

DiCarlo

FOOD SERVICE

April 2019



Cheese of the Month



GRANDE
CHEESE COMPANY

Prima Dolce Ricotta

#11011 2/4.5 lb.

The delicate curds of Grande's Ricotta Prima Dolce® are light, fresh and sweet, reminiscent of the traditional hand-dipped ricotta made in the Italian countryside. Delivered in the original basket of collection, the quality of curd is preserved, providing a smoother, creamier texture for those looking for an authentic Ricotta experience.

Berry Ricotta Panna Cotta

- 2 cups Grande Prima Dolce Ricotta, whipped
- 2 cups Milk, divided
- 4 tbsp. Powdered gelatin
- 3 cups Heavy whipping cream
- 1 1/4 cups Granulated sugar
- 2 tsp. Vanilla extract
- Ricotta Panna Cotta, chilled
- 1/4 cup Fresh berries
- 1 tbsp. Honey



Method:

Combine Grande Prima Dolce Ricotta and 8 oz. milk in a large bowl and whisk until smooth. Reserve.

Sprinkle 2 gelatin packets over additional 8 oz. milk in small bowl; stir to blend. Reserve.

Combine heavy cream, sugar and 2 tsp. vanilla in saucepan; bring to just a boil over medium heat, stirring frequently. Remove from heat; add reserved gelatin mixture and whisk to blend.

Slowly add cream mixture to Ricotta mixture, whisking constantly, until smooth.

Pour 5 oz. panna cotta into each serving bowl. Cover and chill to hold.

Arrange 1 oz. fresh berries on top of panna cotta; drizzle with 1 tbsp. honey. Garnish with mint sprig if desired.

Pasta of the Month



Gluten-Free Pasta

Spaghetti #179866 18/12 oz.

Penne Rigate #179868 16/12 oz.

Fusilli #179870 16/12 oz.

Our gluten-free pasta is as firm and delicious as traditional pasta. It is prepared only with brown rice, GMO-free raw white and yellow corn. It is extruded through bronze die, to enhance every sauce.

What's new at DiCarlo...



Riverboat Red Pepper with Crab Soup

#230482 4/4 lb.

Sweet roasted red bell peppers, spicy poblanos and tender sweet crab meat simmered in a rich chicken stock blended with fresh cream, crushed red peppers and a hint of habanero. This frozen soup is ready to heat and serve.



Creamy Cauliflower & Quinoa Soup

#230480 4/4 lb.

A creamy blend of cauliflower, red and white quinoa and fontina cheese. Ready to serve.



French Onion Soup

#230484 4/4 lb.

A mix of charred onions and sautéed onions in a beef broth enhanced with sherry wine and balsamic vinegar. This frozen soup is ready to heat and serve.



Hazelnut Chocolate Cake with Nutella

#359490 2/3.75 lb. 14 slice

Moist vanilla cake surrounded by a decadent chocolate hazelnut filling made with real Nutella. Topped with chopped hazelnuts, Belgian chocolate shavings, and chocolate chunk accents. Heavenly!



Italian Rainbow Cake

#359492 2/4 lb. 14 slice

Three colorful sponge layers are filled with a sweet raspberry jam and almond marzipan, topped with decadent chocolate icing, chocolate sprinkles, and Italian-colored blossom curls.



Mike's Hot Honey

#406165 4/24 oz. Chef's Bottle

Honey infused with Chili Peppers. A flavor combination Mike discovered while studying in Brazil, blends two of nature's most unique and delicious foods — honey and chili peppers.

Mike's first pairing was to drizzle his creation over his favorite food, pizza. Try Mike's Hot Honey on your favorite foods too. Drizzle on cheeses, fried chicken, BBQ, mix into dressings and cocktails and even pour over ice cream.

Black Cattle Ranch



Black Cattle Ranch is a premium fresh meat program sourced from only the finest quality meats. Our variety of cuts are certified traceback, cut and packaged locally. With over 50 years experience in the Foodservice industry, we truly understand the importance of consistency and quality for both you and your customers.



This month's featured item...

Fresh Semi Boneless NAE Split Chicken

#121059 20/16 oz. avg.

This is a custom fresh Antibiotic-Free semi-boneless, skin on split chicken. It is the best of both worlds as this product includes a hearty sized semi-boneless breast along with a nice portion of boneless dark thigh meat as well. You won't find a product like this anywhere else!



