



WAWONA
FROZEN FOODS



Fruit as it should be!

Hot Recipes for Frozen Peaches



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Peach and Basil Breakfast Biscuits (Crumpets)

Biscuits

2 1/2 cups Bisquick flour
2/3 cup buttermilk
1/2 cup **Wawona Signature Peaches**—lightly pureed
1/2 tablespoon dried basil

Peaches and Cream Topping

6 tablespoons cream cheese
2 cups **4+1 Peaches**
1 tablespoon butter
1/2 cup chiffonade fresh basil

Preparation

Mix the flour and dried basil together, add in the peaches and buttermilk, and mix until incorporated. Dough should be wet and sticky. Using a #14 scoop, dish out into large muffin pans. Bake in a preheated 350-degree oven low fan for 14-16 minutes.

For the Topping

In a sauté pan, place butter and peaches and sauté until lightly caramelized and juice has reduced.

Build

Place 2 muffins on a dish, place 1 tablespoon cream cheese on the side and top cream cheese with 1/4 cup of peaches. Garnish with fresh basil. Serve warm.

(Makes 6)

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Ingredients

8 pieces thick sliced multi-grain bread
3 eggs
1 cup milk
1/2 cup **Wawona Signature Sliced Peaches**—
pureed
1/8 teaspoon ground nutmeg
4 tablespoons butter + 4 tablespoons melted
butter
24 slices **Wawona Freestone IQF Peaches**
1/4 teaspoon lavender

Peach French Toast

Preparation

Beat the eggs, milk, peach purée and nutmeg together. In a hotel pan, layout the bread. Pour over the egg/milk/peach mixture and let absorb overnight in the refrigerator.

In a sauté pan, sauté the 4 tablespoons butter and the peaches, add in the lavender and sauté until caramelized. Keep warm and set aside for service.

On a flattop griddle, place each bread slice and sear for 2 minutes or until medium brown in color, flip, press and do the same.

Cut the bread in half and serve 4 pieces with approximately 6 peaches on top. Garnish with fresh whipped cream if desired.

(Serves 4)

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Blackened Chicken and Peach Ciabatta

Preparation

Generously rub the chicken breast with the seasoning and grill to an internal temperature of 165 degrees. Split the ciabatta and griddle with the olive oil until toasted on both sides. Spread 2 tablespoons of the peach dressing onto each side of bread. Assemble the arugula and red onion on top. Slice the chicken breast into thin slices and layer. Top with remaining 1 ounce of dressing. Serve.

*Peach Dressing

1 cup apple cider vinaigrette—Used Kens

1 cup **Wawona Signature Sliced Peaches**

Blend ingredients together, leaving small to medium chunks of peaches.

Ingredients

4" square ciabatta roll or similar

1 6-ounce chicken breast

2 tablespoons blackening Seasoning—Used Badia

1/2 cup arugula

1 slice red onion

1 tablespoon olive oil

5 tablespoons Peach Dressing*

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Open Faced Caribbean Fish on Grilled Cornbread w/ Jamaican Peach Slaw



Ingredients

- 1 3"x6" slice of cornbread*
- 1 6-ounce mahi, snapper or grouper—really any warm water fish will do
- 1 teaspoon Badia Complete Seasoning
- 1/2 cup Jamaican slaw**
- 1 ounce crispy jalapeños

Preparation

Rub the fish with the Complete Seasoning and grill until 145 degrees. Slice the cornbread into 3"x6". Griddle or warm the cornbread, place the fish on top, slaw next and then garnish with the crispy jalapeños.

*Cornbread

Using a store bought cornbread mix and baking off on a 9x11 sheet pan. Replace 25% of liquid with same amount of Signature Peach juice and bake until toothpick removes clean from center. Let cool.

**Jamaican Slaw

- 12 ounce fresh shredded slaw mix
- 1 cup chopped scallions
- 1 teaspoon Badia Sazon Tropical
- 1/2 cup Peach Dressing (see above below)

Mix all together and refrigerate for 1 hour before serving.

Peach Dressing

- 1 cup apple cider vinaigrette—Used Kens
- 1 cup Wawona Signature Sliced Peaches

Blend ingredients together, leaving small to medium chunks of peaches.

