

# Catering magazine

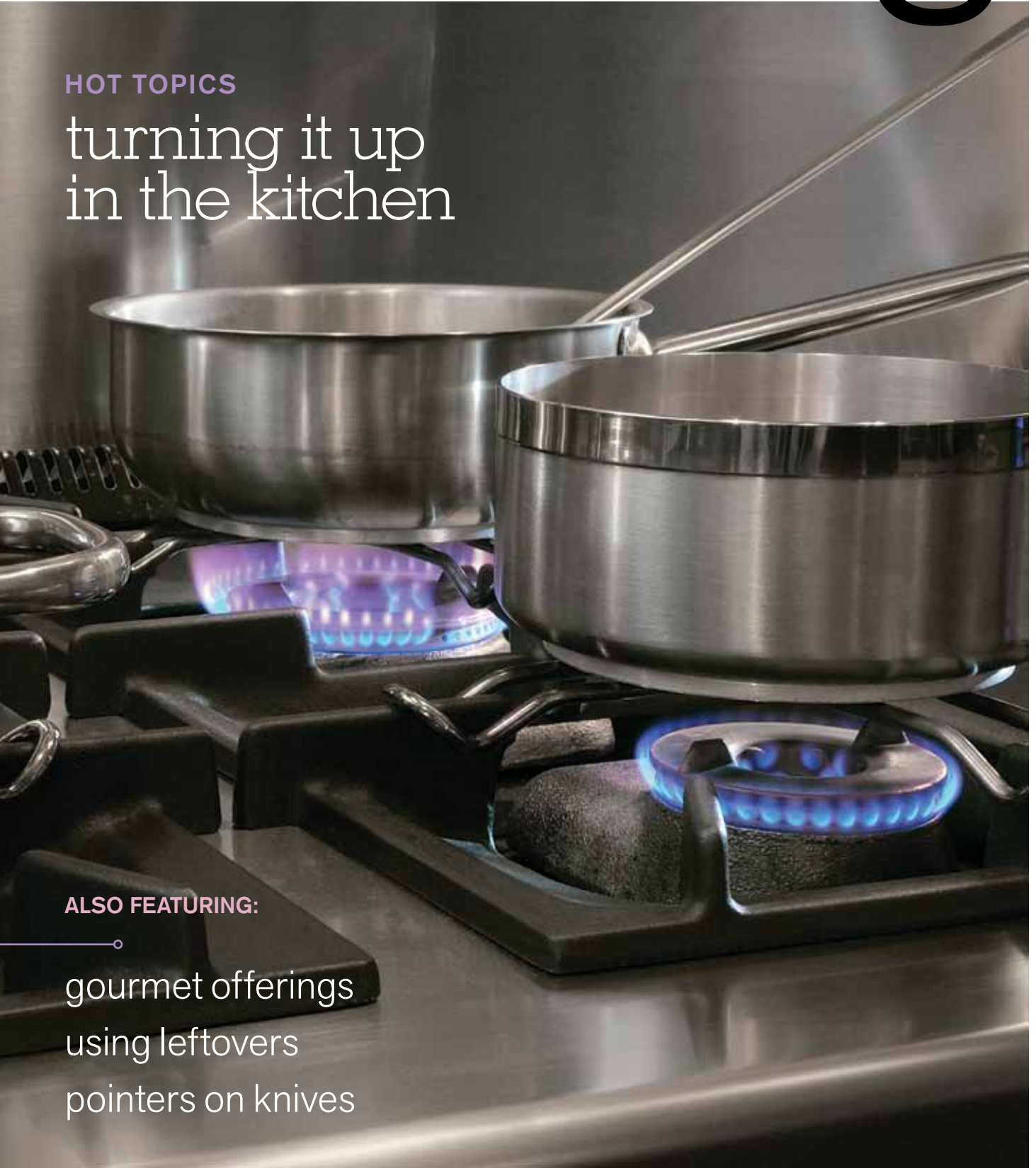
the magazine for catering professionals

## HOT TOPICS

turning it up  
in the kitchen

## ALSO FEATURING:

gourmet offerings  
using leftovers  
pointers on knives



## Products You Can't Live Without

### CHOCOLATE GOES UNDER CONSTRUCTION >>

de Boer Food, a company that imports frozen finished pastries, desserts and dessert components for the foodservice industry, promotes its deconstructed chocolate concept as a way for caterers to differentiate themselves from their competition.

