



ULTIMATE PARTY PLATTER

- 1 Dolci Frutta Party Kit
- 1 pint of strawberries
- 6 oz of blueberries
- 6 oz of raspberries
- 1 small bag of ruffled chips
- 1 small bag of pretzels
- 1 small bag of cashews

Decoration (optional): ground nuts, shredded coconut, chocolate leaves. Add mini chocolate chips, graham cracker crumbs or favorite decoration of choice.

TAKING THE PLATTER TO AN EVENT? Avoid nuts to make it allergen friendly: Dolci Frutta is already nut and gluten free!

Cover a cookie sheet with waxed paper; set aside. Melt Dolci Frutta wafers according to instructions and start dipping! Use stems, or toothpicks (included), allowing excess to drip off. Decorate using Drizzlers, add sprinkles, or roll in ground nuts or shredded coconut. After dipping, set each piece on waxed paper until hardened.

Lift carefully and arrange on large platter. Try some of our garnishing tips, like chocolate leaves, to make the platter extra festive!

TIP! Use toothpicks as necessary for easier handling when rolling fruit in coconut or ground nuts!



Want to see how to do it? Check it out: DolciDelicious/DIY.com



FIND DEMO VIDEOS ONLINE WHENEVER YOU SEE THIS ICON

CUSTOMIZE YOUR PARTY PLATTER!

Endless Possibilities!

Try other fruits!



CHERRIES

Cover in melted Dolci Frutta and roll in mini chocolate chips for a candied apple look alike.



ORANGES

Use blotted unpeeled navel oranges, or try clementine segments.



BANANAS

Brush with lemon to prevent browning or cut into bite-sized pieces and dip entire piece.



GRAPES

Prepare small seedless clusters.



APPLES

Either fresh or dry, they are delicious!



STARFRUIT

Why not something a little more exotic!

BARKS WORTH BITING

Stir nuts into melted Dolci Frutta. Spread to about 1/4" thickness on waxed paper. Cool until hard. Break into pieces for serving. Try other toppings like coconut, crispy rice cereal, chow mein noodles or granola!



CANDY CLUSTERS

Stir your choice of nuts, crunchy cereal, dried fruit, raisins or trail mix in melted Dolci Frutta. Using a spoon or ice cream scoop create clusters and drop on waxed paper to dry.



SWEET POPCORN

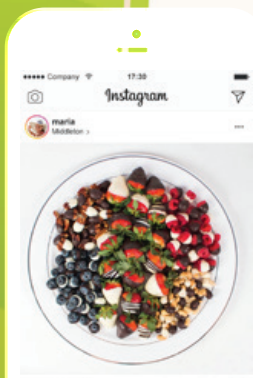
Spread popcorn on waxed paper and drizzle with Dolci Drizzlers. Toss gently to mix. Experiment with your favorite popcorn!



and much more!

Frozen pound cake, quartered shortcakes, bite-sized chunks of chilled cream cheese, cubed banana bread, rum balls, marshmallows, caramel cubes, maraschino cherries, chilled peanut butter balls...

WHAT WILL YOU DIP? SHARE WITH US ON FACEBOOK OR INSTAGRAM!



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make every day a Dolci Day!



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PARTY KIT



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DIRECTIONS



A FEW TIPS

- Use MEDIUM or 50% power for heating.
- Keep in their container/pouch to melt, it's all microwavable!
- Stir at 30 second intervals until fully melted and smooth, about two minutes. Remember! Melted chocolate retains its shape until stirred.
- Be careful not to overheat.
- Not suitable for use in fondue pots.

PERFECT BERRIES

PREP. Follow the melting instructions to ensure a creamy consistency and make sure berries are dry.

BASIC BERRY DIPPING. Carefully hold a berry by leaves or stem. Submerge halfway and bring up, shaking gently to remove excess. Turning berry upside down creates a looped tip. Hold for a moment to cool before placing on waxed paper.



360 DEGREE BERRIES. For berries with no "resting" side, insert a toothpick (included) into hull end as a handle, dip, and anchor firmly upside down in the drying tray until cool.

ADD FINISHING TOUCHES. Use the same color drizzler as the dip for a sophisticated texture, or the contrasting color for a more intricate look. To make the drizzles even, use a large area of waxed paper and make the drizzles long. Don't worry about waste, you can always reheat and reuse!



Dolci Frutta ALMOND BARK

Dolci Frutta, whole almonds

Line cookie sheet with waxed paper and pour melted chocolate, smoothing with frosting knife to about 1/4" thick. Place almonds evenly on top of Dolci Frutta. Chill and break into pieces of desired size. Decorate with Dolci Drizzlers.



QUICK 'CHOCOLAT' CROISSANTS

Dolci Frutta, frozen croissants

Cut a slit through the inside curve of a frozen croissant. Slip a few Dolci Frutta wafers inside before heating as directed on package for quick "pain au chocolat". Drizzle with Dolci Drizzler flavor of your choice.