Easter is April 21st

Lamb Leg Boned Rolled Tied

#145121 8/6 lb. avg. frozen

Frenched Lamb Rack 28 oz. & up

#145122 12/ 28-32 oz. frozen

New Zealand Lamb Rack

14-16 oz. #145113 20 ct. frozen

16-18 oz. #145112 20 ct. frozen



Applewood Smoked Carvemaster Ham

#110057 2/ 9-10 lb.

Spiral Slice Ham Bone-in

#110569 4/ 6-10 lb.

Pit Ham Boneless

#110570 2/16 lb. avg.





Original Naan Flatbread Teardrop

#331600 48/4.4 oz.

The timeless taste of Stonefire Original Naan serves as the perfect base to your culinary creations. Soft and buttery, our versatile naan will inspire recipe development across dayparts and menu applications.

FEATURES AND BENEFITS

- Our naan is made with real buttermilk and ghee
- Hand stretched so every naan is authentic and unique
- Baked in our patented tandoor tunnel oven to give authentic taste and texture
- Soft, fluffy, and pillowy with every bite
- Versatile flatbread fit for any menu daypart



Original Naan Dipper

#480181 2/3.8 lb.

They may be bite-sized but they're still Stonefire naan, baked in our tandoor tunnel oven. That means you'll enjoy the same authentic taste with just the right amount of bubbles and char. Give your customers a whole new way to enjoy their favorite dips and spreads.

FEATURES AND BENEFITS

- Our naan is made with real buttermilk and ghee
- Soft, fluffy, and pillowy with every bite
- Perfect for crostini, soups, deep fried for desserts



Happy Easter!



Lent goes
through April 19th

Menu Items for Lent



**Barramundi Fillet 7-9 oz.
Skin-on / Boneless**
#264848 1/10 lb.

A fish that's better for you and our planet!
With a crowd pleasing flavor and meaty bite,
Australis Barramundi helps you eat smarter
and more sustainably.



**Cultivated Mussels
Vac-Pac**
#246266 10/1 lb.

Calamari Tadarodes 5-8"

Tubes & Tents #261921 4/2.5 lb.
Tubes Only #261926 4/2.5 lb.



Beer Battered Cod

2 oz. #267667 1/10 lb.
4 oz. #267663 1/10 lb.

Serve as fish & chips along with your favorite dipping sauce. Roll up in a crispy fish wrap. Make some great tacos. Throw it on a bun for a great sandwich. The possibilities are endless! Wild Caught, Natural Cod Fillets Prepared in an Exclusive Beer Batter, Par-Fried, Oven Ready.



Country Breaded Flounder Fry

#246482 1/10 lb.

Lightly coated with our savory country-style breading, these pure white flounder fillets fry up, crispy and delicious. These are a thin fillet that's crisp on the outside and tender in the middle. Ready in minutes right from the freezer, they're quick to cook and sure to please.



Beer Battered Pollock 2 oz.

#246506 1/10 lb.

Wild Caught, Natural Alaska Pollock Fillets Prepared in an Exclusive Beer Batter, Par-Fried, Oven Ready. Serve as fish and chips entree with fries on the side. Use your favorite dipping sauce. Crispy fish wrap, fish fry platter, fish tacos, appetizers.



Beer Battered Shrimp 31-35 ct.

#246504 1/10 lb.

Serve with your favorite dipping sauces, use in tacos, wraps, appetizers. Serve in a shrimp and fries basket.

**Lent goes
through April 19th**

Menu Items for Lent



Swordfish Fillets 8 oz.

Boneless/Skin-on
#246892 20/8 oz.

Red Snapper

Boneless/Skin-on Fillets 6-8 oz.
#246904 1/10 lb.



Ahi Yellow Fin Tuna

4 oz. #246875 40/4 oz.
6 oz. #246880 1/10 lb.
8 oz. #246883 1/10 lb.
10 oz. #246889 1/10 lb.
Saku Blocks 9-12 oz. #265115 20 ct.

Flounder Fillets 4 oz.

Boneless/Skinless
#264802 1/10 lb.

Chilean Sea Bass 8 oz.

Boneless/Skinless
#246780 20/8 oz.



MSC Cod 4 oz.

Boneless/Skinless
#246660 40/4 oz.

Salmon Fillet

Boneless/Skinless

8 oz. #269050 20/8 oz.
Wild Keta 4 oz. #269085 40/4 oz.
Wild Keta 6 oz. #269092 27/6 oz.



Lobster Tails

4 oz. Cold Water #268062 40/4 oz.
5-6 oz. Cold Water #268064 1/10 lb.
5 oz. Warm Water #268065 1/10 lb.
8 oz. Warm Water #268020 1/10 lb.



