



# Colada Club™

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## RECIPE COLLECTION

*An elevated collection of recipes for a luxury tasting experience.*

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## Welcome to a New Era of Tropical Indulgence

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Say hello to Colada Royale™, a pineapple like no other, crafted with passion, precision, and expertise exclusively by Dole. Over 15 years in development and breeding, this completely non-GMO variety redefines what tropical luxury can taste like, delivering a lush, full-bodied sweetness balanced by a lively tang and delicate whispers of natural coconut. Its soft-golden hue, juicy texture, and refined flavor make it the centerpiece of culinary creativity and everyday elegance alike. Inside this collection, you'll discover recipes curated exclusively to showcase Colada Royale™ at its most inspiring—where every dish transforms into a moment of pure, elevated indulgence.

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# Pineapple & Coconut Carpaccio

## Ingredients:

- 1/4 medium DOLE® Colada Royale™ Pineapple, peeled, cored & sliced about 1/8-inch thick crosswise (about 24 slices)
- 1/4 cup toasted coconut chips
- 1 tbsp chopped fresh mint plus additional sprigs for garnish (optional)
- 1 tbsp crushed toasted hazelnuts
- 1 tbsp maple syrup
- 1/4 tsp flaky sea salt
- 1 DOLE® Lime, cut into 4 wedges

## Directions:

1. Lay pineapple slices in overlapping pattern on a large serving platter; sprinkle with coconut chips, mint and hazelnuts.
2. Drizzle platter with syrup and sprinkle with salt just before serving; garnish with lime wedges and mint sprigs, if desired.

## Chef Tips:

To toast hazelnuts: In small skillet, toast hazelnuts over medium heat 5 minutes or until lightly browned, stirring occasionally; transfer to a plate to cool.

To crush hazelnuts: Place hazelnuts in a large zip-top plastic bag; seal bag, pressing out excess air. With a rolling pin or smooth side of a meat mallet, crush hazelnuts.



A 100-gram serving of the DOLE® Colada Royale™ pineapple has only about 60 calories—that's the same as a small cookie. But it's also packed with fiber and nutrients that actually do something good for your body!



## Basil-Wrapped Pineapple with Lime Zest

### Ingredients:

- 1/2 medium DOLE® Colada Royale™ Pineapple, peeled, cored & cut into 16 (1 x 2-inch) pieces
- 1 tbsp fresh lime zest (from 2 DOLE® Limes)
- 2 tsp extra virgin olive oil plus additional for serving (optional)
- 16 large fresh basil leaves
- 16 decorative wooden picks
- 1 DOLE® Lime, cut into wedges for garnish (optional)

### Directions:

1. Toss pineapple, lime zest and oil in a large bowl; let stand 15 minutes.
2. Wrap each piece of pineapple with 1 basil leaf and secure with pick; place on serving platter, drizzle with oil and garnish with lime wedges, if desired. Makes 16 pieces.



*This pineapple gives you 25% of your daily vitamin B6, a nutrient that helps your body turn food into energy and supports brain function.*



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# Piña Colada Royale Shrimp

## Ingredients:

### For the Skewers:

- 1 lb large shrimp, peeled & deveined (tails on or off)
- 2 cups fresh DOLE® Colada Royale™ Pineapple chunks (about 1-inch pieces)
- 1 tbsp olive oil
- Kosher salt & black pepper
- 6–8 skewers (soak if wooden)

### For the Coconut Lime Glaze/Dressing:

- 1 can coconut milk
- 1½ tbsp honey
- Zest & juice of one lime
- 2 tsp chili garlic sauce (like sambal oelek or sriracha), to taste
- 2 tsp soy sauce or tamari

### For the Slaw:

- 4 cups shredded cabbage (green, red, or a mixture of both)
- 1 cup chopped cilantro
- 1/2 cup toasted cashews
- 1 red bell pepper, thinly sliced
- 1/4 cup toasted shredded coconut

