5087572)
- 5 T Wholesome Farms unsalted butter, at room temperature (9696972)
- 2 ea Wholesome Farms eggs, at room temperature (2105823)
- 3½ c Sysco Classic flour, plus extra for work surface (8379251)
- 1¼ t Sysco Classic salt (4002994)
- 2 t Sysco Classic baking powder
- 1 t Sysco Classic baking soda (4950598)
- 1½ t Sysco Imperial McCormick cinnamon (6639512)
- ½ t freshly grated nutmeg
- ½ c low-fat buttermilk
- ½ c boiled apple cider
- 1 t Sysco Imperial McCormick vanilla extract (5230040)
- canola or safflower oil (for frying)
- cinnamon sugar (1½ c sugar mixed with 3 T ground cinnamon) or confectioners' sugar
- 1 gal Wholesome Farms Vanilla Ice Cream (2130060)

For the caramel bourbon sauce

- 1 c Sysco Classic sugar (5087572)
- 6 T Wholesome Farms unsalted butter (9696972)
- ½ c Wholesome Farms heavy cream (4828802)
- 1 T bourbon
- ½ T fleur de sel

For the apple cider doughnut ice cream sandwich

In a large bowl using a hand-held or standing mixer fitted with a whisk attachment, beat together sugar and butter until mixture is pale and fluffy, 4–6 minutes. Add eggs, one at a time, beating a minute after each.

In a medium-size bowl, whisk together flour, salt, baking powder, baking soda, cinnamon and nutmeg, and set aside.

Pour buttermilk, boiled cider and vanilla into mixture. Mix well, and don't worry if the mixture looks a bit curdled as it will smooth itself out. Add flour mixture and combine gently until fully moistened.

Line two baking sheets with waxed paper or parchment paper and dust generously with flour. Turn dough out onto one baking sheet and pat gently into ¾-inch thickness.

Sprinkle dough with additional flour, cover with plastic wrap, and place in the freezer for 10 minutes to firm.

Remove dough from the freezer. Use a lightly floured 3-inch doughnut cutter (or two concentric biscuit cutters) to cut out about 18 doughnuts with holes. Gather scraps and roll again as needed to use. Dough may need to chill further to firm it up.

Place cut doughnuts on the other baking sheet as you go, then transfer to the freezer for 5 minutes to firm.

Line a plate with a few layers of paper towels and set it nearby.

In a Dutch oven or large pot, heat 3 inches of oil to 370° F.

Drop 3 or 4 doughnuts into the oil, being careful not to crowd the pan. Cook until browned on one side, about 1 minute; then flip and cook until browned on the other side, about 1 minute longer.

Repeat with the remaining dough. If dough is getting too soft as you work, pop into the freezer again for 10 minutes. When doughnuts are cool enough to handle but still warm, sprinkle with cinnamon sugar or confectioners' sugar.

For the caramel bourbon sauce

Add the sugar in an even layer over the bottom of a heavy saucepan. Heat the sugar over medium-high heat, whisking it as it begins to melt. Sugar will form clumps, but keep whisking until sugar melts.

Cook until the sugar reaches a deep amber color, about 350° F. Keep a close eye, as it will have a slight toasty smell and can burn quickly.

As soon as the caramel reaches 350° F, add the butter all at once. The caramel will bubble up when you add it, so be careful. Whisk the butter into the caramel until it is completely melted.

Remove the pan from the heat and slowly pour the cream into the caramel. The mix will bubble up, so be careful. Whisk until smooth. Add the bourbon and fleur de sel and whisk to incorporate.

Set the sauce aside to cool for 10–15 minutes and then pour into a glass jar and let cool to room temperature.

The sauce will keep in the fridge for a couple of weeks.

To assemble, set the ice cream out for about 15 minutes before you start making the sandwiches.

Cut a doughnut in half and plate the bottom side. Scoop ice cream on top of the doughnut half and drizzle caramel bourbon sauce on top. Place the other doughnut half on top and drizzle with more sauce.

EGGNOG CHEESECAKE
WITH GINGERSNAP CRUST



APPLE CIDER DOUGHNUT
ICE CREAM SANDWICH WITH
CARAMEL BOURBON SAUCE



MULLED TART CHERRY APPLE CIDER

Recipe by **Kevin Cloud**
Sysco Riverside

4 c apple cider
1 c Montmorency tart cherry juice
2 ea Sysco Imperial McCormick cinnamon sticks (5228648)
2 t whole mulling spices
1 ea Sysco Imperial Red Delicious apples, sliced (7410608)
1 c frozen whole Montmorency tart cherries

In a medium pot, bring all ingredients to a boil and reduce to simmer for 10 minutes. Serve hot. Garnish with cinnamon sticks and apple slices.

GINGERBREAD HOT CHOCOLATE

Recipe by **Monin®**

¾ oz Monin® Gingerbread Syrup (7519747)
5 oz hot cocoa
whipped cream

Mix Monin® with hot cocoa and pour in glass. Top with whipped cream and serve. Add crushed gingerbread cookies if desired.

S'MORES MOCHA ESPRESSO

Recipe by **Monin®**

½ oz Monin® Toasted Marshmallow Syrup (8912977)
½ oz Monin® Dark Chocolate Sauce (5869853)
1 ea espresso shot
steamed milk

Combine ingredients, except milk, in serving cup. Stir and set aside. Steam milk in a pitcher. Pour steamed milk into serving cup, stirring gently. Garnish with mini s'mores.

