

California Dried Plums

#TRENDING ON U.S. MENUS



Creative cuisine featuring dried plums is exploding on menus across the country. Chefs see dried plums as a versatile ingredient that can elevate traditional fare and as a component to experience with new plates.

SAUCES

Chefs use dried plums in sauces to give them a boost of natural sweetness and improve the texture. [BETTERHALF](#) in Atlanta, Georgia, has featured a Rare Beef Tostada with Dried Plum Mole inspired by trendy Southern cuisine that also showcases dried plums in truffles.

[Grilled Chicken Breasts with Smoky Dried Plum & Chipotle Mole](#)
[Black Magic Beef Steaks with Balsamic Dried Plum Sauce](#)

TOPPINGS

More chefs are using dried plums as toppings to enhance flavor and balance sweetness and acidity in their dishes. Adding chopped dried plums on Greek yogurt, oatmeal and salads deliciously and easily sneaks in some of your nutritional needs with a dose of yumminess. You can find exotic dishes made with chicken and lamb topped with prunes at the Moroccan restaurant El Mansour in San Francisco, California.

[Asian Oriental Chicken Salad](#)
[Arugula Radicchio Orange Dried Plum Salad](#)

ENTREES

Chefs look to dried plums to add more richness and moisture to meats, stews and even chili. Dried plums help retain juiciness, meaty flavor and appeal in sausages, precooked hamburgers and turkey patties, to name a few. At [Fire](#) in Cleveland, Ohio, customers are crazy for the vegan Moroccan-Stuffed Cabbage with dried plum-tomato stew, golden beet purée, turnips, spinach and pistachios.

[Dried Plum Cincinnati-Style Chili](#)
[Roast Duckling with Dried Plums and Pearl Onions](#)

DESSERTS

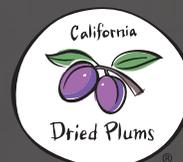
Many chefs use dried plums in desserts, whether in a compote, as a topping or as an ingredient in ice cream. They also use dried plums or make a purée for pastries, prune rolls, brownies or other baked goods. The dried plum purée pairs nicely with chocolate and makes a unique and flavorful spread for breads. Dried plums are a fat substitute in cakes, cookies and muffins, among other treats, as they help reduce calories and enhance flavors. [Aziza](#) has featured a chocolate mousse paired with prune ice cream and [Caffe Mingo](#) poached prunes in Nebbiolo and port wines with housemade mascarpone.

[Coconut Ice Cream with Brandied Dried Plum and Banana Compote](#)
[Fudge Pudding Cake](#)

CHEFS DISH UP DRIED PLUMS

From braised chicken to salads to savory and sweet baked goods, chefs encourage their patrons to choose dried plums.

[Montauk Pearl Oysters for Your Kitchen and More In Season: Prunes get their mojo back](#)
[Chef Walter's Flavors + Knowledge: Braised Chicken Agrodolce with Dried Plums](#)



THE WHOLE PACKAGE.