



S'mores Cheesecake Chocolate Cup



RECIPE

Ingredients

Ballerina Marbled
(de Boer Food L112-56)
Marble Cheesecake Filling, *see recipe*
Mini Marshmallows, toasted
Points Dark
(de Boer Food L912-23)
Chocolate Sauce
Shavings Dark Flat
(de Boer Food L411-40)
Raspberry Coulis
Graham Cracker Crumbs

Amounts

1 each
2 Tbsp.
1 Tbsp.
1 each
1 Tbsp.
¼ cup (vol.)
½ tsp.
1 tsp.

Preparation Method:

- Fill Ballerina Marbled cup with Marble Cheesecake Filling. Top with Toasted Marshmallows and Point Dark.
- Place cup in center of plate. Drizzle with Chocolate Sauce.
- Sprinkle plate with Shavings Dark Flat.
- Drizzle Raspberry Coulis around cup.
- Dust plate with Graham Cracker Crumbs.
- Serve immediately.

RELATED RECIPE - Brandied Vanilla Cream

Ingredients

Cream Cheese, softened
Eggs, large, whole
White Chocolate, melted
Sugar, granulated
Milk Chocolate, melted

Amounts

3 Lb. (wt.)
10 each
12 oz. (wt.)
1½ cups (vol.)
½ cup (vol.)

Preparation Method:

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



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



Points Dark
L912-23
(W 1.2" x H 2.0")
6 x 180 pcs/case



Shavings Dark Flat
L411-40
5.5 lb/case