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Peach of a Pizza



Ingredients

- 1 pre-made pizza dough
- 24 Wawona Sliced IQF Peaches
- 5.3 ounce Boursin herb cheese
- 1 medium onion—sliced
- 6 1/2-ounce slices of prosciutto
- 1 cup arugula
- 1/2 cup walnuts
- 2 + 2 tablespoons EVOO

Preparation

Stretch the pizza dough until approx. 14-16". Place on a stone in a 400-degree oven for 5 minutes.

Sauté the onions in oil slowly to caramelize. Remove.

With your hand, crush the peaches and layer along the dough, dollop the boursin cheese, place the prosciutto all around and bake off for another 7-9 minutes or until crisp and well browned.

Cut into 8 slices and top with the arugula and drizzle with EVOO.

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Peach and Fennel Stuffed Chicken Breast

Preparation

In a sauté pan, place the 3 tablespoons of oil, onions, fennel, garlic and prosciutto and sauté until the vegetables are soft and the prosciutto is rendered down. Transfer to a bowl and let cool completely. Once cooled, fold in the two cheeses and the peaches.

Layout the chicken breast. Divide the mixture by 8 and place each 1/8 in the center of each breast. Roll and tuck to close.

Mix your flour with 1/2 teaspoon salt and 1/2 teaspoon pepper. Dredge the rolled chicken in the flour and place on a pan seam side down.

In a skillet heat up the 1/4 cup oil and place the chicken seam side down. Sear until medium brown, roll chicken to brown other side (approx. 1 minute per side), place back on the seam side down, then deglaze with white wine, reduce by half, add sage and stock, cover for 5 minutes.

Remove cover, remove chicken, reduce liquid by half and mount with butter. Adjust seasonings if needed. Serve.

Ingredients

8 3-ounce chicken breasts—pounded
2 cups **Wawona Signature Sliced Peaches**—
chopped fine
1 medium onion—diced
2 cloves garlic
1 cup diced fennel
1/4 cup diced prosciutto
4 ounces Boursin Cheese
1/4 cup shredded mozzarella
1/2 cup flour
3 tablespoons + 1/4 cup vegetable oil
1/2 cup white wine
1/4 cup butter
1/2 cup chicken stock
3 sage leaves
S&P

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Ingredients

- 1 box store bought phyllo dough
- 2 sticks unsalted butter—melted
- 1 cup candied pecans
- 1/2 cup **Wawona Signature Sliced Peaches**
- 1/2 teaspoon ground cardamom
- 3 cups **Wawona Signature Sliced Peaches**

Peach and Pecan Phyllo Turnovers

Preparation

Using a hand blender, purée together the pecans and 1/2 cup of the Signature Sliced Peaches. Blend until you get a consistency of peanut butter. In a sauté pan, add in 2 tablespoons of the melted butter and sauté the 3 cups of Signature Sliced Peaches, until it thickens up and liquid is reduced. Let cool completely.

Build

When handling phyllo, layout sheets on the work table with a damp cloth over it to avoid drying out. Use 2 sheets of phyllo and brush completely with melted butter, add another sheet and brush with butter, repeat this step 2 more times. Taking one corner fold diagonally over on one side. Brush with butter, fold again from the opposite side creating a large offset triangle. Place a dollop of the nut puree in the middle and place 1 tablespoon of the sautéed peaches. Complete the fold, keeping the triangle shape, each time brush with butter. Tuck the remaining dough into itself like an envelope. Place on baking sheet and brush again with butter. Bake off in a 375-degree oven low fan until golden brown, let cool and serve.

(Makes 6 turnovers)

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Peach Quinoa Cobb Bowl



Ingredients

- 1 cup prepared quinoa
- 1 cup **Wawona Signature Sliced Peaches**—drained or **IQF Peaches** (approx. 4 slices)
- 1 cup diced blackened chicken
- 1/4 cup diced bacon
- 1/2 cup Cheddar cheese—diced
- 1/2 cup shredded romaine
- 2 tablespoons pickled onion
- 3 ounces apple cider vinaigrette

Preparation

Place quinoa at the bottom of the bowl, top with lettuce, then in rows (like a cobb salad) place chicken then peaches followed by bacon and cheese; top with pickled onions and dress with apple cider vinaigrette.

