



SALTED CARAMEL LATTICE FRIES



2 oz (57 g) Cavendish Farms Crispy Lattice Fries

2 tsp (10 g) salted caramel sauce

1 oz (28 g) vertically sliced strawberries,
stems removed

2 tsp (10 g) whipped cream

Crispy Lattice Fries are so versatile that they even make a delicious foundation for desserts – like this sweet and salty treat.



DEEP FRY CRISPY LATTICE FRIES

TEMP: 350°F (180°C) COOK TIME: 2¼-2¾ mins.

- 1 Arrange the cooked Crispy Lattice Fries on a small oval plate, or in a small oval boat.
- 2 Top with sliced strawberries.
- 3 Add a dollop of whipped cream.
- 4 Drizzle the caramel sauce over the top.

20% FOOD COST ¹

Add this profitable item to your menu by using Crispy Lattice Fries as your base.

DESSERT FRIENDLY

Crispy Lattice Fries offer a thick, crunchy base for this dessert concept.

TOTALLY CRAVEABLE

Try this unique menu item to drive more customer repeat visits. ²

1. Based on an \$8.99 menu price. 2. Datassential Scores Testing, December 2021

CONTACT YOUR LOCAL SALES REPRESENTATIVE TO LEARN MORE TODAY

1-800-561-7945

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