

Holiday Buying Guide

SEASONAL DISCOUNTS FOR BIRITE CUSTOMERS

ALLOWANCES EFFECTIVE
NOVEMBER 14 — DECEMBER 17, 2022



BIRITE
FOODSERVICE
DISTRIBUTORS

Welcome

As a “thank you” for partnering with BiRite Foodservice Distributors, we want to reward you by introducing our Holiday Buying Guide.* With a focus on holiday-themed items, BiRite allows you to receive instant savings from some of our featured suppliers. For five weeks, BiRite has partnered with top suppliers in the following pages to pass along instant savings to you. Use this guide to stock up on items for your holiday parties, catered events, and seasonal menus.

From the BiRite family to yours, we thank you for your business and continuous support and hope you enjoy this program. Happy Holidays!

* CONTRACT ACCOUNTS EXCLUDED



Atalanta Corporation is a food importer specializing in cheese, charcuterie, deli meat, grocery, and seafood products from around the world. Founded in 1945, Atalanta is the largest privately held food importer in the United States. Their product range has the versatility to meet the requirements of every market, from commodity to specialty.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
96153	6/2.2 Lb	Cheese Fontina Sliced .7 Oz Paperless	Ammerlander	\$4.80/cs
96142	6/2.2 Lb	Cheese Gouda Sliced .7 Oz Paperless	Ammerlander	\$4.80/cs
96143	6/2.2 Lb	Cheese Grandamer Sliced .7 Oz Gruyere Style	Ammerlander	\$4.80/cs
96145	6/2.2 Lb	Cheese Havarti Sliced .7 Oz Paperless	Ammerlander	\$4.80/cs
96144	6/2.2 Lb	Cheese Swiss Sliced .7 Oz Imported Paperless	Ammerlander	\$4.80/cs
94502	1/6# Avg	Cheese Gouda XO Extra Aged 26 Months 1/4	Beemster	\$1.00/lb
546350	6/28 Oz	Tomato Cherry Gold Dorati w/Basil	Menu	\$10.00/cs
318944	2.65# Avg	Guanciale Italy	Muselli 79	\$1.00/lb
440001	12/3.9 Oz	Mussels Pickled w/Sauce Spain Tinned	Portomar	\$6.00/cs
440000	12/3.9 Oz	Octopus Portomar Olive Oil Spain Tin	Portomar	\$6.00/cs



Barry Callebaut became the world's leading manufacturer of high-quality chocolate and cocoa products over the past quarter of a century, mastering every step in the value chain from the sourcing of raw materials to the production of the finest chocolates.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
21010	4/1.76 Lb	Choc Decor Pearls Crunchy Dark	Mona Lisa	\$2.44/cs
20958	1/5.5 Lb	Choc Decor Shavings Dark	Mona Lisa	\$1.34/cs
20963	1/30 Lb	Choc Drop Dark 4000 Ct Semisweet 43%	Van Leer	\$4.58/cs



BASIC AMERICAN FOODS™

At Basic American Foods, they want to help the people behind the food cook up even more amazing meals their fans and families will love. They work hard to provide them with foods that are made with real ingredients, are full of flavor, and always easy to prepare for delicious and unforgettable meals.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
385415	2/5 Lb	Pasta Penne Lentil Gluten Free & Vegan	Basic American	\$2.00/cs
578201	6/5.75 Lb	Potato Mash Instant No Milk w/Vitamin C	Basic American	\$0.50/cs
579998	6/3.5 Lb	Potato Pearls Extra Rich Carton	Basic American	\$0.50/cs
578270	6/37.5 Oz	Potato Hashbrowns Dehydrated Carton Gt	Golden Grill	\$1.50/cs
578215	6/41/2 Oz	Potato Hashbrowns Dehydrated Premium	Golden Grill	\$2.00/cs
272630	6/26.9 Oz	Beans Black Dehydrated Seasoned Vegetarian	Santiago	\$1.00/cs
272625	6/29.7 Oz	Beans Pinto Dehydrated Refried Vegetarian RTH	Santiago	\$1.00/cs

RECIPE

CREAMY PUMPKIN SOUP

Servings: 52, one-cup servings

INGREDIENTS

- ½ ctn Potato Pearls® Extra Rich Mashed Potatoes
- 2 tsp cumin
- ½ lb butter or margarine
- 1 tsp white pepper
- 5 cup onion, chopped
- ½ tsp nutmeg
- 5.5 qt water, hot (170°-190°F)
- 3 qt pumpkin puree
- ¾ cup vegetable base
- 2 cup sour cream
- 1 gal milk
- 2 cup parsley

DIRECTIONS

1. Melt butter in a large soup pot over medium heat, add onions and cook, stirring frequently, until soft, about 20 min. Stir in water and soup base, blend with an immersion blender until smooth.
2. Whisk in potatoes and milk. Bring to a boil (190°-212°F), stirring frequently.
3. Whisk in cumin, pepper, nutmeg and pumpkin purée. Blend with an immersion blender until smooth. Heat soup without boiling, stirring frequently, until heated through. Transfer to steamtable and garnish with sour cream and parsley and serve.





BEYOND MEAT[®]

Beyond Meat believes there is a better way to feed their future and that the positive choices they make, no matter how small, can have a great impact on their personal health and the health of their planet. By shifting from animal to plant-based meat, they can positively impact four growing global issues: human health, climate change, constraints on natural resources, and animal welfare.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
346045	2/5 Lb	Veggie Breaded Chicken Tender RTH	Beyond Meat	\$3.00/cs
346013	1/10 Lb	Veggie Breakfast Sausage Patty Fully Cooked RTH	Beyond Meat	\$3.00/cs
346016	40/4 Oz	Veggie Burger 4-1 Patty	Beyond Meat	\$3.00/cs
346014	32/6 Oz	Veggie Burger Patty	Beyond Meat	\$3.00/cs
346063	2/5 Lb	Veggie Crumble Beef Vegan RTC	Beyond Meat	\$3.00/cs
346012	50/3.52 Oz	Veggie Sausage Hot Italian	Beyond Meat	\$3.00/cs
346008	50/3.52 Oz	Veggie Sausage Original Bratwurst	Beyond Meat	\$3.00/cs

RECIPE

BEYOND BURGER STUFFED ACORN SQUASH

Prep Time: 15 min.
Cook Time: 30 min.
Ready In: 45 min.
Servings: 4

INGREDIENTS

- 2 Beyond Burger[®] patties
- 3 each kabocha squash
- 1 small yellow onion
- 1 red bell pepper
- Pomegranate seeds
- Pomegranate molasses
- Fresh thyme
- Fresh sage
- Fresh rosemary
- Sliced almonds
- Vegan cheese

DIRECTIONS

1. Split squash, remove seeds, and roast at 425°F for 20 min or until tender.
2. Brown the Beyond Burger[®] patties, breaking them apart into crumble-like pieces. Remove and set side.
3. In the same pan caramelize the onion cooking on medium heat for about 7 min. Add diced bell pepper and cook until tender. Add garlic and all herbs. Cook until very aromatic, then add back in the Beyond Burger cook until everything is well combined and set aside.
4. Once squash is done, fill each one with the Beyond Burger mixture. Sprinkle with vegan cheese (optional) and put back in the oven for another 5-7 min.
5. For final garnishes sprinkle any remaining fresh herbs, sliced almonds & drizzle some pomegranate molasses over each one and Enjoy!





