RED RAZZ FLAVOR GUIDE

"Raspberries have an amazing color and a sweet-tart flavor that is so appealing."

Chef Garrett Berdan

"We serve a very diverse population here. We like to introduce different and new flavors to our students that they may not be getting elsewhere. Frozen red raspberries work well on our menu."

Chef Rebecca Polson

FLAVOR GUIDE

Washington Red Raspberries partner equally well with with smoky, piquant, sweet, and umami flavors. The raspberry's singular flavor, aroma, brightness, and color make it an essential ingredient for many dishes, from entrees to side dishes to sweet treats!



The Washington Red Raspberry is not just a fruit, it is a distinct flavor that is available in several forms and works well in sweet and savory dishes. The sweet and tart flavors of red raspberries make them truly versatile from a culinary standpoint. Red raspberries elevate any dish and add a vibrant flavor and color to foods.

School chefs select red raspberries for many reasons: the unique aroma, an extraordinary depth of berry flavor and a vibrant fruit acidity. Chefs add acid to brighten flavor and balance the sweet and savory flavors in a dish. Red raspberries naturally add acid to the flavor profile and complement more robust flavors, such as jalapeno (ex. raspberry salsa) or chili. The red raspberry's singular flavor, aroma, brightness and color make it an essential ingredient for meats, grains and vegetables, dairy and desserts!

WHAT GOES WELL WITH RASPBERRIES?

The red raspberry's sweet-tart flavor partners well with many other foods and flavorings. Try some of these combinations.

HERBS AND SPICES

Cinnamon

Clove

Ginae

Mint

Star anise

Vanilla

OTHER FRUITS

Apples

Blueberries

Citrus

Lemon

Mangoes

Peaches

Pears

Strawborrios

Watermelon

VEGETABLES

Beets

Carrots

Grilled vegetables

Onions

Spinach

Tomatoe

Winter squash

MEATS/MEAT ALTERNATES

Almonds

Chicken

Fish

Peanuts

Pecans

Pork

winter squash

GRAINS

Brown rice

Bulgur

Oats

Quinoa

DAIRY

Ricotta cheese

Vanilla yogurt

FLAVORINGS

Chocolate

Honey

Vanilla