Peach Calzone Dolci (dessert)

Ingredients

- 1 pre-made pizza dough (8 ounce)
- 2 cups ricotta or impastata
- 1 1/2 cups **Wawona Signature Sliced Peaches**
- 1 teaspoon vanilla
- 1/2 teaspoon lemon or orange zest
- 1/4 cup powdered sugar

Preparation

In a bowl whip together the ricotta, zest, vanilla and peaches. Stretch the pizza dough until about 1/8" thick. Take the filling and place in the center of the dough. Fold the dough over into a half moon shape. Crimp the edges to seal.

Bake off in a 400-degree convection oven or in a traditional pizza oven until medium brown and crust is crunchy. Sprinkle with powdered sugar.



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Peach Parfait with Nutella



Ingredients

- 1 6-ounce Oikos greek vanilla yogurt
- 8 ounces **Wawona Signature Sliced Peaches**—chopped
- 4 tablespoons Nutella
- 4 tablespoons chopped pecans or substitute granola

Preparation

In an 8-ounce clear glass layer 2 ounces of yogurt, 1 ounce of peaches, repeat. Top with a tablespoon of Nutella and garnish with 1 tablespoon of pecans or granola.

(Makes 4 parfaits)

Peachy Cheddar Grits

Ingredients

- 4 cups water
- 1 1/2 cups stone ground grits
- 1 stick butter
- 1 cup **Wawona Signature Sliced Peaches**
- 2 cups shredded Cheddar cheese
- 1/2 teaspoon salt



Preparation

Bring water to a boil, slowly add in the grits, bring back to a boil and then lower the heat to a light simmer, stirring often. Once the grits are hydrated, fully cooked and there is no remaining water, add in the peaches, butter and stir rapidly until creamy. Finish with folding in the Cheddar cheese. Serve.

Can be served with 2 slices of thick sliced candied bacon, or a slice of ham steak.

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Peach and Strawberry Pop Tarts

Preparation

Combine the flour, sugar and salt together. Slice the butter into small pieces and, using a pastry cutter, incorporate into the flour until you get a crumble mixture. Slowly add in the water, using 4 tablespoons of water first and only adding more if needed. Dough should just come together. Refrigerate for 2 hours before using.

Roll the dough out to about 1/8" thickness. Cut the dough into 6"x3" rectangles. Use the excess dough to roll and repeat the same. Using 2 dough pieces, place 2 strawberries in the center and place 2 peaches on top. Place another piece of dough on top. Using a fork, seal the edges well. Bake in a preheated 375-degree oven low fan until golden brown. Let cool completely and then spread the icing on top. Sprinkle with some of the oven dried peaches. Serve.

You can also use Puff Pastry dough and make into a toaster pastry. Same method of building and baking.

(Makes 6 pop tarts)

Pastry Dough

(Pre-made pastry dough can be substituted)

- 2 1/2 cups flour
- 2 sticks unsalted butter
- 2 teaspoons sugar
- 1 pinch salt
- 5-6 tablespoons ice water

Filling

- 12 frozen strawberries
- 12 pieces **Wawona Signature Sliced Peaches**

Icing

- 3 cups confectioner sugar
- 1 egg white
- 3 teaspoons water
- 6 pieces **Wawona IQF Peaches**—diced small and oven dried

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Founded in 1963, Wawona Frozen Foods specializes in the growing and freezing of fresh fruits. As the pioneer in the frozen fruit industry, the company is an industry leader, shipping more than 100 million pounds annually. From orchard to table, Wawona Frozen Foods produces many of America's favorite fruits including fresh frozen peaches, strawberries, pears, plums, and unique mixed fruit blends.

The company supplies the retail, club store, foodservice, school and food ingredient industries from its three processing plants in Clovis, Fresno and Watsonville, Calif. Its fruit is found in the nation's largest jam, yogurt, ice cream, baby food, pie and pastry manufacturers, foodservice distributors, restaurants, resorts and supermarkets, as well as school lunch and breakfast programs.

With over 100 items, the company continues to develop new products. Its innovative approach to growing, hand-harvesting, processing and packaging is the reason it's distributed throughout North America.



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