Tilapia Fillets

3-5 oz. #264901 1/10 lb.
5-7 oz. #264905 1/10 lb.
7-9 oz. #264907 1/10 lb.

P&D Shrimp Tail-off Raw

267088 5/2 lb. P&D Shrimp 41-50 ct.
267092 5/2 lb. P&D Shrimp 51-60 ct.
267212 4/2.5 lb. P&D Shrimp 21-25 ct.

P&D Shrimp Tail-on Raw

267399 1/10 lb. P&D Shrimp 8-12 ct.
267400 1/10 lb. P&D Shrimp U-15 ct.
267402 1/10 lb. P&D Shrimp 16-20 ct.



Sea Scallops IQF

10-20ct. #260260 2/5 lb.
20-30ct. #260301 2/5 lb.

Bay Scallops IQF

60-80ct. #260205 2/5 lb.



White Shrimp in Shell Raw

267011 10/5 lb. White Shrimp in Shell U-8 ct.
267013 10/5 lb. White Shrimp in Shell U-10 ct.
267015 10/5 lb. White Shrimp in Shell U-12 ct.
267017 10/5 lb. White Shrimp in Shell U-15 ct.
267020 10/5 lb. White Shrimp in Shell 16-20 ct.



Pasteurized Crabmeat

Jumbo Lump #242081 6/1 lb.
Super Lump #242086 6/1 lb.
Special #242094 6/1 lb.
Claw #242095 6/1 lb.





New at DiCarlo!

New Zealand Grass Fed Free Range Lamb Racks

14-16 oz. #145113 20 ct.

16-18 oz. #145112 20 ct.

- Chef-Ready with 100% yield and 0% prep
- Hand Selected Finest Quality
- Aged 96-Hours to the Heigh of Flavor & Tenderness
- Grass-fed
- No Antibiotics or Added Hormones
- Certified Halal



FEATURED PRODUCE ITEM

Cauliflower

#220 Cauliflower 12-16ct.

#221 Cauliflower Cello 3ct.



northshire farms

Cauliflower is made up of tightly bound clusters of florets that form a dense head, similar to that of broccoli. The stems and trunk are firm and tender and the florets have a dense yet soft and crumbly texture. Its flavor is mild with subtle cruciferous and nutty sweet nuances, a taste which is amplified when roasted. The entire cauliflower, its leaves, trunk, stems and florets are all edible.

Cauliflower can be eaten raw or prepared in several ways including, steamed, roasted, fried and pickled. To prevent cauliflower from turning brown before cooking, soak the cauliflower in milk and water with a dose of lemon juice.

ROASTED GARLIC PARMESAN CAULIFLOWER

Ingredients

- 1/2 cup butter melted
- 2 garlic cloves minced
- 1 cup Italian or plain breadcrumbs
- 1/2 cup grated Parmesan cheese
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1 medium cauliflower head

US Customary - Metric

Instructions



Preheat oven to 400 degrees F. Line a large baking sheet with parchment paper. Set aside.

Remove all leaves from cauliflower head. Cut cauliflower into florets, all roughly the same size. You can slice the large florets in half, if needed.

Melt butter and in a small bowl. Add garlic and stir in.

Place breadcrumbs, salt, pepper and Parmesan cheese in another bowl. Dip each cauliflower piece into butter first, then to breadcrumbs.

Place each breaded piece on prepared baking sheet. Repeat until you use up all cauliflower. Roast cauliflower for 35 to 32 minutes, or until the breading is golden brown.

Growing Menu Offerings Beyond Meat

Plant-based dining is on track to be the foodservice trend of the year. Whether consumers are exclusively non-meat eaters or identify more with a flexitarian lifestyle, plant-based meals provide an appealing platform for bold flavors, ethnic inspiration and colorful “Instagram-worthy” presentation. Plant-based cuisine encompasses vegetables, legumes, ancient grains, “faux meats,” non-dairy milks, and more; there isn’t a set definition of what the term “plant-based” truly means. In fact, 59% of consumers consider plant-based food to be either vegetarian or vegan, but a full 33% of consumers say that plant-based meals can contain some meat.



Vegetable-forward takes on already popular dishes are a great way to adapt this trend to your menu. For example, carb substitutes like cauliflower rice or zucchini spaghetti are growing in popularity – 61% of chefs say they’re a hot trend. Jackfruit is making a splash in the alternative-meats world due to its texture (like pulled pork) and mild flavor that plays well with curry and barbecue sauce. The fruit has demonstrated impressive growth of +75% on menus over the past four years.

