



Satisfy your cravings

**NATURALLY
SWEET
CONFECTIONERY**

YOU CAN ALWAYS RELY ON CALIFORNIA RAISINS

THINK RAISINS THINK CALIFORNIA

California raisins have long been established in Europe as the dried fruit of preference for many confectioners thanks to a reputation for consistently high levels of product quality and taste.

California raisins are 100% natural – no additives are used to produce them just sunshine and mountain water. When a box of California raisins arrives at your door, you can rest assured that they will be clean, safe and ready for immediate use.

The confectionery industry continues to grow and recent key trends are toward healthy, gourmet and luxury foods. Consumers are looking for 'indulgence' at a keen price and more and more they want it in the form of more 'health conscious' products. As a 100% natural product, California raisins provide that health element to a wide range of confectionery products.

Chocolate covered raisins are classic treats and continue to be perennial favourites. If you are looking for new ideas, we at California raisins are always here to help.



WHATEVER YOUR TREAT – CALIFORNIA RAISINS ADD EXTRA SWEETNESS.



Hazelnut and California Raisin Caramel Bar

Makes 12 Bars

FEUILLETINE BASE

200g Milk chocolate
150g Praline paste
100g Gianduja
180g Feullantine wafers
75g Piedmont hazelnuts
75g California Raisins

SALTED CARAMEL

75g Whipping cream
½ Vanilla pod
250g Caster sugar
40g Glucose
20g Sea salt butter
Tempered dark chocolate

FEUILLETINE BASE

Melt the milk chocolate, praline paste and gianduja over a bain-marie. Mix in the wafer and hazelnuts and pour the mixture in a 16 x 16cm frame. Flatten and smooth with a small step pallet knife and allow to set.

Cut into 2.5 x 7.5cm sections.

SALTED CARAMEL

Slice the vanilla in half and scrape the seeds into the cream and boil.

In a hot pan, gradually add the sugar and glucose cooking slowly to form an amber caramel. Gradually add the warm cream, mix well and remove from heat. Add the butter piece by piece, and allow to cool.

ASSEMBLE

Pipe two lines of the salted caramel on the top of wafer base.

Sprinkle with raisins. Dip into tempered dark chocolate.

ALL YOU NEED TO KNOW

California raisins are grown, processed, and shipped from the San Joaquin Valley in California. The valley is 240 miles long, 50 miles wide and sheltered from wind and rain by mountain ranges to the east, west and south and to the north by the Sacramento Valley.

It takes three years to produce a single raisin from planting the vine to harvesting the grape. In late Summer, when the grapes are mature and sugar-levels are optimum, the grapes are left to dry naturally in the sunlight for two to three weeks. During this period, the moisture content drops to below 16% and subtle chemical changes take place within the grape, concentrating the sugars, and giving the raisins their attractive blue-brown skin.

SUPPLY

CALIFORNIA RAISINS ARE AVAILABLE ALL YEAR ROUND! Even though they may not form part of your regular order now, national, and larger wholesale suppliers can easily meet your needs.



California raisins will generally be packed in 12.5kilo polythene-lined boxes for ease of handling and storage. There are about 2,000-2,600 raisins in every kilo.

STORAGE

The recommended temperature for storing California raisins is below 7-5°C (45°F), while the best range for relative humidity has been set at 45-55%. Should the temperature and humidity climb above these levels then it is recommended that the product be refrigerated for short periods of time. It is quite possible to freeze California raisins for later defrosting, they will not be damaged by the process.

California raisins are among the most stable ingredients in the industry but precautions need to be taken. These include;

- Not storing them on or against concrete.
- Not leaving them exposed to sunlight.
- Not storing them on the ground where they run the risk of pest attack.
- Not storing them next to radiators.

To get more ideas on recipes and how to use California Raisins visit our website at www.californiaraisins.co.uk

For a most up to date importers list or your nearest stockist contact info@ukraisins.com