

# NO BLEND OPTION FOR CREATING ACAI BOWLS



*Sambazon Açaí (Ah-Sigh-Ee) is wild-harvested from the heart of the Amazon. Certified Organic and Fair Trade, made with GMO-free ingredients sustainably sourced in the Brazilian Amazon. Dairy-Free with powerful antioxidants and healthy omegas.*

# Acai Berry Sorbet

#26335 3 gallon tub

**Make an Acai Fruit Bowl** with any combination of granola, banana, fresh fruit, goji, nuts, coconut and chocolate chips.

**Acai Ice Cream Sandwich**  
Let your sorbet soften for a few minutes after you take it out of the freezer. Grab two cookies (maybe two of the same or switch it up and do one of one flavor and one of the other). Want to get crazy? Roll it in chocolate chips, or coconut shreds, or goji berries. Want to get SUPER crazy? Add another layer!

**3 Ingredient Acai**  
Blend avocado, açaí sorbet and banana until combined. Scoop into a bowl and keep it in the freezer for at least fifteen minutes or until you're ready to eat. If it's frozen for more than an hour, make sure to let it sit out a few minutes first!

**Rainbow**  
Blueberries, kiwi, banana, pineapple/mango, strawberries and granola drizzled with honey will definitely get your attention.



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