



Raspberry Chambord Cheesecake Chocolate Cup



RECIPE

Ingredients

| Ingredients | Amounts |
|--|----------------|
| Ballerina Marbled (de Boer Food L112-56) | 1 each |
| Raspberry Chambord Cheesecake Filling, see recipe | 2 Tbsp. |
| Berries, fresh | 6 each |
| Chocolate Sauce | 1 tsp. |
| Raspberry Coulis | 1 tsp. |
| Spaghetti White (de Boer Food L431-68) | 1/8 cup (vol.) |
| Panatellas Dark 7.8" (de Boer Food L911-71) | 1 each |
| Whipped Cream | 1 tsp. |

Preparation Method:

- Fill Ballerina Marbled cup with Raspberry Chambord Cheesecake Filling.
- Top with fresh Berries and Whipped Cream. Place in center of plate.
- Drizzle plate with Chocolate Sauce and Raspberry Coulis.
- Sprinkle Spaghetti White around plate.
- Place Panatellas Dark 7.8 décor across cup.
- Serve immediately.



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



Panatellas Dark 7.8"
L911-71
6 x 110 pcs/case



Spaghetti White
L431-27
5.5 lb/case

RELATED RECIPE - Raspberry Chambord Cheesecake

Ingredients

| Ingredients | Amounts |
|-------------------------|----------------|
| Cream Cheese, softened | 3 Lb. (wt.) |
| Eggs, large, whole | 10 each |
| White Chocolate, melted | 12 oz. (wt.) |
| Sugar, granulated | 1½ cups (vol.) |
| Raspberry Puree | ½ cup (vol.) |
| Chambord* | 1/8 cup (vol.) |

Preparation Method:

- Place cream cheese in mixer. Whip until smooth.
- Slowly blend in eggs to cream cheese.
- Add remaining ingredients (except Chambord). Mix to incorporate.
- Pour mixture into shallow ceramic oven proof vessel.
- Drizzle Chambord over top of mixture and swirl into mixture using a fork.
- Place in 350° oven and bake for 30-35 minutes, until semi-firm.
- Remove from oven. Allow to cool.
- Refrigerate until ready to use.

* Chambord is a raspberry-based liqueur. Made using small batches of the finest, ripe, hand picked black raspberries. These raspberries are then infused in Cognac and barrel aged for a minimum of four years. Other fruits are added to the mixture to enhance flavor.