

STAND OUT FROM THE CROWD

when you serve products CREATED with

SNOWFLAKE[®]
Coconut



Make it fresh. Make it yours. Make it Golden.



STAND OUT FROM THE CROWD

when you serve products created with **SNOWFLAKE® Coconut**



Coconut
Frosting

Add a Tropical Twist!

Appetizers

Coconut shrimp
Coconut lobster nuggets
Coconut chicken tenders
Hawaiian skewers
Coconut bay scallops
Fritters (clam, crab, fish)

Salad Garnishes

Crab salad
Tropical chicken salad
Seafood salad
Fruit salad
Ambrosia

Entrees/Sides

Coconut crusted fish
Coconut breaded banana slices
Fruit salsa (1 pt coconut: 4 pts salsa)

Desserts/Sweets

German chocolate icing (1 pt coconut: 2 pts icing)
Coconut macaroons
Coconut ice cream (1 pt coconut: 1 pint ice cream)
or ice cream topping
Coconut cream pie
Coconut éclairs (1 pt coconut: 2 pts cream or filling)
Tapioca or rice pudding (1 pt coconut: 3 pts pudding)
Coconut pineapple chunks



Coconut
Shrimp

For additional recipes and menu suggestions, call 800-670-2666 or visit our web site at www.goldendipt.com.

To order, contact your local distributor.



Golden Dipt Foodservice
A division of Kerry, Inc.
Beloit, WI 53511

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Savor the ultimate experience from the tropics. Enhance your menu with on-trend Caribbean & Southeast Asian flavors by using FRESH Snowflake Coconut!

- Grown fresh in the Philippines – **highest quality**
 - Great fry tolerance, ideal for short fry times (up to 3 minutes) such as coconut breaded shrimp and pineapple
 - Provides added coconut flavor
- Sweet, natural coconut flavor – enhances **freshness, flavor and appeal** of your menu item
- Desiccated flakes – **dry, doesn't clump**
 - No excess moisture, which ensures no bitter taste
- Longer flakes – **great adherence to food items**
- **Versatile** – Use as a topping, flavoring, or filling agent for candies, ice-cream, or pies. Add to your fresh breadings or favorite salad dressing.



| PRODUCT CODE | ITEM | PACKAGE |
|--------------|-------------------------------|---------------|
| G12242.50 | Snowflake MEDIUM COCONUT | 10/1 lb. Case |
| G12158.50 | Snowflake FANCY SHRED COCONUT | 10/1 lb. Case |
| G12168.370 | Snowflake FANCY SHRED COCONUT | 25 lb. Box |
| G12180.50 | Snowflake SHORT FLAKE COCONUT | 10/1 lb. Case |

CARIBBEAN COCONUT-CRUSTED RED SNAPPER

4 red snapper fillets, boneless,
skin on, 5 oz each

1 cup Golden Dipt PRE-DIP BATTER MIX

2 cups Golden Dipt LIGHT N' CRUNCHY BREAD CRUMBS

3/4 cup Snowflake Coconut

2 oz vegetable oil

Salt, pepper to taste



1. **For coconut crust:** Combine Golden Dipt LIGHT N' CRUNCHY BREAD CRUMBS and Snowflake COCONUT and place in a half pan.
2. Dredge the snapper fillets, presentation side down, into the Golden Dipt PRE-DIP BATTER MIX. Then, press gently into the coconut crust, coating only one side of the fish fillet. Keep refrigerated.
3. To serve, heat the vegetable oil and a touch of olive oil (for flavor) in a heavy bottom pan (cast iron works well) to just below the smoking point. Place the coated fish fillets crust down in the pan and sauté until golden brown, turn once. Finish cooking on the skin side. Remove from the pan, blot the excess oil onto absorbent paper.

Serve with black beans and rice, spinach, and mango relish.

Serves 4