



Mediterranean Manifesto® Savory XANGIOS™

**SWEET  
STREET**  
-EST. 1979-

SAVORY  
**XANGIOS™**

## EXPLORATION GUIDE

(Pronounced chang-go. Like "tango" with a "ch" as in "chilaquiles")

More than 2 decades have passed since the discovery of legendary Cheesecake XANGIOS®. Now, it's time for a new expedition. Scouring the globe, from Central America to the Middle East and Europe, another epicurean treasure unearthed.

Behold, Manifesto® Savory XANGIOS™ are here.



### What is a Savory XANGIOS™?

- Savory, cage-free egg flan
- Roasted vegetables and toasted spices
- Flaky, golden pastry-like tortilla
- Creamy, herbed cheeses





## Mediterranean Manifesto® Savory XANGIOS™

5.10 oz

Roasted red peppers, kale and caramelized onions paired with a savory cage-free egg flan seasoned with thyme, nutmeg and dijon. Finished with the creaminess of herbed feta filling rolled in a crisp, golden tortilla.



### Why will you love Manifesto® Savory XANGIOS™?

Trending Flavors = Bold Solution

Individually Wrapped = No Waste

Versatile, Pre-oiled = Operationally Friendly

Familiar Format = On-The-Go Convenience

Purposeful Ingredients = Better-for-me Meal



# MEDITERRANEAN



27% of consumers are eating more unique types of global foods now than they did two years ago

\*Technomic Global Food & Beverage

From the cliffs of Oia, overlooking Santorini Island we experience an absolutely picturesque sunset. The clouds were painted bright yellow and orange, seeming brushed with hues of purple and pink, all cascading across the Aegean Sea. Just as the sun set, our meal was served - a flavorful Frittata abundant with local veggies and sprinkled with herbed Feta cheese.

Stay Amazed

Ps...For dessert, a modernly rustic Olive Oil Citrus Cake...it's glaze shimmered reminiscent of the evening's scenes.

Sweet Street

Friends & Family

## Inspiration

### MEDITERRANEAN FRITTATA

Tradition

A delicious combo of cultures and cooking methods - eggs are beaten to a fluff as garden-fresh vegetables and savory cheeses are folded in. Slowly baked in a woodfired oven, until ready to be served al fresco with the entire family.







## Southwest Salsa Verde Manifesto® Savory XANGOS™

4.93 oz

Mild spice of salsa verde - fire roasted tomatillos, Serrano and Bell peppers, sautéed onions - and crunchy tortilla chip crumbles layered and cooled by a smooth, savory blend of cheeses with roasted garlic and cayenne pepper. Wrapped in a crisp, golden tortilla.

### Versatile heating and serving options:

- **Turbo Chef** from freezer in -2 minutes for an all-day breakfast solution
- **Deep fry** for a portable passport to traverse mid-day/late-night craves
- **Bake** - convection or conventional - for an immersive signature brunch dish





# SALSA VERDE



70% of US consumers enjoy trying new experiences, including food & drink flavor discovery.

\*Technomic concluded in its recent Flavor Consumer Trend Report



Arriving early-morning to the ruins of Oxtankah in Chetumal, Mexico, we explored the ancient architecture. By the foot of a massive tree we rested and enjoyed some local recipes, our favorite was chilaquiles - a salsa of tomatillos and melty cheeses mixed with tortilla strips. You could taste the tradition, running as deep as the roots of those towering trees.

Stay Amazed

Ps...We enjoyed a Gf Honduran Chocolate Manifesto® Brownie, w/ sustainable chocolates from the cocoa collective we'll be visiting next week. What a delicious coincidence?!

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## Inspiration

CHILAQUILES (an ancient word meaning "chilies and greens")



### Tradition

For hundreds of years Mesoamerican families have sun-dried leftover tortillas and used them for breakfast the next day - providing a way to stretch resources while making a satisfying meal. In this dish, the crunchy tortillas are simmered in a sauce to soften and topped with favorites.







## Roasted Tomato Feta Manifesto® Savory XANGIOS™

5.07 oz

A mixture of smoked tomato, roasted red peppers, chilies, onions and toasted Middle Eastern spices are layered with a smooth cage-free egg flan ribboned with fresh kale and crumbled feta. Wrapped in a crisp, golden tortilla.

### Breakthrough the Norm:

- Creative Global Flavors
- Authentic Ethnic Ingredients
- Easy to Prepare
- Iconic Handheld Format
- Craveable Savory Discovery





# ROASTED TOMATO FETA

55% of diners love breakfast all-day and say they'd order breakfast items at any time if they were offered.

\*Restaurant Management statistics 2022

Shakshuka  
+133% 4 year menu penetration growth

\*Datassential SNAP! Menu Trends 2022

## POSTCARD

Today, we explored the cobblestone paths of Medina Marrakech in Morocco. Strung along by the aromas of exotic fare, we found ourselves in the heart of the souks enjoying a local favorite, Shakshuka. Perfectly poached eggs simmered in a delicious sauce - unapologetic as we used bread soaking up every last drop.

Stay Amazed

Ps...Our night cap, an Original Cheesecake XANGIOS® rolled in sweet Moroccan spices, drizzled with honey.



### Inspiration

SHAKSHUKA (translates to "all mixed up")

Tradition

Ingredients slowly cook on an open fire throughout the morning. As loved ones gather for brunch, the cast iron skillet is placed amidst a courtyard dining table for shared comfort and nourishment.





PRODUCT NAME	CODE	UNITS PER CASE	PORTIONS PER UNIT	PORTION WEIGHT
Mediterranean	7927	48	1	5.10 oz
	7902	24	1	
Roasted Tomato Feta	7926	48	1	5.07 oz
	7901	24	1	
Southwest Salsa Verde	7925	48	1	4.93 oz
	7900	24	1	

## THAWING & HEATING INSTRUCTIONS

### From Frozen:

1. Remove Savory XANGOS™ from the freezer and place on a sheet pan in the cooler, keep in film to prevent drying & defrost overnight.
2. Can be kept refrigerated for up to 7 days prior to heating.

**TURBO CHEF** (model SOTA, 500°F, High Fan) From Frozen: 2 minutes & 45 seconds

PRODUCT NAME	# OF EVENTS	% TIME	% TOP	% BOTTOM	% WAVE
Mediterranean	1	100	60	30	20
Roasted Tomato Feta	1	100	60	30	20
Southwest Salsa Verde	1	100	60	30	20

### CONVENTIONAL OVEN (450°F)

PRODUCT NAME	BAKE TIME (From Frozen)
Mediterranean	20 minutes
Roasted Tomato Feta	20 minutes
Southwest Salsa Verde	20 minutes

### CONVECTION OVEN (450°F)

PRODUCT NAME	BAKE TIME (From Frozen)
Mediterranean	12 minutes
Roasted Tomato Feta	12 minutes
Southwest Salsa Verde	12 minutes

### APPETIZER



### PLATED



### HANDHELD



For additional heating instructions, ingredients & nutritionals for our Manifesto® Savory XANGOS™ and for info on our Original Cheesecake XANGOS® visit [sweetstreet.com](http://sweetstreet.com) or scan here.

**SWEET STREET**  
EST. 1979

To Order, Contact Your Broker Or Call 1-800-793-3897.  
For More Information, Visit [Sweetstreet.com](http://Sweetstreet.com).

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