## Directions:

1. **Preheat Grill:** Heat grill to medium-high (about 400°F). Oil the grates lightly.
2. **Make the Glaze/Dressing:** In a small mixing bowl whisk together coconut milk, honey, lime juice and zest, chili garlic sauce, and soy sauce. Pour half of the mixture into a small saucepan and place over medium heat. Reserve the other half to dress the salad. Simmer gently, stirring occasionally, until slightly thickened and glossy, 5–7 minutes. Remove from heat. It will thicken more as it cools slightly.
3. **Assemble Skewers:** In a bowl, toss shrimp and pineapple chunks with olive oil, a pinch of salt, and black pepper. Thread shrimp and pineapple onto skewers, alternating them. (If shrimp are small, you can double them up.)
4. **Assemble the salad:** In a large salad bowl add the shredded cabbage, cilantro, red bell pepper and toasted cashews. Pour remaining glaze/dressing over the salad and toss to combine.
5. **Grill the Skewers:** Place skewers on the grill. Cook for about 2 minutes per side, and then brush generously with the coconut lime glaze on both sides. Shrimp should be pink, opaque, and slightly charred at the edges. Drizzle with extra glaze if desired.
6. **Serve:** Use a fork to take the pineapple and shrimp off of the skewers. If you'd like, chop up the pineapple even more and toss into the salad. Top the salad with the shrimp and a sprinkle of toasted coconut. Serve with lime wedges.



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# Royale Gazpacho Salad

## Ingredients:

- 1 large fresh DOLE® Colada Royale™ Pineapple
- 2 cups chopped tomatoes, drained
- 1 large cucumber, halved lengthwise & thinly sliced
- 1/4 cup chopped DOLE® Green Onions
- 1/4 cup red wine vinegar
- 4 tsp olive or vegetable oil
- 1/2 tsp dried basil leaves, crushed

## Directions:

1. Twist off crown from pineapple. Cut pineapple lengthwise into quarters. Remove fruit from shell; core and chop fruit. Drain.
2. Stir pineapple, tomatoes, cucumber, green onions, vinegar, oil and basil in large serving bowl; cover and chill 1 hour or overnight. Stir before serving.



A 100g serving of the DOLE® Colada Royale™ pineapple delivers 40% of your daily manganese. Remember, this is the mineral that keeps your bones strong and your metabolism humming along.



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# Pineapple & White Chocolate Mousse Cups *with Coconut Crisp*

## Ingredients:

- 1/4 cup + 2 tbsp DOLE® Pineapple Juice, chilled
- 1 envelope (0.25 oz) unflavored gelatin
- 1 cup white chocolate chips
- 1½ cups vanilla bean whole milk Greek yogurt
- 1/2 cup canned unsweetened coconut cream
- 3/4 cup aquafaba
- 1/4 tsp cream of tartar
- 1½ cups finely chopped DOLE® Colada Royale™ Pineapple plus additional for garnish (optional)
- 1/2 cup unsweetened coconut chips
- 3 tbsp all-purpose flour
- 2 tbsp maple syrup
- 1 tbsp coconut sugar
- 1/2 tsp flaky sea salt
- Grated white chocolate for garnish (optional)

## Directions:

1. Preheat oven to 425°; line a rimmed baking pan with foil. Add pineapple juice to a small bowl; sprinkle gelatin over juice and let stand 5 minutes. Heat a small saucepot with 4 inches of water to a simmer over medium-high heat. Place chocolate chips in a small metal or glass bowl; place over saucepot of simmering water and heat 3 minutes or until chocolate chips are melted, stirring frequently. Carefully remove bowl from saucepot.
2. Purée yogurt, coconut cream, gelatin mixture and melted white chocolate in a blender or food processor on high until smooth. Whip aquafaba and cream of tartar in a stand mixer with whisk attachment on high 3 minutes or until stiff peaks form. Fold yogurt mixture into aquafaba mixture. Makes about 6½ cups mousse.
3. Layer 2 tbsp pineapple into the bottom of each of 8 (8-ounce) glasses; top with mousse and remaining 1/2 cup pineapple. Refrigerate mousse cups 2 hours or until chilled and set.
4. Stir coconut chips, flour, syrup, sugar and salt in a small bowl; spread on prepared pan. Bake coconut mixture 8 minutes or until golden brown and crisp, stirring and rotating pan once; cool completely and crumble into small pieces.
5. Serve mousse cups topped with coconut mixture garnished with pineapple and grated white chocolate, if desired. Makes 8 mousse cups.



