

Sweets & Treats

TRADITIONAL TECHNIQUES WITH
✦ CONTEMPORARY TWISTS ✦

FEATURING HOW-TO'S FOR AVOCADO
HORCHATA AND AVOCADO CREPAS



Avocados ^{From} Mexico

◆◆◆ ALWAYS FRESH ◆◆◆

Pure Avocado Indulgence, Any Time of Day!

No cuisine style is complete without its signature sweets and treats. From the after-dinner dessert occasion to the midafternoon pick-me-up, a delicious start to the day at breakfast to the unabashed desire for a tasty anytime treat, delightfully sweet dishes that can play across multiple dayparts are a true winner. We've introduced always extraordinary Avocados From Mexico into two Mexican classics—horchata and crepas—so your diners can indulge in creative authenticity with a wholesome twist, while you add premium value from morning until night.



Avochata

We've turned refreshing horchata into a dreamy, creamy anytime treat meant to be sipped and savored—and it's dairy free to boot! Fresh avocados are blended into a base of classic rice milk with cinnamon, sugar, and vanilla bean, and then we top it off with coconut whip and candied avocado "glass" for a light crunch. Our final tasty touch? Some extra brunoised avocado for a boba-like texture!



Avocado Crepas with Cajeta

While crepes may have originated in Europe, crepas also shine as a star on the Mexican culinary landscape. With avocados blended into the batter, the result is a creamy, almost custard-like crepe. Filled, folded, and topped with thick and rich goat's milk cajeta, this plate is delicioso all day long.



HUNGRY FOR MORE AVO INSPIRATION?

Find these recipes and techniques at WWW.XXX.COM or browse our entire collection of recipes, handling tutorials, how-to-videos, and avocado resources.