





MENU INSPIRATION

Fill flaky pastry tarts with tangy mascarpone cheese and top with an eye-catching, delicious strawberry lattice and hibiscus sugar crystals.

HANDLING

Refrigerate immediately; optimum storage is 32°-36° F/0°-2° C at high humidity with adequate circulation. Do not rinse berries or remove caps before refrigeration—doing so can cause premature breakdown.

MARKON FIRST CROP STRAWBERRIES

BENEFITS

Our strawberries are grown year-round in the most desirable farming regions of California by Markon's long-time grower/partners—and always backed by Markon's 5-Star Food Safety® Program. Look for them packed in our new, eco-friendly, recyclable cardboard cartons.

PREPARATION INSPIRATION

- Blend together bananas, MFC Strawberries, RSS Pineapple Chunks, and RSS Orange Juice; serve smoothie with strawberry garnish.
- Mix chopped MFC Strawberries, RSS Avocado Halves, RSS Diced Red Onions, minced jalapeno chile peppers, RSS Cilantro, and RSS Lime Juice; serve with grilled snapper.
- Marinate sliced MFC Strawberries in balsamic vinegar and sugar; serve with Amaretti cookies.
- Layer sliced MFC Strawberries and lime curd (made with RSS Lime Juice) between tuiles; top with whipped cream, lime zest, and a whole strawberry.
- Purée MFC Strawberries, buttermilk, and sugar; pour through a sieve, sprinkle with gelatin, pour into molds, and chill until panna cotta is firm.
- Top mascarpone cheesecake with chopped almonds, toffee pieces, and MFC Strawberries.

Description	Pack Size	Markon Code
Strawberries	2/4# 8/1# 4/2#	92681 92682 92680
Strawberries, Recyclable Clamshell	4/2#	92684