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## Brûléed Pineapple with Coconut Cream & Macadamias

### Ingredients:

- 4 (3/4-inch-thick) slices DOLE® Colada Royale™ Pineapple, peeled & cored
- 2 tbsp coconut sugar
- 1/4 cup unsweetened canned coconut cream
- 2 tbsp chopped unsalted dry roasted macadamia nuts
- Chopped fresh mint, grated ruby chocolate and/or white chocolate for garnish (optional)

### Directions:

1. Place pineapple slices on a rimmed baking pan; rub sugar into both sides. Carefully brûlée sugar with a kitchen torch until sugar is melted and deeply caramelized.
2. Serve brûléed pineapple drizzled with coconut cream, sprinkled with nuts and garnished with chopped mint and/or grated chocolate, if desired.

**Chef Tip:** If you don't have a kitchen torch, the pineapple can also be broiled on high for 5 minutes or until caramelized.



*Vitamin C isn't just for oranges. This pineapple supplies more than a third of your daily vitamin C needs to help maintain healthy skin and immune defense!*



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## Fruit Layer “Cake” with Orange–Vanilla Aquafaba Whip

### Ingredients:

- 1/3 cup chickpea liquid (from 15.5 oz can of low-sodium chickpeas)
- 2 tbsp powdered sugar
- 1/4 tsp cream of tartar
- 1/8 tsp orange extract
- 1/8 tsp vanilla extract
- 2/3 medium DOLE® Colada Royale™ Pineapple, skin & core removed, cut into 8 (1/2-inch-thick) slices
- 2 cups sliced kiwis
- 1 cup thinly sliced DOLE® Strawberries
- Toasted coconut chips & fresh mint sprigs for garnish (optional)

### Directions:

1. Beat chickpea liquid, sugar, cream of tartar, orange extract, and vanilla extract in a medium bowl, with mixer on high speed, 15 minutes or until stiff peaks form. Makes about 3 cups.
2. Place 4 pineapple slices 2 inches apart on a serving platter; layer with half the aquafaba whip, kiwis, and strawberries. Repeat layers; garnish cakes with toasted coconut chips and fresh mint sprigs, if desired. Serve immediately.



*Despite its sweetness, pineapple's natural sugars come with 2 grams of dietary fiber per 100 grams, which helps slow sugar absorption and support healthy digestion.*



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# No-Bake Fluffy Pineapple Cake

## Ingredients:

- Nonstick cooking spray
- 1½ cups unsweetened coconut flakes
- 1 container (12 oz) pitted Medjool dates
- 2 cups pecan halves & pieces plus additional for garnish (optional)
- 1/4 cup + 2 tbsp natural buttery spread with olive oil, melted
- 3 cups fat-free cottage cheese
- 1/2 cup powdered sugar
- 1 container (9 oz) dairy-free coconut whipped topping, thawed if necessary
- 3 cups finely chopped DOLE® Colada Royale™ Pineapple plus additional for garnish (optional)

## Directions:

1. Spray a 13 x 9-inch baking dish with nonstick cooking spray. Toast coconut in a large skillet over medium-high heat 3 minutes or until golden brown and fragrant, stirring frequently; spread on a plate to cool.
2. Pulse dates, pecans and 1 cup toasted coconut in a food processor on high until fine crumbs form; transfer to a medium bowl and stir in buttery spread. Firmly press pecan mixture into bottom of prepared dish. Wipe out food processor; purée cottage cheese in same food processor on high until smooth.
3. Beat powdered sugar and puréed cottage cheese in a large bowl with a mixer on high speed 3 minutes or until light and fluffy; fold in whipped topping and pineapple. Spread cottage cheese mixture over pecan mixture; refrigerate at least 6 hours or up to overnight.
4. Cut cake into 8 pieces; serve sprinkled with remaining 1/2 cup toasted coconut garnished with pecans and/or pineapple, if desired.