BERRY BASKETS

Dolci Frutta, custard cup or upside down muffin pan, aluminum foil, cooking spray, Cool Whip/whipping cream

Wash and dip berries for garnish and set aside. Wash, drain, and slice the rest.

Using an inverted custard cup or upside down muffin pan as a mold, press a piece of foil over the top and down the sides and spray the outside with vegetable cooking spray.

Use Dolci Drizzlers, or Dolci Frutta in a piping bag, to pipe around the base of mold and over the sides in a lacy basket pattern. Drizzle a second layer to form a solid bottom and strengthen the sides, then refrigerate another 15 minutes.

With cool, dry hands, remove custard cup or muffin pan and carefully separate foil from finished basket. Fill baskets with sliced berries. Top with sweetened whipped cream and garnish with reserved, dipped berries.



Dolci Frutta PEANUT BUTTER CUPS

Dolci Frutta, peanut butter, paper-foil candy cups

Coat the inside of the cups with melted Dolci Frutta and allow to cool. Spoon peanut butter in to chocolate cup and top with more melted Dolci Frutta. Let cool again until set. Try using a variety of favorite jams and jellies instead!



TASTY TURTLES

Dolci Frutta, caramels, condensed milk, vanilla, pecan halves

Melt caramels with condensed milk and a teaspoon of vanilla. Cool for 30 minutes. On waxed paper, place five pecan halves in a circular shape with ends meeting in the middle. Place a tablespoon of caramel mixture in the center, allowing to ooze over sides. Rest for an hour. Melt Dolci Frutta and pour a tablespoon or two over caramel center. For "spotted" Turtles, dot your finished turtles with contrasting Dolci Drizzlers.



DECORATING IDEAS



DECORATIVE WRITING

Use piping bag to write directly on the item you want to decorate. Or, for best results, write on waxed paper and allow to cool. Once cool, repeat with a second layer for added strength. Let harden, then carefully peel from waxed paper and transfer.

TIP! To assist with your pattern, you can first write or print your message on plain paper. Slip the plain paper under your piece of waxed paper to use as a guide.



CHOCOLATE LEAVES

Generously paint underside of dry leaf with melted Dolci Frutta, being careful not to overflow onto the front of the leaf. Set aside to cool until hard. Starting at the stem, gently pull leaf away: if you do not tear the leaf, it can be reused! Keep the leaves cool until needed.

TIP! We recommend mint, rose, lemon, gardenia, magnolia, and grape ivy leaves. Be safe! Although most leaves are harmless, if in doubt, do not use it!

More ways to dip, drizzle and dazzle!



DRIP CAKE:

Drip Dolci Frutta around the top edge of a chilled cake allowing it to run down the sides in ribbons.



FUN CONE

Dip the top rim of an ice cream cone for a fun look.



BONA FORTUNA

Dress up a fortune cookie.



Dolci Frutta TRUFFLES

1 container Dolci Frutta, 2 tbsp. heavy cream, 1 tsp. butter, 1 tsp. vanilla

Melt Dolci Frutta following package instructions. Beat ingredients vigorously to fudgy consistency. Refrigerate until chilled. Scoop into slightly moistened hands and roll quickly into small balls. Roll balls in to SACO Baking cocoa, shaking off excess.

Or, set aside to harden and decorate, dip and drizzle normally!

TIP! Moisture can ruin Dolci Frutta, yet a bit more liquid can turn a mess into a terrific truffle!

STORAGE

Store Dolci Frutta in a cool, dry place. **DON'T REFRIGERATE** as moisture may condense and prevent the chocolate from melting properly. (See packaging for expiration date).

KEEP DRY

Make sure all fruit and utensils are **DRY**. Moisture can cause liquid Dolci Frutta to seize and no longer be usable to dip. If fruit needs to be washed, rinse several hours ahead of dipping then dry with paper towel and allow to air dry until ready to dip.

HELPFUL HINTS

LEFTOVERS? Allow Dolci Frutta to harden in its container at room temperature. Do not cover if coating is still warm, as moisture could condense inside. Cover with lid and store in pantry. Reheat normally. You can also use the leftovers to make a bark or candy clusters!

TRANSPORTING? Place finished treats on waxed paper-lined cookie sheet for convenient moving.

THICKENED? To thin Dolci Frutta due to overheating or moisture, add shortening or vegetable oil, by the teaspoonful, until smooth and creamy consistency is restored. Adding butter, water or other liquids will cause melted wafers to thicken further.

Dolci Frutta "BERRY" EASY BOUQUET

Follow our tips for dipping berries with no resting side and decorate. Place foam mold on top of candy. Insert toothpicks with berries in to mold, keeping berries close together.

Use the same dip color throughout for a simple elegant arrangement. For a luscious bouquet, alternate dip colors and undipped strawberries.



Turn this into this!