Campbell's makes real food for real people. They trust them to provide food and drink that is good, honest, authentic, and flavorful—made from ingredients that are grown, prepared, cooked, or baked with care. People love that Campbell's food fits their real lives, fuels their bodies, and feeds their souls.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
491606	4/4 Lb	Soup Cheddar Cauliflower	Campbell's	\$2.00/cs
491068	3/4 Lb	Soup Tomato Basil Creamy Bisque	Campbell's	\$2.00/cs
491070	4/4 Lb	Soup Wicked Thai Style Chicken & Rice	Campbell's	\$2.00/cs
476757	24/2 Oz	Chips Kettle Backyard Bbq	Kettle Brand	\$0.50/cs
476735	24/2 Oz	Chips Kettle Honey Dijon	Kettle Brand	\$0.50/cs
476680	24/2 Oz	Chips Kettle Lightly Salted Sea Salt	Kettle Brand	\$0.50/cs
476755	24/2 Oz	Chips Kettle Salt & Fresh Pepper	Kettle Brand	\$0.50/cs
476675	72/1 Oz	Chips Kettle Sea Salt	Kettle Brand	\$0.50/cs
476684	24/2 Oz	Chips Kettle Sea Salt & Vinegar	Kettle Brand	\$0.50/cs
476691	9/13 Oz	Chips Kettle Sea Salt Bulk	Kettle Brand	\$0.50/cs





Based in Paso Robles, Reggie and his team focus on making small, handcrafted batches of cheese using milk that is sourced from local dairies and is free of artificial hormones. Central Coast Creamery ages their cheese on traditional wooden planks. At any given time, there are between 3,000 and 4,000 wheels of cheese that must be hand turned two times a week.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
96452	1/10# Avg	Cheese Goat Gouda Wheel	Central Coast	\$0.75/lb
96453	1/10# Avg	Cheese Holey Cow Swiss Style Wheel	Central Coast	\$0.75/lb





Cuisine Innovations has been reinventing culinary trends for decades. Before being purchased by Ron and Melissa Rexroth, the company, which evolved from several specialty food and hors d'oeuvres manufacturers, experienced growth and acquired many top brands. From Kaptain's Ketch to Mon Cuisine, their diverse and appetizing brands fit any menu or price.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
343633	1/100 Ct	Arancini Smoked Gouda	Cuisine Innovations	\$1.00/cs
343619	1/100 Ct	Empanada Beef Mini	Cuisine Innovations	\$1.00/cs
343608	4/25 Ct	Empanada Chicken Mini	Cuisine Innovations	\$1.00/cs
343618	1/100 Ct	Franks in Puff Pastry 100% Beef	Cuisine Innovations	\$1.00/cs
343625	4/25 Ct	Mini Beef Wellington Puff Pastry	Cuisine Innovations	\$1.00/cs
343621	1/100 Ct	Quiche Mini Assorted .8 Oz	Cuisine Innovations	\$1.00/cs
343615	98/.65 Oz	Crab Cake Mini .65 Oz Extra Fancy	Kaptain's Ketch	\$1.00/cs
11110	1/96 Ct	Petit Fours Assorted Dessert RTS	Mon Cuisine	\$1.00/cs





Emmi Roth crafts cheese with heart and develops products made to inspire. From making some of the most awarded cheeses in the United States to importing Switzerland's most beloved cheeses, Emmi Roth works every day to provide the world's best cheeses.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
96152	4/2.5 Lb	Cheese Cheddar Mild Sliced .75 Oz Colored	Alp & Dell	\$0.20/cs
96146	4/2.5 Lb	Cheese Cheddar White Sharp Sliced .75 Oz	Alp & Dell	\$0.20/cs
96147	4/2.5 Lb	Cheese Jack Monterey Sliced .75 Oz	Alp & Dell	\$0.20/cs
96149	4/2.5 Lb	Cheese Pepper Jack Sliced .75 Oz Paperless	Alp & Dell	\$0.20/cs
96150	4/2.5 Lb	Cheese Provolone Sliced .5 Oz Paperless	Alp & Dell	\$0.20/cs
90600	2/6# Avg	Cheese Blue Iceberg Wheel	Roth Kase	\$0.02/lb
93944	1/10# Avg	Cheese Fontina Wheel Mezza Luna	Roth Kase	\$0.10/lb
93904	2/6# Avg	Cheese Gouda Smoked Log Van Gogh	Roth Kase	\$0.10/lb





RECIPE

30-MINUTE PUMPKIN GOUDA PASTA

Cook Time: 30 min.

Ready In: 30 min.

Servings: 4-6

INGREDIENTS

- 1 lb penne pasta
- 4 tbsp (½ stick) butter
- 1 cup diced onion
- 2 garlic cloves, minced
- 2 tbsp all-purpose flour
- 3 cups whole milk
- ¾ cup pumpkin puree
- 1 (6 oz.) wedge Roth Gouda cheese, shredded
- 1 tsp Dijon mustard
- Salt and pepper, to taste
- Chopped fresh sage, for garnish

DIRECTIONS

1. Cook pasta according to package directions. Drain, rinse, and set aside.
2. While pasta is cooking, melt butter over medium-low heat in a Dutch oven or large saucepan. Add onion, and sauté 4 to 5 minutes until soft and translucent. Stir in garlic, and cook 1 to 2 minutes more until fragrant.
3. Add flour, and stir to form a thick roux. Whisk in milk slowly — 1 cup at a time — mixing vigorously between each addition.
4. Whisk in pumpkin puree and Dijon mustard. Let the sauce come to a low boil, stirring occasionally. Add Gouda one small handful at a time, whisking between each addition to ensure the cheese has fully melted before adding more. Reduce heat to low, and let the sauce simmer until ready to serve.
5. Transfer pasta to the pumpkin sauce. Mix until combined. Season with salt and pepper, to taste. Garnish with fresh sage, if desired.



ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
91662	1/5# Avg	Cheese Cheddar White Mild Farmhouse Traditional	Fiscalini	\$1.00/lb
91699	8/6 Oz	Cheese Cheddar Wine Purple Moon	Fiscalini	\$3.00/cs
91667	1/12# Avg	Cheese Cheddar X Mature 1/4 Old World	Fiscalini	\$1.00/lb



RECIPE

PURPLE MOON DECADENCE

INGREDIENTS

- ¼ cube of butter, softened
- 2 slices Brioche Toast
- 4 tbsp Nutella
- ¼ cup powdered sugar
- 6 oz. Purple Moon cheese, sliced

DIRECTIONS

1. Spread butter on both slices of Brioche Toast.
2. Evenly spread Nutella on each slice.
3. Arrange Purple Moon Cheddar slices to cover all areas of the toast.
4. Broil the toast until cheese is barely melted and just starting to bubble.
5. Remove from oven and sprinkle with powdered sugar.



ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
378408	6/3.1 Lb	Beans Gigandes Large Butter Natural Can	Divina	\$3.00/cs
378407	6/4.4 Lb	Beans Gigandes Large Butter Vinaigrette	Divina	\$3.00/cs
371000	2/5 Lb	Olive Salad Muffuletta Chopped Mild RTU	Divina	\$2.00/cs
378310	4/2.2 Lb	Olives Green Cerignola Whole 90/110	Divina	\$2.25/cs
378305	4/2 Lb	Olives Green Frescatrano (Halkidiki) PTD	Divina	\$2.00/cs
34541	2/4 Lb	Olives Green Mt. Athos Stuffed Blue Cheese	Divina	\$3.00/cs
378307	4/2.2 Lb	Olives Medley Mediterranean Italy Pouch	Divina	\$3.00/cs
378410	3/5.75 Lb	Peppers Red "Florina" Whole Roasted	Divina	\$2.00/cs
587221	3/6.4 Lb	Tomatoes Red Roasted Wedges	Divina	\$4.00/cs
567450	12/750 MI	Verjus Blanc Made in Napa	Fusion	\$4.00/cs
567451	12/750 MI	Verjus Rouge Made in Napa	Fusion	\$4.00/cs



RECIPE

ITALIAN CAPRESE AND OLIVE PLATTER

INGREDIENTS

- DIVINA Castelvetrano Olives
- DIVINA Roasted Red Tomatoes
- Fresh mozzarella cheese
- Fresh basil



FRA'MANI[®]



Fra' Mani Handfracted Foods, based in Berkeley, California, was founded by nationally-recognized chef Paul Bertolli. With the culmination of Bertolli's zeal for authentic handcrafted food, Fra' Mani strives to keep old world food traditions alive in both taste and technique.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
310027	2/4.5# Avg	Ham Sweet Apple	Fra' Mani	\$1.00/lb
312428	2/6# Avg	Mortadella Half Classic	Fra' Mani	\$1.00/lb
312422	4/2# Avg	Salami Nostrano	Fra' Mani	\$1.00/lb
312423	2/6.5# Avg	Salami Rosa With Pistachios	Fra' Mani	\$1.00/lb
312419	2/5# Avg	Salami Soppressata Artisan Local	Fra' Mani	\$1.00/lb
312418	2/5# Avg	Salami Toscano	Fra' Mani	\$1.00/lb





Galaxy Desserts is an award-winning company specializing in French-inspired all-natural, decadent desserts and scrumpti. It is part of the Brioche Pasquier family of bakers, based in France. They do all the crafting, baking, freezing and packaging themselves.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
11158	24/4 Oz	Cake Ind Chocolate Lava	Galaxy Desserts	\$2.00/cs
11605	24/4 Oz	Cheesecake Ind New York Style Bambino	Galaxy Desserts	\$2.00/cs
11860	2/72 Ct	Cookie Macaron Assorted RTS 144 Count	Galaxy Desserts	\$2.00/cs



ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
22430	6/5 Lb	Mix Cake Coffee Cinnamon Streusel Zt	Gold Medal	\$3.00/cs
22420	6/5 Lb	Mix Cake White	Gold Medal	\$3.00/cs
22425	6/5 Lb	Mix Cake Yellow	Gold Medal	\$3.00/cs
27223	6/5 Lb	Mix Muffin Cornbread Honey	Gold Medal	\$3.00/cs
14512	6/3 Lb	Batter Muffin Blueberry Tubeset	Pillsbury	\$3.00/cs
16250	216/2.2 Oz	Dough Biscuit Southern Style 2.75" Round	Pillsbury	\$3.00/cs
13820	96/3.75 Oz	Dough Scones Variety RTB Freezer To Oven	Pillsbury	\$3.00/cs
22401	6/6 Lb	Mix Brownie Premium Bakers Plus	Pillsbury	\$3.00/cs
22408	6/4.5 Lb	Mix Cake Devils Food Bakers Plus	Pillsbury	\$3.00/cs

RECIPE

STICKY BISCUITS

Servings: 28

INGREDIENTS

- 1 cup unsalted butter
- 2 cups brown sugar, packed
- 3/4 cup pancake syrup
- 1 tbsp ground cinnamon
- 1 1/2 cups dried cranberries
- 1 1/2 cups dried apricots, diced
- 1 cup walnuts, chopped
- 28 each Pillsbury™ Southern Style Frozen Biscuit, 2.2 oz

DIRECTIONS

1. Melt butter in medium saucepan over low heat; add brown sugar, syrup, cinnamon and fruit.
2. Heat until sugar dissolves, remove from heat and pour evenly in bottom of greased 2-inch full steam table pan.
3. Layer with walnuts and top with biscuits in 4x7 pattern.
4. Bake as directed below, then immediately turn pan upside down onto parchment-lined full sheet pan; let stand for 1 minute and serve warm.

BAKE:	TEMP	TIME
Convection Oven*	375F	16-20 minutes
Standard Oven	425F	18-22 minutes

*Rotate pans baked in convection oven one-half turn (180°) after 8 minutes of baking.





At Ghirardelli, they pride themselves on making quality chocolate so delicious it makes life a bite better. As the longest continually operating chocolatier in America, Ghirardelli has delighted consumers with new chocolate experiences for nearly two centuries.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
20966	2/5 Lb	Choc Chips Non Dairy 52% Semisweet 500 Ct	Ghirardelli	\$6.00/cs
20967	2/5 Lb	Choc Chips Dark 60% 500 Ct	Ghirardelli	\$6.00/cs
20956	2/5 Lb	Choc Chips Milk 800 Ct	Ghirardelli	\$6.00/cs
20954	2/5 Lb	Choc Chips Semisweet 1000 Ct	Ghirardelli	\$6.00/cs
20953	2/5 Lb	Choc Dark 72% Chips 650 Ct	Ghirardelli	\$6.00/cs
20925	2/5 Lb	Choc Milk Wafer 120 Ct Stanford	Ghirardelli	\$6.00/cs
20936	2/5 Lb	Choc Wafer 250 Ct Unsweetened 100%	Ghirardelli	\$6.00/cs
20927	2/5 Lb	Choc Wafer Dark Queen 120 Ct	Ghirardelli	\$6.00/cs
20910	1/35 Lb	Choc Dark Drop 500 Ct Bittersweet 60%	Ghirardelli	\$6.00/cs

RECIPE

PEPPERMINT BARK CHOCOLATE COOKIES

Cook Time: 15 min.

