



December 2011

LATEST SCOOPS



DULCE DE LECHE

As you probably know, Dulce de Leche is a thick, sweet milk caramel spread. It is prepared by slowly heating sweetened milk to create a product that derives its taste from caramelized sugar. In Argentina, Dulce de Leche is used as a spread on bread or toast, as a topping for desserts and as a filling between layers of cake or cookies. Indulgent and sweet, Roland Dulche de Leche is a creamy caramel topping that's perfect for drizzling over ice cream, pastries or fresh fruits. Using an original South American recipe, Roland Dulche de Leche topping is available in plain or chocolate. For more info, email salessupport@rolandfood.com, call 1-800-221-4030 or visit www.rolandfood.com.

POPBAR HOT CHOCOLATE

Gelato pop retailer POPBAR (one of Dessert Professional's 2011 Top Ten Frozen Dessert Retailers) wanted a cold-weather product to sell alongside their frozen treats - of course it would have to be served on a stick. Now, eighteen months later, Popbar has launched their Hot Chocolate on a Stick. Available in Dark, Milk and Vanilla White Chocolate, they are made with premium Swiss chocolate that turns hot milk into a frothy cup of hot chocolate. Customers can imbibe at their New York shop, or purchase Popbar Hot Chocolate on a Stick in individual packages to go. www.pop-bar.com

hot chocolate on a stick



BISCOFF CHILLED PUMPKIN PIE



Biscoff Spread is now available for food service customers. The smooth speculoos spread can be used in a wide variety of dessert applications. For recipes (including the Biscoff Chilled Pumpkin Pie pictured here) and more information, visit www.biscoff.com.