



Chocolate Crème Cup



RECIPE

Ingredients

- Ballerina Cup
(de Boer Food L112-02)
- Chocolate Custard, see recipe
- Whipped Cream
- Chocolate Sauce
- Caramel Sauce
- Zebra Shavings
(de Boer Food L421-68)
- Berries, fresh
- Panatellas Retro 7.8"
(de Boer Food L931-76)

Amounts

- 1 each
- 2 Tbsp.
- 1 Tbsp.
- 1 Tbsp.
- 1 Tbsp.
- 5 each
- 3 each
- 1 each

Preparation Method:

- Fill Chocolate Ballerina Cup with Chocolate Custard.
- Top with Whipped Cream rosette.
- Drizzle Chocolate and Caramel Sauces on plate. Place filled
- Chocolate Ballerina Cup in center.
- Distribute Zebra Shavings and Fresh Berries around cup as shown in photo above.
- Place Panatellas Retro7.8" décor over cup.
- Serve immediately.



Ballerina Marbled
L112-56
(W 2.6" x H 1.2")
105 pcs/case



Panatellas Retro 7.8"
L931-76
6 x 110 pcs/case



Zebra Shavings
L421-68
5.5 lb/case

RELATED RECIPE - Chocolate Custard

Ingredients

- Eggs, whole
- Milk
- Sugar, granulated
- Vanilla Extract
- Chocolate, melted

Amounts

- 4 each
- 2¼ cups (vol.)
- 1½ cups (vol.)
- 1/8 tsp.
- ¼ cup (vol.)

Preparation Method:

- Place eggs in mixing bowl. Beat gently.
- Add remaining ingredients. Mix to incorporate.
- Transfer to sauce pan. Heat slowly over low heat, stirring constantly.
- Once mixture is hot, transfer to baking dish.
- Place in 325° oven. Bake for approximately 40 minutes.
- Remove from oven. Allow to cool.
- Refrigerate until ready to use.