

Esslinger

FREEZE DRIED RASPBERRIES WHOLE

Freeze Dried Raspberries are yet another unique and versatile product that Esslinger Foods is pleased to be able to offer. This delicious fruit can be used for sweet and savoury applications dried or rehydrated. Freeze Dried Raspberries provide year round menu consistency, limiting seasonal fluctuation that occurs when using fresh fruit. A beautiful red in colour and approximately 1/2" in length, this flavour filled fruit will add colour, texture, and flavour to your recipes.

Believed to be the most exceptionally flavored berry in its family, red raspberries are made up of connecting drupelets, or individual sections of fruit, each containing their own seed, that surround a central core.



Freeze Dried Raspberries are very versatile. Chop them and add to bread, or incorporate them into wild rice stuffings, seasoned with sage.

Add them into a Mango Salsa for both colour and flavour.

Bake the raspberries in to your desserts.

If used in baking, you may want to rehydrate the berries. To rehydrate dried fruit, pour boiling water over the fruit and let sit covered for 5 to 10 minutes.

Freeze Dried Raspberries Whole 10-55027 50 g