Servings: 24-28 cookies



INGREDIENTS

- 2 (3.5 oz.) bars Ghirardelli Peppermint Bark Baking Bars
- 1 cup all-purpose flour
- ½ tsp baking powder
- ¼ tsp table salt
- 1½ cups Ghirardelli 60% Cacao Bittersweet Chocolate Chips
- 4 tbsp butter, unsalted
- ¾ cup granulated sugar
- 2 eggs
- ¼ tsp peppermint extract, optional

DIRECTIONS

1. Preheat oven to 350°F. Chop Ghirardelli Peppermint Bark Baking Bars into bite size pieces about ¼" chunks.
2. In a small bowl mix together flour, baking powder, and salt, set aside.
3. In a medium microwave safe bowl, melt Ghirardelli 60% Cacao Bittersweet Chocolate Chips and butter, by microwaving in 30 second increments and stirring in between until completely melted.
4. To the melted chocolate mixture, add sugar, eggs, and peppermint extract if using. Mix well until combined.
5. Add dry ingredients and stir until no dry ingredients remain.
6. Add Ghirardelli Peppermint Bark Baking Bars chunks and stir until incorporated.
7. Drop by rounded tbspfuls onto parchment lined cookie sheets, spacing 2" apart.
8. Bake for 10-12 minutes until cookies are slightly puffed, edges are firm and center is still slightly soft.
9. Remove and let stand on cookie sheets for 5 minutes. Remove and cool on wire racks.





The journey to create fine chocolate begins on the farm and continues in their factory. Crafted from recipes passed down for five generations and made from the best beans sourced from around the world, their chocolate delivers innovative profiles with consistent quality in flavor and performance.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
20903	1/25 Lb	Choc Drop Dark 1000 Ct Semisweet #0138	Guittard	\$3.25/cs
20905	1/25 Lb	Choc Drop Dark 4000 Ct Semisweet #0142	Guittard	\$3.25/cs
20929	1/25 Lb	Choc Dark 61% Semisweet Wafer Bulk	Guittard E	\$5.00/cs
20937	1/25 Lb	Choc Dark 72% Bittersweet #3720 Wafer	Guittard E	\$5.50/cs
20933	1/25 Lb	Choc Milk 38% Soleil D'Or #3380 Wafer	Guittard E	\$5.50/cs





Hoptonic is committed to use as many Regenerative Botanical ingredients as possible and advocate their current suppliers to practice regenerative agriculture. Their drinks are plant-based, gluten free, zero calories, and non alcoholic. It's the perfect refresher!

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
304431	6/12 Oz	Bev Tea Chamomile Herbal Sparkling Can	Hoptonic	\$1.32/cs
304432	6/12 Oz	Bev Tea Earl Grey Sparkling Can	Hoptonic	\$1.32/cs
304433	6/12 Oz	Bev Tea Jasmine Green Tea Sparkling Can	Hoptonic	\$1.32/cs





Whether you need breakfast ideas, snacking solutions, or something plant-based and protein-packed, Kellogg has inspiring ways to meet customer cravings all day long. Given their heritage and business today, Kellogg is uniquely positioned to make a difference for their employees, their communities and the world. This is who they are. Kellogg, a company with heart and soul.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
168024	12/7.05 Oz	Cracker Entertainment Collection	Carr's	\$2.00/cs
168015	24/38 Ct	Cracker Table Water Banquet	Carr's	\$2.00/cs
346020	48/3.4 Oz	Veggie Burger Black Bean Patty	Gardenburger	\$2.00/cs
82764	4/26 Oz	Cereal Corn Flakes	Kellogg's	\$2.00/cs
82756	4/40 Oz	Cereal Frosted Flakes	Kellogg's	\$2.00/cs
82701	60 Cups	Cereal Ind Cup Assorted Family Favorites	Kellogg's	\$2.00/cs
82777	4/27 Oz	Cereal Rice Krispies	Kellogg's	\$2.00/cs
346030	48/4.25 Oz	Veggie Burger Black Bean Chipotle Patty	Morningstar Frm	\$5.00/cs
346005	48/3.5 Oz	Veggie Burger Garden Style Patty RTH	Morningstar Frm	\$2.00/cs
162228	150/.5 Oz	Crackers Ind Oyster New England	Zesta	\$1.00/cs

RECIPE

CHRISTMAS RICE KRISPIE TREATS

Servings: 15

Credit: Food Folks and Fun



INGREDIENTS

- ½ cup unsalted butter
- 1 tsp salt
- 10 cups mini marshmallows divided
- 1 tsp vanilla extract
- 6 cups Rice Krispies cereal
- 3 cups Rice Chex cereal
- 1 cup Christmas M&Ms
- 2 tsp Christmas sprinkles
- Christmas M&Ms (optional)
- Christmas sprinkles (optional)

DIRECTIONS

1. Pre-measure all the ingredients before beginning the recipe because things move fast.
2. Line a 9x13-inch baking pan with parchment paper, leaving an overhang on 2 sides. Lightly coat with non-stick cooking spray; set aside.
3. Melt butter, salt, and 8 cups of marshmallows in a large pot or saucepan over medium heat. Stir until the mixture is smooth.
4. Remove the pot from the heat and quickly stir in vanilla. Next, stir in the cereals and the remaining 2 cups of mini marshmallows. Stir until the cereal is coated in the marshmallow mixture.
5. Fold in the M&Ms and sprinkles.
6. Pour the mixture into the prepared pan. Lightly grease your hands and press the mixture into an even layer.
7. Top the treats with extra M&Ms and sprinkles and gently press them into the treats so they stick.
8. Let the treats set for 30 minutes.
9. Use the parchment paper overhang to remove the treats from the pan. Slice into 15 treats (5 rows of 3) and serve.





