

# Ripe for the picking: explore decadent fruit desserts from Sweet Street

Seeing the colorful produce aisle at the grocery store is a sensory experience unlike any other. Bright colors. Fresh aromas. And the allure of flavors that range from tangy, to tart to sweet. That's the refreshingly fundamental goodness of fruit.

No wonder why fruits of all varieties are such a popular choice to feature in desserts. The fact is, in the hands of an inspired chef, zesty fruit flavors are dialed to the nines and bursting with freshness. And when paired with traditional dessert ingredients that are rich, creamy and buttery, the combination becomes simple irresistible. The appeal of desserts that include fruits and other "non chocolate" ingredients continues to grow, according to *QSR Magazine*. These innovative offerings can help give operators an edge through their dessert menu.

With spring in the air, and a bounty of fresh fruits available for the picking, now is the perfect time to explore all of the luscious fruit desserts offered by Sweet Street.

A great way to begin is with the tropical allure of our Caramelized Pineapple Coconut Bande. It features moist coconut cake cradling a layer of caramelized pineapple and salted caramel. Paradise found! And blackberry lovers will delight in our Greek Yogurt Blackberry Bande, featuring the creamy tartness of Greek yogurt mousse ribboned with an intoxicating compote of sweet vine-ripened blackberries mellowed with California cabernet.

The possibilities continue with our Peachberry Crumble, with a refreshing peach blueberry compote sitting atop a moist lemon semolina cake ribboned with tart lemon curd. And what exploration would be complete without perhaps the most iconic dessert fruit of them all: the strawberry. Our Strawberry Vanilla Bean Basil Bande is a delightful combination of crème brûlée mousse, bright strawberry compote and an unexpected savory touch of our contemporary basil glaze.



Greek Yogurt Blackberry Bande

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## Sweet Street Desserts Introduces A Bande Of Beauties

For over 20 years, Sweet Street Desserts has been a leading name in the dessert industry, baking for restaurants and cafés in over 60 countries, on every continent. Rooted in Sandy Solmon's, Founder and CEO of Sweet Street Desserts, principles that luscious and craveable foods have no bounds, the Company has once again reinvented itself with a new line of innovative desserts dubbed Bandes. Handcrafted elegance in a simple, contemporary format, Bandes by Sweet Street offer an excitingly versatile canvas to inspire your chef-d'oeuvre and your guests an unfolding indulgent experience to be treasured.

Aptly named "Bande of Beauties", this new line of desserts is complete with seven passionately perfected flavor profiles. Each low-profile cake is paired with textural delights from roasted hazelnuts to house-made toasted candied coconut and smooth waves of vanilla bean mousselines to creamy milk chocolate frostings. "Today, customers are explorers looking for new flavor combinations while cherishing the traditional," says Sandy Solmon. "We have layered excitingly unexpected bold and contemporary flavors from strawberry vanilla bean accented with savory basil to rich blackberry Greek yogurt complemented with California Cabernet." Looking for a fresh take on chocolate nostalgia? The Peruvian Swirl Cacao Bande is a moist, dark chocolate cake and crisp milk chocolate feuilletine crunch crowned with deeply flavored chocolate mousse made from single-origin Peruvian chocolate, sustainably grown. Finished with a white chocolate swirl, it is truly crafted for chocolate-lovers and purists alike.

Uniquely crafted to inspire creativity and wildly versatile to meet any price point and exceed all expectations, Bandes can be dressed up as a signature dessert reflective of your restaurant or plated as-is for a chic, distinctive indulgence to be enjoyed throughout the day.

The adaptable format and wide variety of cutting options give restaurateurs the flexibility to slice each Bande to perfection, offering an array of options for any occasion throughout their operation.

From single-origin sustainable chocolates to locally sourced, hormone-free dairy and creams, Sweet Street only selects the freshest ingredients for the best flavors. The Company does not use high fructose corn syrup, artificial colors or flavors and has chosen only all-creamery butter for these desserts.

Visit Sweet Street at these upcoming industry tradeshow to sample these new products and more: Menu Directions- March 1-4, 2015 in Memphis, TN; Catersource- March 10-11, 2015 in Las Vegas, NV; Restaurant Leadership- March 22-25, 2015 in Scottsdale, AZ; Pizza Expo- March 24-26, 2015 in Las Vegas, NV.

### **About Sweet Street Desserts**

Sweet Street Desserts was born in 1979, when founder Sandy Solmon began baking oversized chocolate chip cookies in a 2-bay garage in Reading, Pennsylvania. Today, Sweet Street is the leading innovator in the dessert industry, baking for restaurants and cafes in over 60 countries, on every continent. The Company's commitment to community, passion for artful food and dedication to quality remain the motivation behind every creation. Sweet Street offers over 400 luscious gourmet desserts from big cakes to brulee'd cheesecakes and macarons, dessert bars to loaves, and of course, Sandy's legendary cookies. Amazed by the power of good food shared, Sandy's collaborative experiences inspired her to open Café Sweet Street in Reading, PA. A locavore concept, Café Sweet Street features made-from-scratch lunches from pure, locally sourced ingredients. Her latest project, The Sweet Street Mobile Art Kitchen, is a food truck serving up American cuisine throughout the streets of Paris. Questions can be directed to Jennifer Matten at 610.921.8113 or [Jennifer.matten@sweetstreet.com](mailto:Jennifer.matten@sweetstreet.com). For more information visit [www.sweetstreet.com](http://www.sweetstreet.com).