Patrons of all ages have made the choice to cut back on animal products – for reasons ranging from personal health to environmental sustainability. The trend shows no signs of slowing in foodservice, and many consumers (especially Millennials and Gen Z) say they’re willing to pay a premium for certain plant-based dishes such as veggie burgers. Utilizing both fresh and ready-to-use ingredients, operators can capitalize on this opportunity while showcasing culinary creativity.

See these new meatless options from Before the Butcher



New!



Cook in Bag Turkey Breast Roast Skin-on Raw

#123600 2/10 lb. avg.

All of the flavor, none of the mess! Our Skin-On Whole Muscle Turkey Breast Roast is perfect for carving or slicing. Plus, it cooks right in its bag and bastes itself.



Oven Roasted Turkey Breast Skin-on Petite

#123606 4/4.5 lb. avg.

With a high-quality natural appearance and texture, this product is made from whole muscle breast meat and minimal ingredients. Perfect for carved entrées and gourmet sandwiches



Oven Roasted Turkey Breast Skin-on

#123608 2/10 lb. avg.

With a high-quality natural appearance and texture, this product is made from whole muscle breast meat and minimal ingredients. Perfect for carved entrées and gourmet sandwiches

Don't Settle. Eat Delicious. Eat **UNCUT.**

New at DiCarlo!



non-GMO



GLUTEN-FREE



vegan

Before the Butcher UNCUT is where PLANT meets PROTEIN. Our 100% gluten and GMO free plant meat products are perfect for vegetarian and vegan recipes. Perfect for salads, stir fry, sliders, pizza, pasta and more!



Plant Meat Burger Raw
#20700 40/4 oz.



Plant Meat Chicken Chunk Cooked
#20714 2/5 lb.



**Plant Meat Bulk
Burger Meat Raw**
#20706 4/2.5 lb.



**Plant Meat Ground Italian
Sausage Raw**
#20710 4/2.5 lb.



Plant Meat Ground Chorizo Raw
#20712 4/2.5 lb.



Plant Meat Beef Tips
#20718 2/5 lb.



Plant Meat Ground Beef Raw
#20720 4/2.5 lb.



Plant Meat Pulled Pork Cooked
#20722 4/2.5 lb.



KITCHEN STAPLES

Deli Soup Containers with Lids



- 8 oz. #553535 1/240 ct.
- 16 oz. #553545 1/240 ct.
- 32 oz. #553540 1/240 ct.



Can Liners

- Clean Can Liner 24x33 12-16 gal. #545563 1/1000 ct.
- Black Heavy Can Liner 40x46 1.3mil #545661 100/40-45 gal.
- Black Heavy Can Liner 38x58 1.3mil #545674 100/60 gal.
- Clean Can Liner Hi-Density 33x40 16MIC #545687 250/33 gal.
- White Can Liner Hi-Density 40x48 16MIC #545693 250/45 gal.
- Cleanr Can Liner Hi-Density 38x60 16MIC #545697 200/60 gal.

Powder-Free Nitrile Gloves

- Blue Small #545205 10/100 ct.
- Blue Medium #545215 10/100 ct.
- Blue Large #545217 10/100 ct.
- Blue XL #545219 10/100 ct.
- Black Large #545286 10/100 ct.
- Black XL #545288 10/100 ct.



Powder-Free Latex Gloves

- Large #545290 10/100 ct.

Film Wrap with Cutter Box



- 12" #543290 1/2000'
- 18" #543300 1/2000'



- 12" #543305 1/2000'
- 18" #543310 1/2000'

Aluminum Foil



- 12" Aluminum Foil Roll #542460 1/1000'
- 18" Aluminum Foil Roll #542462 1/500'
- 18" Heavy Duty Aluminum Foil Roll #542560 1/500'
- Aluminum Foil Sheets 9"x10.75" #542550 12/200 ct.
- Aluminum Foil Sheets 12"x10.75" #542600 12/200 ct.

Aluminum Steam Trays & Lids



- Half Medium #542716 1/100 ct.
- Half Deep #542718 1/100 ct.
- Full Medium #542712 1/50 ct.
- Full Deep #542714 1/50 ct.
- Full Lid #542720 1/50 ct.
- Half Lid #542722 1/100 ct.
- Full Shallow #542715 1/50 ct.

PLEASE VISIT OUR
CASH AND CARRY STORE

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Hours: Mon. thru Fri.* 8:00am-5:30pm
* Closed on Tuesday
Saturday 8:30am-2:30pm
Phone: 631-758-6000 ext. 350



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