Krusteaz is a Seattle-based, family-owned business that started in 1932 by an innovative woman named Rose Charters who had a clever idea for a just-add-water Pie Crust mix. They continue to innovate, making products as close to scratch as you can get. With customer-centric, state of the art insights and industry leading R&D, their goal is to create culinary inspiration in every single bite.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
14520	4/4 Lb	Batter Brownie Ready To Bake Chilled	Krusteaz Pro	\$1.00/cs
14515	4/66 Oz	Batter Cinnamon Spice Cake Muffin RTU	Krusteaz Pro	\$1.00/cs
27230	6/5 Lb	Mix Muffin Honey Cornbread	Krusteaz Pro	\$2.50/cs



RECIPE

ORANGE GINGER SPICE MUFFINS

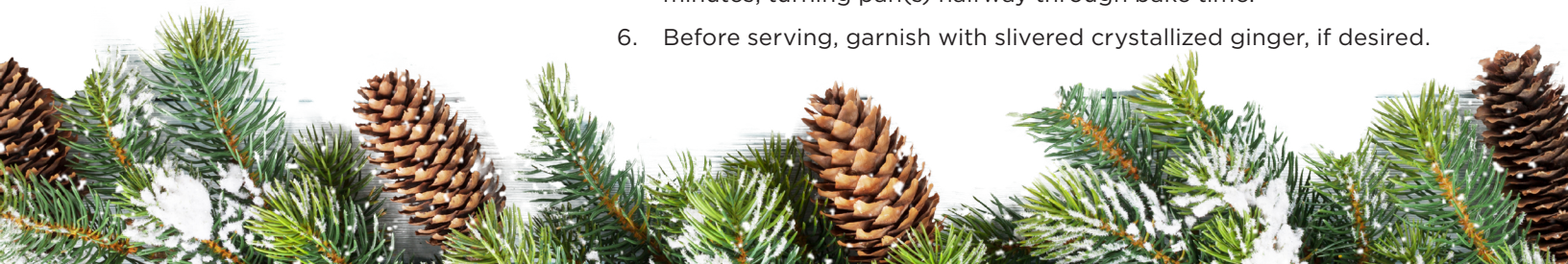
Servings: 30

INGREDIENTS

- 66 oz (full pouch) Krusteaz Professional® Ready to Bake Cinnamon Spice Cake & Muffin Batter
- ½ cup crystallized ginger diced
- ¼ cup orange zest minced
- Slivered crystallized ginger for garnish

DIRECTIONS

1. Remove Krusteaz Professional Ready to Bake Cinnamon Spice Cake & Muffin batter from refrigerator. No slacking required.
2. Line muffin pan with paper baking cups (recommended). If liners are not used, lightly grease each muffin cup. Tip: Use double liners for fuller muffins.
3. Cut open one end of the pouch and squeeze all batter into large bowl. Stir in crystallized ginger and orange zest.
4. Using a #20 scoop, scoop batter into muffin cups (or fill each ¾ full).
5. For convection oven, bake at 325°F at low fan speed for 25-30 minutes, turning pan(s) halfway through bake time.
6. Before serving, garnish with slivered crystallized ginger, if desired.





LBA has remained a family company, dedicated to traditional craftsmanship, superior customer service, and maintaining what has become the gold standard for laminated doughs in the industry. Millions of croissants later, without compromise, LBA remains the manufacturer of “the highest quality croissant in America” (Baking Industry).

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
16620	20/15 Oz	Dough Puff Pastry 10x15 Butter 1/2 Sheet	LBA	\$2.50/cs
16625	10/28 Oz	Dough Puff Pastry 15x22 Butter Fullsheet	LBA	\$2.50/cs
16335	84/2.05 Oz	Pie Shell 5” Deep Dish Unbaked	LBA	\$2.00/cs
16325	240/.56 Oz	Tart Shell 2” Fluted Sweet Unbaked	LBA	\$2.00/cs



RECIPE

FONTINA ASPARAGUS TART

Servings: 24

INGREDIENTS

- 1 lb fresh asparagus, trimmed
- 1 sheet frozen puff pastry, thawed
- 2 cups shredded fontina cheese
- 1 tsp grated lemon zest
- 2 tbsp lemon juice
- 1 tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper

DIRECTIONS

1. Preheat oven to 400°F. In a large skillet, bring 1 in. of water to a boil; add asparagus. Cook, covered, until crisp-tender, 3–5 minutes. Drain and pat dry.
2. On a lightly floured surface, roll pastry sheet into a 16x12-in. rectangle. Transfer to a parchment-lined large baking sheet. Bake until golden brown, about 10 minutes.
3. Sprinkle 1–½ cups cheese over pastry to within ½-in. of edges. Place asparagus over top; sprinkle with remaining cheese. Mix remaining ingredients; drizzle over top. Bake until cheese is melted, 10–15 minutes. Serve warm.





We know the power of dinnertimes. It's more than just what is on their plates. They know that what they eat, where it comes from and who they share it with are important. They believe a better world tomorrow is one where more people have access to healthy meals; more people cook and sit down together to enjoy shared dinnertimes; and more food can be produced with less.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
415015	1/25 Lb	Rice Converted Long Grain Parboiled	Ben's Original	\$2.00/cs
415025	1/50 Lb	Rice Converted Long Grain Parboiled	Ben's Original	\$4.00/cs



RECIPE

BEN'S ORIGINAL™ LONG GRAIN STUFFED SWEET PEPPERS

Ready In: 30 Min.

Servings: 4

INGREDIENTS

- 6 oz. Ben's Original Converted Long Grain, prepared
- 4 medium red or yellow bell peppers, cut in half and seeds removed
- 1 tsp cooking oil
- 4 oz ground turkey
- ½ small onion, diced
- 2 cups frozen mixed vegetables, thawed
- 1 cup Monterey Jack cheese, shredded

DIRECTIONS

1. Bring water to a boil. Add rice, salt and butter (optional). Stir. Cover tightly and simmer over a low heat until most of the water is absorbed (about 20 minutes). Transfer to serving pan and keep warm (160°F). Fluff with fork before serving.
2. Preheat oven to 375°F.
3. Heat 1 tsp. cooking oil in a large skillet over medium-high heat. Add ground turkey and onions, cook and stir to break up for about 4-5 minutes, until turkey is cooked through. Add vegetables and cooked rice to the pan, stir to combine.
4. Place peppers into baking dish, cut side up and spoon stuffing into peppers. Sprinkle with shredded cheese and bake for about 20 minutes, or until peppers are soft, and cheese is melted.





Our classic French-inspired, California-crafted cheeses have been continually made for over 155 years in the same historic creamery that is Marin French Cheese Co. They use only the freshest local milk from Holstein, Jersey, and Guernsey cows to produce cheese in small batches using traditional cultures that coax a distinctly coastal California character and flavor into every wheel.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
90827	6/4 Oz	Cheese Brie Truffle Petite Artisan Made	Marin French Cheese	\$1.90/cs
90822	6/4 Oz	Cheese Camembert Mini Artisan Crafted	Marin French Cheese	\$1.60/cs





RECIPE

BASIL AND DARK CHOCOLATE BAKED BRIE

Prep Time: 5 min.