GINGERBREAD
HOT CHOCOLATE

S'MORES MOCHA
ESPRESSO

MULLED TART CHERRY
APPLE CIDER

AUTUMN BETTER-FOR-YOU TROTTOLE

Recipe by **Massimo Balacchi**
Sysco Corporate

1 lb Sysco Imperial butternut squash (½" diced) (9127168)
1 lb Sysco Imperial cauliflower florets (750041)
8 oz Sysco Imperial red seedless grapes (2463164)
½ c Arrezzio extra virgin olive oil, divided (5846714)
1 lb Arrezzio LaBella Trottole pasta (0637191)
3 ea Sysco Imperial garlic cloves, minced (0077172)
1 c vegetable broth
¼ c almond milk
1 dash Sysco Imperial McCormick nutmeg (5229067)
1 dash Sysco Imperial McCormick ground cloves (5228655)
1 dash Sysco Imperial McCormick cayenne pepper (5229398)
salt and pepper to taste

Preheat oven to 400° F.

Place butternut squash and cauliflower on a baking sheet. Drizzle with half of the olive oil, salt and pepper, and roast for 20 minutes. Add the grapes and roast an additional 10 minutes, then set aside.

Cook the pasta according to the packaging directions. In a large pan, sauté the minced garlic in the remaining olive oil until golden. Fold in vegetable broth, almond milk, nutmeg, cloves and cayenne pepper.

Add the roasted vegetables and drained pasta, mix well.



BEET AND GOAT CHEESE GOCCE WITH ROASTED BEET CARPACCIO

Recipe by **Tommaso Lestingi**
Carla's Pasta

- 1 Sysco Imperial red beet (4424729)
- 1 golden beet (6568570)
- ¼ c Arrezzio extra virgin olive oil (5846714)
- 3 oz Arrezzio beet and goat cheese gocce (46750780)
- 1 T Wholesome Farms unsalted butter (9696972)
- 1 T Sysco Natural lemon juice (3865649)
- ¼ c Block & Barrel goat cheese (1140427)
- 1 t chervil
- ¼ c Sysco Classic pistachios, chopped (5685888)
- salt and black pepper to taste

Preheat oven to 350° F.

Toss beets in extra virgin olive oil and wrap in aluminum foil. Place in oven at 350° F and roast for 1 hour and 10 minutes.

Allow beets to cool. Remove from foil and cut whole beet with a 2¼" ring cutter. Slice thinly on a mandolin.

Cook beet and goat cheese gocce in simmering water for 2–3 minutes.

Add butter to sauté pan over medium-high heat. Pour in lemon juice and stir. Sauté until lightly browned. Remove pan from heat.

Layer beet slices on a plate. Scatter beet and goat cheese gocce and goat cheese on top of sliced beets.

Garnish with chervil, salt and black pepper, and chopped pistachios.



FALL CHICKPEA MAC & CHEESE WITH PROSCIUTTO AND SAGE

Recipe by **Shannon Newman**
Sysco Corporate

8 oz Sysco Imperial Brussels sprouts (3473562)
 ½ c Arrezzio extra virgin olive oil, divided (5846714)
 8 oz Arrezzio prosciutto sliced and coarse julienned (2566032)
 12 ea Sysco Imperial fresh sage leaves, julienned (2004919)
 3 ea Sysco Imperial shallots, minced (1821529)
 6 ea Sysco Imperial garlic cloves, minced (0077172)
 ½ c Wholesome Farms unsalted butter (9696972)
 ½ c Sysco Classic flour, sifted (8379251)
 4 c Wholesome Farms milk (2327740)
 1 c Block & Barrel sharp cheddar cheese, shredded (3002017)
 1 c Arrezzio provolone cheese, shredded (2389260)
 1 c Arrezzio parmesan cheese, shredded, divided (4066682)
 1 lb Banza chickpea penne pasta (4646533)
 salt and pepper to taste
 Sysco Imperial McCormick thyme sprigs (5913504)

Preheat oven to 400° F.

Place the Brussels sprouts on a baking sheet. Drizzle with half of the olive oil, salt and pepper, and roast for 30 minutes. Set aside.

In a non-stick pan, sear the prosciutto and sage on low heat until crispy. Be careful; do not burn. Remove from the pan, drain, and cool over a paper towel.

Add the remaining olive oil to the pan and sauté garlic and shallot until golden, then set aside.

In a medium pot, melt butter over medium heat. Add flour and cook until a golden roux is reached. Add milk and bring to boil. Reduce to medium heat and cook for 3 minutes.

Remove from heat and add sharp cheddar, provolone and half of the parmesan cheese. Stir until melted and season to taste.

Cook the pasta 1 minute less than packaging directions, then drain and add to the pan with garlic and shallot. Mix in the cheese sauce, and add Brussels sprouts, prosciutto and sage.

Plate and then top with the remaining parmesan cheese. Garnish with sprigs of thyme if desired.



PB&J PORK BELLY

Recipe by Sysco National Restaurant Association
Culinary Team

- 2 lb Butcher's Block pork belly, 1" x 2" cubes (2792501)
- ¼ cup Sysco Classic peanuts, roughly chopped (9541772)

Peanut Hot Sauce

- 3 c Sysco Classic peanut butter (4009189)
- 4 c Sysco Classic hot sauce (5728191)
- 2 c Sysco Classic clover honey (4361432)
- ½ c Jade Mountain soy sauce (3252400)

Grape Jelly-Ginger Drizzle

- 3 c Sysco Classic grape jelly (4184461)
- 2 T Sysco Imperial grated fresh ginger (1185545)

For the sauce

Combine peanut butter, hot sauce, honey and soy sauce in a blender and blend until smooth. Wrap airtight and store at room temperature.

For the drizzle

Combine grape jelly and ginger in a blender and blend for 60 seconds. Reserve.

For the pork belly

For a single portion, fry six 1" x 2" pork belly cubes. Toss with 1 cup of peanut hot sauce. Plate and drizzle with grape jelly-ginger and top with crushed peanuts to finish.

