



Pumpkin White Chocolate Cheesecake Cup



RECIPE

Ingredients

	Amounts
Ballerina (de Boer Food L112-02)	1 each
Pumpkin White Chocolate Mousse, see recipe	2 Tbsp.
Whipped Cream	1 Tbsp.
Tramontana Striped (de Boer Food L932-14)	1 each
Chocolate Hazelnut Sauce	1 Tbsp.
Raspberry Coulis	1 Tbsp.
Shavings White (de Boer Food L431-68)	¼ cup (vol.)

Preparation Method:

- Fill Ballerina cup with Pumpkin White Chocolate Mousse.
- Top with Whipped Cream rosette and Tramontana Striped décor.
- Drizzle Chocolate Hazelnut Sauce and Raspberry Coulis on plate.
- Sprinkle Shavings White as shown in photo above.
- Serve immediately.



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



Tramontana Striped
L932-14
(W 1.8" x H 4.1")
6 x 75 pcs/case



Shavings White
L431-68
5.5 lb/case

RELATED RECIPE - Pumkin White Chocolate Mousse

Ingredients

	Amounts
Gelatin, unflavored	3 Tbsp.
White Chocolate, chopped small	8 oz. (wt.)
Milk, whole	2½ cups (vol.)
Egg Yolks, large	8 each
White Chocolate, chopped small	8 oz. (wt.)
Cream of Tartar	½ tsp.
Heavy Cream, whipped	1 cup
Cinnamon	1 tsp.
Pumpkin Pie Filling	1 cup (vol.)

Preparation Method:

- Place gelatin, white chocolate and milk in double boiler. Stir until chocolate has melted. Remove from heat.
- Place egg yolks in mixer and beat. Slowly add chocolate mixture to egg yolk while continually beating.
- Place heavy cream and cream of tartar in a separate mixing bowl.
- Slowly add sugar. Whip until soft peaks form.
- Gently fold chocolate mixture into whipped cream.
- Gently fold in cinnamon and pumpkin to mixture.
- Place in storage container.
- Refrigerate until ready to use.