The company imports more than 50 Belgian chocolate toppings, decorations and cups. Deconstructed chocolate removes pre-conceived notions of traditional desserts by providing them with new, fresh characteristics with simple, stunning chocolate accessories.

*continued on page 14*



## RAMBUTAN

Every child in Southeast Asia knows that during July and August baskets woven from tender green coconut leaves contain their favorite fruit, rambutan (ram-boo-tan).

This odd looking fruit, colored crimson to yellow-green, has a soft, flexible shell covered in bristly hairs. The name rambutan is derived from the Malay word *rambut*, which means hair.

One of the best known fruits in Southeast Asia, it also is cultivated in other tropical regions including parts of Africa, Cambodia, Central America, India, and the United States. In 1997 rambutan was one of the top three tropical fruits produced in Hawaii.

Similar to lychee and with more than 50 varieties, rambutan has a sweet, pineapple-cherry taste with a mildly acidic edge. But, like most great things, this grape-like fruit does not come easy. Not only does it look like something from a Dr. Seuss story, but the translucent orb also contains an inedible, mildly poisonous pit.

Best eaten raw, rambutans offer a boost of vitamin C and can make a unique addition to a selection of dessert fruits. You can also purée them to add to jellies, jams and sorbets, or toss them into a fruit salad with other exotic produce such as papaya, pineapple or mango.

To shell a rambutan, use a paring knife or a sturdy thumbnail to cut around the perimeter deep enough to penetrate the shell, then gently squeeze to pop the fruit out.

For a lovely arrangement, leave some rambutans whole and select a few to make four longitudinal slits – almost to the stem – and then spread the sections like petals.

The best quality and truest flavor are found when rambutans are harvested still attached to the branch. Make sure to check for ruptures, rot and bugs if purchasing these exotic fruits already picked from their stems.

## Products You Can't Live Without

*continued from page 12*



For example, the company recommends updating a common dessert like crème brûlée by serving it in its Ballerina Chocolate Cup instead of the usual ramekin bowl, and using its Panatellas Retro chocolate stick decoration and chocolate shavings for an inexpensive way to make it look more exquisite.

de Boer also announces the launch of new dessert concepts in partnership with Hershey Foodservice. Four joint recipes include classic Hershey's products with a variety of de Boer's own. One of them is the Candy Crunch Bowl, which uses de Boer's Chocolate Dessert Cup, Reese's Pieces, Hershey's Unwrapped Mini Kisses Chocolates and Hershey's Chocolate Syrup.

For information, call 800.763.9660 or visit [www.deboerfood.com](http://www.deboerfood.com).

**ALL SCOOPED UP >>** Plating desserts, especially ice cream with its merciless melting, requires quick hands and an awesome scooper. Or not!

Blue Bunny Scoops, a premium pre-scooped ice cream product line, takes the madness out of time and tool restraints while providing portion control.

The ice cream scoops are available in three flavors: chocolate, vanilla bean and Frio Grande Fried Ice Cream.

Each scoop is pre-scooped and individually wrapped to provide easy, simple dessert preparation.

For information, call 800.942.3800 or visit [www.wellsdairy.com](http://www.wellsdairy.com).

### **CATERPLATE OFFERS A HAND**

>> We all wish we could have eight arms to manage our busy moments and daily lives.

CaterStock.com, an on-line distributor of disposable foodservice packaging, may provide something as good with its CaterPlate.