Cook Time: 10-15 min.

Ready In: 15-20 min.

INGREDIENTS

- 1 petite Marin French truffle brie
- 1.5 oz. 72% dark chocolate, broken into ¼" pieces
- 2 basil leaves, torin in pieces

DIRECTIONS

1. Preheat oven to 375°F.
2. Slice off top half of brie wheel, then place bottom half in an oven-safe ramekin.
3. Cover the open side of the brie evenly with chocolate and basil, then replace top half of brie.
4. Bake until cheese is bubbling, about 10-15 minutes. Serve immediately.





Since the inception of Pacific Cookie Company in 1980, their goal has been to give our customers the most value for their purchase by making the best possible cookie at a reasonable price. They use only the finest ingredients available to make cookies that taste like they just popped out of the oven in your mother's kitchen.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
11870	1210/1.4 Oz	Cookie Prebaked Assorted Thaw N Serve	Pacific Cookie	\$3.00/cs
11942	110/3 Oz	Dough Cookie Oatmeal Raisin Unbaked	Pacific Cookie	\$3.00/cs
11985	160/2 Oz	Dough Cookie Oatmeal Raisin Unbaked	Pacific Cookie	\$3.00/cs
11984	160/2 Oz	Dough Cookie Peanut Butter	Pacific Cookie	\$3.00/cs
11993	160/2 Oz	Dough Cookie Snickerdoodle	Pacific Cookie	\$3.00/cs
11987	160/2 Oz	Dough Cookie Triple Chocolate Dr. Midnight	Pacific Cookie	\$3.00/cs
11951	214/1.5 Oz	Dough Cookie Triple Chocolate Dr. Midnight	Pacific Cookie	\$3.00/cs
11953	214/1.5 Oz	Dough Cookie White Chocolate Macadamia Nut	Pacific Cookie	\$3.00/cs





PARIS GOURMET
Specialty Food Importer

Established in 1983, Paris Gourmet is the New York tristate area's leading specialty food service importer and distributor. They source only the finest products from around the world and make them available across the country through a network of independent distributors.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
31565	6/1 Ltr	Cherries Griottines in Brandy	Amifruit	\$10.58/cs
21504	2/6.6 Lb	Base Jelly Crystal	Cuisine-Tech	\$7.62/cs
16306	1/200 Ct	Cannoli Shell Medium 3.15" RTU	Moda	\$4.56/cs
16329	1/288 Ct	Tart Shell 1.3" Sweet Prebaked RTU	Moda	\$9.37/cs
16345	1/144 Ct	Tart Shell 1.9" Sweet Prebaked RTU	Moda	\$6.62/cs
16344	1/72 Ct	Tart Shell 3.2" Sweet Prebaked RTU	Moda	\$7.07/cs
351534	1/25 Lb	Flour Almond Meal Blanched XXX Fine	Nutley Farms	\$12.95/cs
21503	25/300 Ct	Gelatin Sheets Bronze 300 Ct	Pastry 1	\$72.50/cs
21502	25/500 Ct	Gelatin Sheets Gold 500 Ct	Pastry 1	\$111.65/cs
21501	25/400 Ct	Gelatin Sheets Silver 400 Ct	Pastry 1	\$95.55/cs





At Point Reyes Farmstead Cheese Company, they believe that great cheese is made in the pastures. It's made in the natural grasses and cool ocean breezes on their coastal Northern California farm. It's made by healthy, pampered, and well-fed cows that are raised individually from birth. It's made by hand by artisan craftspeople. It's made there, on the dairy farm their family calls home.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
90614	1/7# Avg	Cheese Blue "Bay Blue" Pt Reyes	Point Reyes	\$0.75/lb
90616	2/5 Lb	Cheese Blue Crumble Local Pt Reyes	Point Reyes	\$5.00/cs
90615	1/6# Avg	Cheese Blue Pt Reyes Original Wheel	Point Reyes	\$0.75/lb
93947	1/10# Avg	Cheese Toma Wheel	Point Reyes	\$0.75/lb





Meet Rich's. They're a family-owned food company dedicated to inspiring possibilities. From innovative products to hands-on expertise, they bring creative solutions to food industry professionals around the world, helping unlock new possibilities to captivate consumers and grow your business.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
11620	48/2 Oz	Eclairs Chocolate	Rich's	\$2.00/cs
327040	12/16 Oz	Topping On-Top Non-Dairy Whipped Dessert	Rich's	\$2.00/cs
10780	25/8.75 Oz	Bread French Baguette 22" Parbaked	Rudi	\$2.00/cs





Seviroli Foods is your source of chef-inspired, artisan-filled pasta and sauces. Family-owned and operated in New York since 1960, Seviroli is not only the world's largest tortellini manufacturer, but also offers a full line of authentic and innovative filled pasta, sauces, and Italian desserts.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
192779	2/5 Lb	Pasta Ravioli Beef Med Square RTC	Seviroli Foods	\$1.00/cs
192778	2/5 Lb	Pasta Ravioli Cheese Square Medium RTC	Seviroli Foods	\$1.00/cs
195869	2/2.5 Lb	Pasta Ravioli Lobster Filled Hexagon	Seviroli Foods	\$2.00/cs
195844	2/5 Lb	Pasta Tortellini Three Cheese RTS	Seviroli Foods	\$1.50/cs
195839	2/5 Lb	Pasta Tortellini Tricolor 3 Cheese Preck	Seviroli Foods	\$1.50/cs





Sierra Nevada Cheese sources milk from local family dairies committed to pasture-based farming. They use traditional processes to create their wholesome dairy products where the milk and the cultures are all they need. At Sierra Nevada the processes are simple and the milk is full of wholesome goodness, creating deliciously pure cultured dairy products for you everyday enjoyment.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
94429	2/5# Avg	Cheese Goat Feta Block	Bella Capra	\$0.75/lb
94433	2/5# Avg	Cheese Goat Aged Cheddar Smoked Block	Caprae	\$0.75/lb
94432	2/5# Avg	Cheese Goat Aged Raw Milk Cheddar Block	Caprae	\$0.75/lb
91834	12/2.5 Lb	Cheese Cream Natural Log	Gina Marie	\$12.00/cs
171713	4/4 Lb	Yogurt Plain Whole Milk Greek 7%	Heroes	\$2.50/cs
91836	4/2 Lb	Cheese Cream Natural Orig Farmhouse	Sierra Nevada	\$4.00/cs
93922	1/10 Lb	Cheese Goat Fresh Traditional Chef Chevre	Sierra Nevada	\$6.00/cs





Smithfield offers food service operators quality wholesale products with the highest quality fresh pork and value-added meat products for any menu.

