



## Cheesecake Truffle Lollipops

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## RECIPE

Ingredients	Amounts
Sweet Raspberry White Chocolate Lollipop, <i>see recipe</i>	1 each
Lemon Chiffon Lollipop, <i>see recipe</i>	1 each
Grand Marnier Orange Cheesecake Lollipop, <i>see recipe</i>	1 each
Chocolate Sauce	1 Tbsp.
Caramel Sauce	1 Tbsp.
Raspberry Coulis	1 Tbsp.
Mint Sprig	1 each
Berries, fresh	1 each

### Preparation Method:

- In a tall aperitif glass, fill with layers of Caramel and Chocolate Sauces and Raspberry Coulis. Place on plate.
- Place lollipops on plate as shown in photo above.
- Garnish with Mint and Fresh Berries.

## RELATED RECIPE - Sweet Raspberry White Chocolate Lollipop

Ingredients	Amounts
Truffle Shells White ( <b>de Boer Food L831-16</b> )	5 each
Raspberry White Chocolate Cream	5 tsp.
White Chocolate, melted	As Needed
Lollipop Sticks	5 each

### Preparation Method:

- Fill each Truffle Shell White with 1 tsp. of Raspberry White Chocolate Cream.
- Place stick in center. Freeze overnight.
- Dip each lollipop in White Chocolate to coat.
- Shake off excess chocolate and allow to dry.



## RELATED RECIPE - Lemon Chiffon Lollipop

Ingredients	Amounts
Truffle Shells Milk ( <b>de Boer Food L821-06</b> )	5 each
Lemon Chiffon Cream	5 tsp.
Milk Chocolate, melted	As Needed
Lollipop Sticks	5 each

### Preparation Method:

- Fill each Truffle Shell with 1 tsp. of Lemon Chiffon Cream.
- Place stick in center. Freeze overnight.
- Dip each lollipop in Milk Chocolate to coat.
- Shake off excess chocolate and allow to dry.



## RELATED RECIPE - Grand Marnier Orange Cheesecake Lollipop

Ingredients	Amounts
Orange Cheese Filling	1 tsp.
Grand Marnier	1/8 tsp.
Truffle Shells Dark ( <b>de Boer Food L811-82</b> )	5 each
Dark Chocolate, melted	As Needed
Lollipop Sticks	5 each

### Preparation Method:

- Mix Grand Marnier with Orange Cheese Filling.
- Fill each Dark Truffle Shell with 1 tsp. of filling.
- Place stick in center. Freeze overnight.
- Dip each lollipop in chocolate to coat. Shake off excess chocolate and allow to dry.

