

daring™ 

**Food
Service
Guide**

2019/20

World, meet **daring**.™

We're daring. Not safe. Not shy. Not half hearted. **daring**. That's what we're called and what we need to own. We're not a substitute. We're a step up. But more than that, we're a belief. And we believe a few natural ingredients and a simple swap can make a big impact. Life-changing impact. Even world-changing impact. So make the swap. And together we can dare to build a brighter future for ourselves and our planet.



~~Just like~~
Better than
chicken.

daring pieces

Ingredients

Water, **SOY** protein concentrate, sunflower oil, natural flavoring, spices (paprika, pepper, ginger, nutmeg, mace, cardamom, salt). (Please see allergens in **bold**)



Nutrition Facts

35 servings per container (5.5 lb)
Serving size 0.154 lb

Amount per serving

Calories **89**

% Daily Value*

Total Fat	1.75g	3%
Saturated Fat	0.28g	5%
<i>Trans</i> Fat	0g	
Cholesterol	0mg	0%
Sodium	315mg	7%
Total Carbohydrate	1.26g	13%
Dietary Fiber	3.7g	4%
Total Sugars	0g	
Includes	0g Added Sugars	0%
Protein	13.6g	

Vit. D 0mcg 0% • Calcium 81mg 8%
Iron 2.8mg 45% • Potas. 235mg 11%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

NON
GMO

HIGH IN
PROTEIN

GLUTEN
FREE

PALM
OIL
FREE

In the kitchen with daring.™

If you can cook with chicken,
you can cook with daring.
Try it in tacos, gyros, fresh
salads or as fried nuggets
and more. We've created this
simple guide to help you make
the most of daring pieces.



Getting daring™

General Handling

Working with daring pieces from a frozen state is highly recommended for best performance. Like chicken, chefs may choose to cook daring pieces a variety of ways and should be handled with the same caution as meat.

Freezing/ Defrosting

daring pieces defrost a whole lot faster than conventional chicken. If defrosting simply place in the refrigerator for around 2 hours before you intend to use it. We do not recommend thawing meat by immersing in water. Do not thaw and refreeze.

Shelf Life & Storage

daring pieces are perishable and should be kept frozen or refrigerated. Frozen shelf life is 12 months. If defrosting store thawed pieces in a refrigerator and use within 24 hours. We recommend storage of open packages in airtight containers to reduce exposure to oxygen.

Food Safety & Sanitation

Treat daring pieces like any other protein and follow the food safety guidelines of your restaurant.

**You already know this,
but we had to say it.**

Cook with daring.™

daring pieces can be cooked on a variety of surfaces, including flat top griddles, sauté pans and deep fryers. daring pieces are best cooked from frozen. When pan frying it's preferable to use a non stick pan, with a small touch of oil to thinly coat the base. Cook on a medium heat from frozen for 7-9 minutes turning occasionally until slightly golden and crisp. All cooking appliances vary in performance, these cooking instructions are guidelines only.



Make anything, anyway.



chicken out.
daring in.
It's a simple swap.
daring for chicken.



you've done
this before.
daring cooks the exact
same way, in a pan.



dare to
compare.
20g of protein and
all natural ingredients.

Sauté

Preheat a pan, toss the daring pieces around and let them cook until they start to brown. Add a seasoning of your choice, stir and cook for an additional few minutes until cooked through or until desired doneness. Serve and enjoy!

Fry

You can fry in an fryer the same way you would traditional nuggets. We suggest coating them in a bread crumb to make the perfect daring goujon!

**Below:
daring fried
pieces**





Wok Fry

Preheat a pan, then toss the daring pieces around and let them cook until they begin to brown. Add a seasoning of your choice, stir and cook for an additional few minutes until cooked through or until desired doneness. Serve and enjoy!

We recommend browning the pieces in the pan before adding a liquid or sauce.

What daring™ pieces look like on your menu.

Give your customers the option to go daring™ on your menu. It's a simple way to bring more people (and their friends) through your doors - and do some good along the way!

EXAMPLE MENU

Pad Thai Noodles (VG)
Fragrant wok noodles, with **daring™** pieces, pak choi, carrots and peppers.

Spicy chicken pizza
Wood fired sourdough pizza with chicken, chilli, mozzarella, basil.

(Go plant-based with **daring™** pieces) (VG)

daring™ Pieces Poke Bowl (VG)
Tender marinated **daring™** pieces, with sticky rice, edamame beans, avocado, broccoli, carrot, cashews, lime and sriracha.

daring™ Fried Pieces (VG)
Crispy coated plant-based **daring™** pieces served with sriracha mayo.

Substitutes	Extras
Tofu	Salad
daring™ pieces (VG)	Fries
Gluten Free Bread	Sweet Potato Wedges

daring™ pieces - made from plants.
Suitable for meat-eaters, vegans, vegetarians and flexitarians alike.

feature menu item

call-out to help drive sales

easy to substitute

explanation of daring

daring™.in your location

Show the world you serve daring™ with our eye-catching window clings, posters, table tents, and more! BOH apparel can also be provided. We're here to help you succeed.



Example Window Cling



Example Table Talkers



**Above:
daring fried
pieces**

Channel	Food Service
Product Name	daring pieces (vegan)
Product Code	DARING-001
Pack Size	5.5lb

Storage Temperature Frozen	(-18°C) Frozen, (-5°C) Refrigerated
Shelf Life	12 months frozen
Product Attributes	Plant-based Gluten-free Non-GMO Palm oil-free Cholesterol-free Dairy-free 20g protein per 100g Made in Holland

Sustainability	-daring. pieces have a low carbon footprint. -daring. pieces require far less land surface, energy and water usage than animal products. daring. pieces are sustainable & environmentally friendly for our ever growing population. -daring. pieces cook from frozen to minimise wastage.
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Cooking Instructions	Cook as you would animal meat. Pan fry, deep fry oven bake or BBQ - there are many ways to cook daring pieces.
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Exclusive partners



Let's get
daring.™

wholesale@daringfoods.com

The possibilities are endless.



daring.™

For more daring ideas,
visit our website
or contact:
hello@daringfoods.com

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