Good food. Responsibly.®

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
318037	1/10 Lb	Sausage Link .8 Oz Precooked RTH Skinless	Rangeline	\$1.00/cs
318086	1/10 Lb	Sausage Patty 2 Oz Precooked RTH	Rangeline	\$1.00/cs
319322	1/15 Lb	Bacon 10-14 Sliced NW Style Smoked Shingle Frozen	Smithfield	\$1.50/cs
319320	1/15 Lb	Bacon 14-18 Sliced NW Style Smoked Shingle Fresh	Smithfield	\$1.50/cs
319316	1/15 Lb	Bacon 18-22 Sliced NW Style Smoked Shingld Frozen	Smithfield	\$1.50/cs
318035	2/6 Lb	Sausage Bulk 58% Lean Silver Medal Chub	Smithfield	\$1.20/cs
318017	1/10 Lb	Sausage Link 1 Oz Skon Raw RTC	Smithfield	\$1.00/cs
318031	1/10 Lb	Sausage Link 2 Oz Skon Silver Med RTC	Smithfield	\$1.00/cs
318046	1/10 Lb	Sausage Patty 1.5 Oz Wide Precooked RTH	Smithfield	\$1.00/cs
318045	1/12 Lb	Sausage Patty 2 Oz Silver Medal RTC	Smithfield	\$1.20/cs





Sugar Foods is a multinational food products company servicing all segments of the marketplace. Their products cover a broad range of consumer-known brands to mainstream commodity items.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
202604	6/10 Oz	Topping Garlic Crispy Chips	Fresh Gourmet	\$2.00/cs
202610	6/24 Oz	Topping Onions Crispy Lightly Salted	Fresh Gourmet	\$2.00/cs
202615	10/1 Lb	Topping Wonton Strips Crunchy Noodle	Fresh Gourmet	\$2.00/cs
241627	1/1 Lb	Fruit Dried Lime Rounds	Garniche	\$2.00/cs
241628	1/1 Lb	Fruit Dried Orange Rounds	Garniche	\$2.00/cs
65202	2/5 Lb	Cracker Crumbs Graham Fine RTU	Highland Market	\$2.00/cs
162701	4/2.5 Lb	Crouton Seasoned Homestyle	Highland Market	\$1.00/cs
61815	2/7.5 Lb	Crumbs Bread Plain Med Grind	Highland Market	\$2.00/cs
182717	18/3.2 Oz	Dressing Mix Ranch	Highland Market	\$2.00/cs
517014	12/3 Lb	Salt Sea Kosher Grain Natural Unbleached	True Salt	\$3.00/cs





The Power of Good Food Shared™ inspires Sweet Street to innovate and create the finest, indulgent foods served globally. They nurture the idea that offerings are universally enjoyed by family and friends, making them a part of life's celebrations and memories.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
11040	48/2.88 Oz	Brownie Ind Wrap Peruvian Chocolate	Manifesto Sweet Street	\$2.00/cs
11885	48/2.9 Oz	Cookie Ind Wrap Salted Caramel RTS	Manifesto Sweet Street	\$2.00/cs
11072	4/2.19 Lb	Brownie Blondie Choc Chip Walnut Unsliced	Sweet Street	\$1.50/cs
11066	4/2.81 Lb	Brownie Chocolate Chunk Presliced 18 Ct	Sweet Street	\$1.50/cs
11354	4/6.25 Lb	Cake Chocolate Lovin' Spoon 2 Layer 9"	Sweet Street	\$3.00/cs
11115	36/5 Oz	Cake Molten Lava Chocolate Cake Ind	Sweet Street	\$1.50/cs
11350	2/4.88 Lb	Cake Salted Caramel Vanilla Crunch 14-Sl	Sweet Street	\$2.00/cs
11373	2/4 Lb	Cake Tiramisu Unsliced	Sweet Street	\$1.50/cs
11630	2/5 Lb	Cheesecake Creme Brulee	Sweet Street	\$2.00/cs
11262	2/2.88 Lb	Torte Chocolate Flourless Gluten Free	Sweet Street	\$1.50/cs



Torn & Glasser has been family owned and operated since 1928. Their location in the wholesale produce market quickly expanded to carry a full line of nuts, dates, candy and dried fruits. Today Torn & Glasser is an importer, processor, and packer of nuts, dried fruits, beans, rice, spices, candies, and grains.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
242220	1/5 Lb	Fruit Dried Cherries Tart Sweetened Mich	Torn & Glasser	\$1.00/cs
351031	6/4 Lb	Nuts Almonds Slivered Blanched	Torn & Glasser	\$2.00/cs
351555	1/25 Lb	Nuts Spanish Peanuts Raw	Torn & Glasser	\$2.00/cs
351533	1/5 Lb	Nuts Walnut Halves Whole Light	Torn & Glasser	\$2.00/cs
518407	1/5 Lb	Spice Chili Arbol Destemmed Dried Pods	Torn & Glasser	\$1.00/cs

RECIPE

SALTED CHOCOLATE BARK WITH ALMONDS, CHERRIES, AND GINGER

Prep Time: 5 min.

Cook Time: 10-15 min.

Ready In: 15-20 min.

INGREDIENTS

- 10 oz semi-sweet chocolate or bittersweet chocolate chopped*
- ½ cup chopped toasted almonds (reserve 2 tbsp for topping)
- ½ cup chopped tart dried cherries (reserve 2 tbsp for topping)
- 3 tbsp chopped crystallized ginger, about 1.5 oz (reserve 1 tablespoon for topping)
- Flaky sea salt for sprinkling

DIRECTIONS

1. Line a rimmed baking sheet with parchment paper and set aside.
2. Fill a large saute pan with about an inch of water and bring to a simmer over medium heat. Reduce heat to low.
3. Place the chopped chocolate in a heatproof bowl and place the bowl into the simmering water. Stir with a rubber scraper until the chocolate is melted and smooth and remove from heat.
4. Stir in the almonds, cherries, and ginger, until well coated with the chocolate, reserving the remaining for the top of the bark. Pour the chocolate in the prepared pan and spread evenly into a large rectangle about 1/4" thick. Immediately top with the remaining chopped almonds, cherries, ginger, and flaky sea salt, to taste.
5. Chill the chocolate for about one hour until completely set. Remove from the refrigerator and, using the parchment paper, lift the bark off of the baking sheet and place on a cutting board. Using a serrated knife, cut into (3) equal pieces width-wise, then cut each of the 3 sections into (6) large triangles.
6. Serve and enjoy!





