



*Whatever you dish up*

**MAKE A  
MEAL OF IT**

YOU CAN ALWAYS RELY ON CALIFORNIA RAISINS

THINK RAISINS THINK CALIFORNIA

We all know how important healthy menus are these days and how we need to ensure a balance, varied diet. California raisins are perfect for this.

Whether you are a hotel, private restaurant or contract caterer, California raisins give the foodservice industry versatility, consistency, and reliability.

Ease of use, quality and value for money are also factors for any restaurant and California raisins can offer these, as well as being an extremely healthy option for your menu.



Whatever the meal or occasion, California raisins will fit the bill perfectly – from starters and salads to main courses and desserts, you can be sure that California raisins will give your menu that competitive edge.

#### CALIFORNIA RAISINS ALSO PROVIDES:

- A source of vitamins and minerals
- A source of fibre and antioxidants
- Compatible with sweet or savoury dishes.
- Natural fruit sugars
- Consistent size



WHATEVER DISH YOU SERVE UP – YOU CAN ALWAYS RELY ON CALIFORNIA RAISINS



## Baked salt-cured Salmon

*with sweet and sour California Raisin sauce buttered sugar peas & glazed baby potatoes*

**Serves 10**

5 French duck breasts  
50g butter and  
50ml rape oil  
20 small onions,  
glazed onion  
1 dl honey  
10 baking potatoes  
1000g butter  
Salt and pepper  
1 sprig of thyme  
5 whole green apples  
50g butter and 50ml rape oil  
for frying plus salt and pepper  
Salt and ground white pepper  
500g fresh mushrooms  
500g demi-glace sauce  
150g California Raisins,  
soaked in 100ml red wine  
50g green peppercorns, approx.  
50g butter for the sauce

Bring the salt-cure solution to the boil and leave to cool.

Add the pieces of salmon and leave to cure for one hour.

Blanche the potatoes and fry until golden brown with salt and pepper

To make the sauce, heat the lime juice and sugar until it has reduced right down, then add the demi-glace sauce, honey and California Raisins, heat and season carefully with salt and pepper. Check the acidity and melt the butter.

Blanche the sugar peas in salt water and rinse in cold water. Sauté in butter and season with salt and pepper.

Heat the oven to 150°C, dry the salmon pieces and season with ground white pepper.

Cook until golden brown with skin side down, turn and finish in the oven with skin side up until they reach a temperature of 47-48°C.

Place the salmon on warm plates. Coat the salmon with the sauce and arrange the potatoes and sugar peas on the side.

## 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](http://www.californiaraisins.co.uk)

For a most up to date importers list or your nearest stockist contact [info@ukraisins.com](mailto:info@ukraisins.com)