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# Fresh Pineapple Tart

## Ingredients:

- 1 refrigerated pie crust
- 1 package (8 ounces) light cream cheese, softened
- 1/2 cup light sour cream
- 2 tbsp granulated sugar
- 1 tsp lemon zest
- 1 DOLE® Colada Royale™ Pineapple, peeled, cored, sliced crosswise into 1/2-inch-thick slices & cut into wedges
- 1/4 cup apricot-pineapple preserves
- 1 tbsp warm water
- Mint leaves for garnish (optional)

## Directions:

1. Preheat oven to 450°F. Press crust onto bottom and up sides of a 9-inch tart pan with removeable bottom; trim edges. Poke holes all over crust with a fork; bake 9 minutes or until lightly browned. Cool crust completely in pan on a wire rack.
2. Beat cream cheese, sour cream, sugar and lemon zest in a medium bowl on high 2 minutes or until smooth; spread over crust. Arrange pineapple wedges over cream cheese mixture in a circular pattern.
3. Stir preserves and water in a small bowl; spread over pineapple. Refrigerate tart at least 1 hour or up to overnight.
4. Cut tart into 8 slices; serve garnished with mint, if desired.



*That bright tropical flavor hides some serious science: vitamins B6 and C, plus minerals like manganese and magnesium, all work together in your cells' energy production systems.*



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## Spicy Yuzu-Pineapple Prosecco Punch

### Ingredients:

- 2 small jalapeño peppers, stemmed, halved lengthwise, seeded & coarsely chopped
- 1 cup chopped DOLE® Colada Royale™ Pineapple plus pineapple wedges and/or fronds for garnish (optional)
- 1/2 cup fresh orange juice (from 2 DOLE® Oranges)
- 1/2 cup yuzu juice
- 1/4 cup + 1 tbsp agave nectar
- 2 tsp chile lime seasoning
- 4 cups Prosecco or club soda (for mocktails), chilled
- Ice

### Directions:

1. Purée peppers, pineapple, orange juice, yuzu juice and 1/4 cup agave nectar in a blender on high until smooth; transfer to a large pitcher. Cover and refrigerate at least 2 hours or until chilled. Makes about 2½ cups of pineapple mixture.
2. Brush remaining 1 tbsp agave nectar onto the outside rims of 8 (12-ounce) glasses; sprinkle with seasoning.
3. Fill glasses 2/3 full with ice. Pour pineapple mixture into glasses; top each with 1/2 cup Prosecco or club soda and garnish with pineapple wedges and/or fronds, if desired. Makes 8 glasses of punch.

**Chef Tip:** If you can't find yuzu juice, you can substitute fresh lemon juice or yuzu-flavored seltzer.



With zero fat, zero cholesterol, and zero sodium, pineapple delivers big flavor without the stuff you're trying to limit.



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## Dragon Fruit-Pineapple Sparkling Lemonade

### Ingredients:

- 2 DOLE® Dragon Fruits
- 3 cups chopped DOLE® Colada Royale™ Pineapple
- 1½ cups fresh lemon juice (from 6 DOLE® Lemons)
- 1/2 cup light agave syrup
- 3 cups club soda
- Ice for serving (optional)

### Directions:

1. Purée dragon fruits, pineapple, lemon juice and agave syrup in a blender, in batches if necessary, on high until smooth; strain through fine-mesh strainer into a large pitcher, pressing down on solids with the back of a spoon. Discard solids; cover and refrigerate dragon fruit mixture at least 2 hours or up to 3 days.
2. Stir club soda and ice, if desired, into dragon fruit mixture just before serving. Makes about 8 cups.