Making better chocolate is simple. Source ethically. Treat growers fairly. Preserve the land. Doing it the TCHO way results in a better tasting chocolate you can believe in.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
20911	3/6.6 Lb	Choc Dark 60.5% Semi Sweet Drops Charms	TCHO	\$22.60/cs
20901	1/25 Lb	Choc Dark 66% Drops Organic Vegan	TCHO	\$31.90/cs
20917	3/6.6 Lb	Choc Dark 68% Drops	TCHO	\$23.50/cs
20920	3/6.6 Lb	Choc Dark 70% Drops	TCHO	\$24.48/cs
20946	3/4.4 Lb	Cocoa Powder Org Unsw Natural 20-22%	TCHO	\$18.03/cs





RECIPE

CHOCOLATE HONEY CAKE

Cook Time: 2 hrs.

Servings: 10

INGREDIENTS

Chocolatey Honey Cake

- 1 cup sugar
- 1 cup all-purpose flour
- ½ cup TCHO Super Powder
- ½ tsp baking soda
- ½ tsp baking powder
- ½ tsp salt
- ¾ cup milk
- ¼ cup canola oil
- ½ tsp vanilla
- ½ cup hot water

Chocolate Ganache

- 1½ lb TCHO 66% Dark Chocolate Drops
- 1 cup honey
- 2 cups cream
- ½ tsp salt
- Splash of vanilla

DIRECTIONS

Chocolate Honey Cake

1. Preheat oven to 350°F and butter one, 6" cake round.
2. Mix together sugar, flour, TCHO Super Powder, baking soda, salt in a stand mixer using a low speed until combined.
3. Add egg, milk, canola oil and vanilla. Beat on a medium speed until smooth.
4. Add the hot water in 2 additions until completely absorbed into the batter.
5. Divide the cake batter between the 2 cake pans.
6. Bake for 30-35 minutes in a 350°F oven until a toothpick inserted into the center comes out clean.
7. Cool on wire racks for 15 minutes and then turn out the cakes onto the racks and allow to cool completely.

Chocolate Ganache

1. Place TCHO Sweet & Sassy 66% into a large glass bowl. Set aside.
2. In a tall pot, heat the cream and honey on medium heat until it starts to simmer.
3. Pour the cream over the chocolate and allow it to sit for about 3 minutes to allow the chocolate to melt.
4. Add the salt and vanilla. Whisk to combine.
5. Chill slightly over an ice bath or allow it chill for about an hour before use. The ganache should be lightly firm and spreadable like a buttercream.

Assembly

1. Carefully cut the chocolate cake into 4 layers using a serrated knife (roughly ½" thick).
2. Place the first layer of cake onto a plate then spread the chocolate ganache evenly over the cake using an offset spatula, then repeat 3 times.
3. Spread ganache on the outside of the cake using an offset spatula.
4. Chill in the refrigerator for 30 minutes until ganache is set on the cake until the ganache looks like a chocolate shell.
5. Heat up the remaining amount of ganache until warm then pull out the cake from the refrigerator and place it over a cooling rack.
6. Pour the ganache over the cake allowing the ganache to drip over the sides of the cake.
7. Cut and enjoy!





Ventura Foods fuels your passion for great food. No one keeps ahead of flavor trends and develops delicious dressings, sauces, mayonnaises, and other products like they do. Think of Ventura Foods as your secret ingredient for attracting and keeping customers.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
185019	4/1 Gal	Mayonnaise Premium Heavy Duty TFF	Classic Gourmet	\$1.00/cs
206515	4/64 Oz	Sauce Honey Hot RTU	Sauce Craft	\$2.00/cs
206500	4/64 Oz	Sauce Signature RTU	Sauce Craft	\$2.00/cs
71022	36/1 Lb	Butter Blend European Style TFF	Sun Glow	\$1.00/cs
71008	2/1 Gal	Butter Blend Liquid European Style	Sun Glow	\$1.00/cs
71025	6/3.5 Lb	Butter Blend Whipped European Style	Sun Glow	\$1.00/cs

RECIPE

WILD MUSHROOM RISOTTO

Cook Time: 15 min.
Servings: 24-28 cookies

INGREDIENTS

- ½ cup liquid SunGlow butter blend
- 2 oz. white truffle oil
- 2 qt. water
- 5-6 tbsp classic gourmet chicken or vegetable base
- ½ yellow onion, ¼" diced
- 2 tbsp shallots, ¼" diced
- 1 tbsp garlic, chopped
- ½ cup white wine
- 3 cups Arborio rice
- ¼ cup heavy cream
- 3 cups parmesan cheese, shredded
- Ground black peper as needed
- Truffle salt as needed
- ¼ cup fresh herbs, chopped



DIRECTIONS

1. Heat a pot for the water to start the base stock for the risotto.
2. Heat a sauce pot, add the SunGlow along with the truffle oil.
3. Stir in the onions, garlic, shallots. Cook for 2 minutes until the ingredients are soft and the onions are translucent.
4. Stir in the white wine and cook till nearly evaporated. Add in the Arborio rice and stir.
5. Turn down the flame to medium heat, add the 6 oz. hot flavored stock. Stir the rice mixture and do not add in any more stock until the previous stock has totally evaporated. Continue to same exact steps until the raw rice has all been used for the recipe.
6. Add in the remainder of the ingredients and fold them in gently. Salt and pepper are there if you need them. If you don't need it just set it to the side.





Will's Salads was formed in 1949 to address the need of producing and delivering freshly made homemade tasting salads at competitive prices. This niche was set apart from other commercially prepared salads because of the quality level of its products.

ITEM #	PK/SZ	DESCRIPTION	BRAND	ALLOWANCE
348059	2/7 Lb	Coleslaw Apple Cider	Will's	\$2.27/cs
348002	2/6 Lb	Salad Ambrosia Fruit RTU Twin Pack	Will's	\$2.89/cs
348006	2/8 Lb	Salad Four Bean Fresh RTU Twin Pack	Will's	\$2.99/cs
348024	2/8 Lb	Salad Macaroni Ditali Cut RTU Twin Pack	Will's	\$2.07/cs
348026	2/8 Lb	Salad Macaroni With Egg RTU Twin Pack	Will's	\$2.27/cs
348040	2/8 Lb	Salad Pasta Rotini Italian Artichoke RTU	Will's	\$2.87/cs
348044	2/8 Lb	Salad Pasta Verde RTU Twin Pack	Will's	\$2.96/cs
348060	2/8 Lb	Salad Potato Dijon Vinaigrette	Will's	\$2.43/cs
348045	2/8 Lb	Salad Potato German w/Bacon	Will's	\$2.28/cs
348058	3/8 Lb	Salad Potato Red Skin San Francisco RTU	Will's	\$3.23/cs





*All items are subject to stock on hand.
We reserve the right to correct printing errors.
Allowances applied to full case purchases only.*

Allowances effective November 14th through December 17th, 2022.

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