

what's in your freezer

In Stock for December

Catering Range Quiches **NEW**

These tasty, traditional recipes are made with all natural ingredients. The quiches differ from others in shape, thickness, and process. GMO free, and made of natural ingredients they are ready to serve in approximately 30 minutes from the frozen state and 18 minutes if defrosted. You can cut them to any desired length or shape and serve. Add one of our four recipes to your menu today.

Pack Size (4/2.2lb)



Salmon, Cod & Vegetable Quiche
(Item #50712)



Goat Cheese & Tomato Basil Quiche
(Item #50709)



Mediterranean Quiche
(Item #50710)



3 Cheese Quiche
(Item #50707)

Tips and Tricks Artichoke Quarters

SERVE THEM HOT

- In a cream of artichoke soup
- In a casserole with spinach
- In a lamb stew

SERVE THEM COLD

- As a dip with crab meat
- In a salad with haricot verts, potatoes in a dijon dressing

Artichoke Quarters

Pack Size 10/2.2lb (Item #40212)

New Executive VP Bernard J. Duclos



We are pleased to announce the appointment of Bernard J. Duclos as Executive Vice President of Sales and Marketing.

Bernard J. Duclos was formerly C.O.O. of Valrhona, Inc. Based in Los Angeles, he has more than twenty years of experience in the specialty food industry, and a strong connection with leaders of the fine dining restaurants and up-scale retailers throughout North America.

Duclos will be in charge of expanding the food-service and retail divisions of White Toque, Inc.

New Sales Associate Graham Taylor



To keep up with our growing business in the Southeast, Graham Taylor has joined the White Toque sales team. He will be helping Ed Burleigh, our regional sales manager and servicing our growing customer base.

Graham is a chef by trade and an American Culinary Federation certified judge. His other positions included hospitality and culinary art direction.

His territories will include Southern Florida, Louisiana, Mississippi, Arkansas and Kentucky.

Appetizing Escargot Presto



Packed without their shell, these ready-prepared Helix escargot come in a pre-portioned tray of 4 half dozen. As a result, you are guaranteed a 100% yield and consistent recipe. Served in an authentic garlic butter sauce, the pre-cooked escargot are tender and full of flavor.

TIP: Bake them for 8-10 minutes at 360°F in cherry tomato halves or a mushroom cap.

Escargot Presto
(Item #56501)
Pack Size 12/24 units

New Pastries Fruit Filled Paniers

NEW

A delicate composition of high quality puff pastry with fruits and custard cream. The product has a generous filling of 40 percent of the paniers overall weight. The paniers come eggwashed, ready to bake, remaining sweet and crunchy. Choose from 3 different fruit fillings; apricot, pear almond and red fruits. A delicious breakfast treat.



Apricot Panier
(Item #58121)
Pack Size 60/4.7oz



Pear Panier
(Item #58123)
Pack Size 60/4.7oz



Red Fruits Panier
(Item #58122)
Pack Size 60/4.7oz

Ingredients:

- 10 pc White Toque Brick Dough (Item #64002)
- 1 lb White Toque Spinach (Item #40400)
- 1 lb White Toque Forest Mushroom Mix (Item #52101)
- 40 pc White Toque Yuca Fries (Item #40821)
- 30 pc White Toque 7" Asparagus (Item #40720)
- 2 pc Chicken Breasts
- 3 oz Sundried Tomato Pesto
- 1 oz Heavy Cream
- 5 oz Demi Glaze
- 6 tbsp Port Wine
- 1 oz White Toque Truffle Butter (Item #59201)
- Olive Oil
- Canola Oil
- Bread Crumbs
- 2 Egg Whites
- 3 Shallots
- Butter
- Garlic



Didier Hevin
White Toque
Corporate Chef

Recipes from the Chef Chicken Roulade on Truffle Sauce, Yuca Fries & Asparagus Beignets



Directions: Makes 10 servings

- Sauté the mushrooms with shallots and butter until the water evaporates. Chop the preparation into duxelles. Let cool.
- Sauté the spinach with butter and garlic. Let cool
- Slice each chicken breast into 5 strips and sauté then until half cooked.
- On each brick dough, place a row of spinach, then chicken, and top with mushroom duxelles. Finish with a layer of pesto, mixed with heavy cream.
- Roll the brick dough over the preparation and bake until golden brown.
- Deep fry the yuca and asparagus, coated with egg whites and bread crumbs.
- Cut the chicken roll into 3 pieces and display over the sauce. Garnish with yuca and asparagus beignet.

Sauce: Port wine reduction and demi glaze. Finish with truffle butter.

Tasty Addition Grilled Eggplant



(Item #41203)
Pack Size
6/2.2lb

White Toque's grilled eggplant are grown, grilled and packed in Italy. They are perfectly sliced to a 1/4 inch thickness, have no oil added and come IQF frozen, minimizing waste for portion and cost control. They are excellent for pizza toppings, wraps, sandwiches, pasta and lasagna.

Lite and Thin Feuille de Brick



Imported from France, White Toque's Feuille de brick is a thin, crispy, non-buttery dough that can be baked, pan fried or deep fried. Originating in the Moroccan Cuisine, it is perfect for creating bite size appetizers, desserts, or any light pastry dish.

(Item #64002)
Pack Size
2/250 units

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a new world of

FROZEN FOOD