Just one cup of DOLE® Colada Royale™ pineapple gives you 40% of your daily vitamin B6 needs. This small upgrade transforms a refreshing snack into a meaningful contribution to your energy and nutrient balance.



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# Piña Colada Soda Royale

## Ingredients:

- 2 bottles (2 oz each) pineapple turmeric or ginger turmeric probiotic shots
- 1 DOLE® Lime, juiced (about 2 tbsp)
- 1 cup chopped DOLE® Colada Royale™ Pineapple
- 1 cup coconut water
- 1/2 cup canned unsweetened coconut milk
- 1/2 tsp orange bitters
- 1 can (12 oz) prebiotic orange cream soda
- Ice
- Pineapple fronds and/or wedges for garnish (optional)

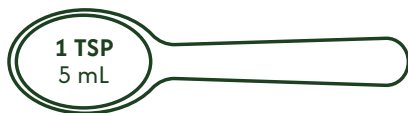
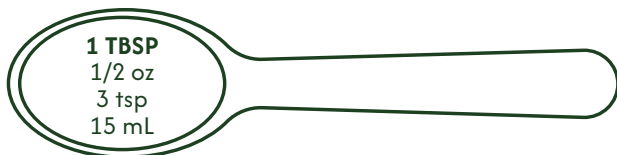
## Directions:

1. Purée probiotic shots, lime juice, pineapple, coconut water, coconut milk and bitters in a blender on high until smooth. Makes about 2 cups pineapple mixture.
2. Fill 4 (12 oz) glasses with ice. Strain pineapple mixture into glasses; stir in soda and garnish with pineapple fronds and/or wedges, if desired. Makes 4 sodas.

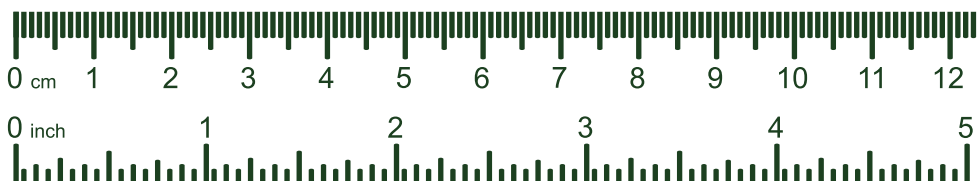


Some studies suggest higher B6 intake is linked to better mood. That means your morning smoothie with DOLE® Colada Royale™ pineapple might be helping your neurons hum a little happier!

# U.S. & METRIC CONVERSIONS



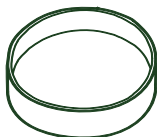
## RULER



# ABBREVIATIONS

c • cup	g • gallon	oz • ounce
°C • Celcius	kg • kilogram	pt • pint
°F • Fahrenheit	lb • pound	qt • quart
fl oz • fluid ounce	L • liter	tbsp • tablespoon
gal • gallon	mL • milliliter	tsp • teaspoon

# PAN SIZE EQUIVALENTS



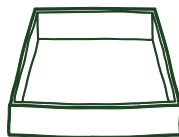
## ROUND PANS

6 inches 15 cm	=	4 cups 960 ml
8 inches 20 cm	=	6 cups 1.4 liters
9 inches 23 cm	=	8 cups 1.9 liters



## RECTANGULAR PANS

11 x 7 inches 28 x 18 cm	=	10 cups 2.4 liters
13 x 9 inches 33 x 23 cm	=	14 cups 3.3 liters



## SQUARE PANS

8 inches 20 cm	=	8 cups 1.9 liters
9 inches 23 cm	=	10 cups 2.4 liters
10 inches 25 cm	=	12 cups 2.8 liters

# OVEN TEMPERATURES



# NOTES

# NOTES

