

Dianne's[®]

FINE DESSERTS

GIVE GOURMET DESSERTS EVEN MORE SPRINGTIME APPEAL

The spring season and holidays are perfect times to make your dessert menu really shine.



60%

of consumers express
interest in seasonal
dessert specials.¹

FRUITS AND CREAMS ARE SPRING FAVORITES

Spring tastes often lean toward lighter offerings that add a flair of color. Seasonal fruits and fruit-infused whipped creams and crème anglaise are a great way to appeal to consumers' every sense.

Instead of caramel, nuts and dark chocolate, favored spring flavors include lots of fruit and fruit sorbets.



- Think berries. Raspberries, blackberries, tayberries, boysenberries and wild blueberries all add color to your plate and give your desserts a sense of classic elegance.
- Citrus fruits work well too. Consider a lemon crème anglaise or infuse whipped cream with lemon, satsuma orange or sweet lime.
- Instead of sauces, lighten things up with an ethnic twist using fruit pureés like pink guava, pineapple and tamarind.
- Superfruits add a purposefulness to desserts: consider creating creams and purées and/or plating your desserts with trending superfruits like lychee, dragon fruit, passionfruit and guanabana.



Add an artisan's touch when you dress up desserts with grilled and caramelized fruits. Grilled pineapple, grilled plums, grilled pears and grilled cantaloupe all bring a splash of springtime to your desserts.

Dragon fruit has experienced 136% growth on U.S menus over the past 4 years²

USE DESSERTS TO BOOST YOUR BEVERAGE SALES

Being creative with dessert toppings and sides is a great way to pair desserts with craft cocktails and digestifs. Translation: pairings increase check averages.



Scoopable Cheesecake

- Along with fruit-infused whipped creams, infuse coffees and teas to inspire after-dinner coffee, latte and tea orders.
- Liquors make for a great whipped cream and sauce flavor addition and can encourage pairing with after-dinner drinks. Bourbons and brandies, along with flavorful liqueurs, are great accompanying flavors for dessert toppings and sides.
- Top-trending craft cocktails often add a floral essence. Using flowers to dress up your desserts is also a great way to cue pairing with floral craft cocktails. Elderflowers, chamomile, cherry blossoms, lavender and rose water are all in style.

PRESENTATION AND PACKAGING ARE KEY INFLUENCERS



Vanilla Cheesecake

Plating with fruits, flowers and creams are just one way to add uniqueness. Serve cheesecake crust-side-up for a unique spin on plating. Or stand a cheesecake heel in a serving cup and top accordingly for added eye appeal.



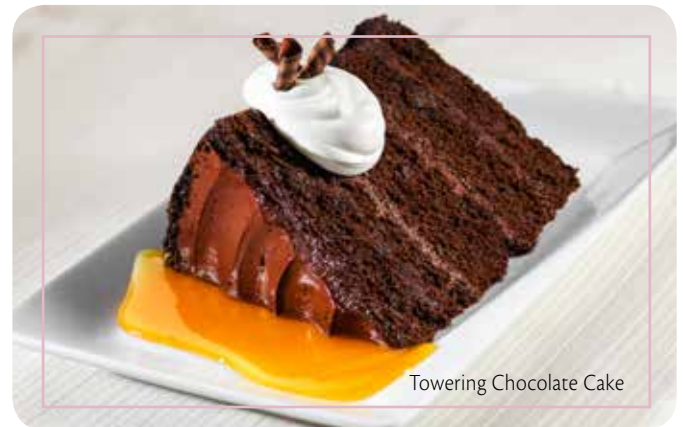
Dessert Shooters

For those who haven't "left room for dessert," offering desserts to-go is a great way to ensure added sales. Consider serving single-serve or sliced desserts and scooped cheesecake balls in to-go packages. Include side cups of creams and fruits for a DIY-type appeal.

VALENTINE'S DAY

This is the one spring holiday when indulgence is in demand.

- Towering cakes make for a great couple's sharable. Make a chocolate lava tower by stacking two lava cakes and using berries as a middle layer.
- Consider indulgent sauces – a white or dark raspberry sauce, a caramel orange sauce, or a port-cranberry sauce are all irresistible additions.



SAINT PATRICK'S DAY

Irish Cream Cheesecake is a no-brainer for this holiday.

Other dessert ideas include:

- Soak a chocolate Bundt cake in Baileys Irish Cream.
- Blend Irish whiskey or an Irish Stout Beer into creams and sauces.
- Pair dessert shooters with booze shooters for a festive flair.



EASTER/MOTHER'S DAY

Easter and Mother's Day are especially big with the brunch crowd. Bring a brunch vibe to your dessert offerings.

- Dessert bars and coffee cakes make for great brunch additions.
- Carving stations are a big hit. Set up a dessert carving station with cakes and cheesecakes for customers to mix and match.
- What makes an omelet station so popular? The chance to customize. Add a dessert station to inspire guests to customize their own dessert offerings.



Find these and other dessert inspirations at diannesfinedesserts.com.

Learn more about Dianne's full line of gourmet desserts. Call 800-435-2253 today.