



STRAWBERRY CHEESECAKE FLIGHT

Cheesecake in a white chocolate cup covered in strawberry glaze, Strawberry Bettercreme and pink chocolate curls.

Yield: Varies depending on cheesecake

INGREDIENTS

1 1/8 oz Cheesecake

1 1/4 oz **RICH'S** Bettercreme® Strawberry Icing, 9-Lb Pail (#14989)

1 oz Strawberry Glaze

1 Each White Chocolate Cup

1/4 oz Pink Chocolate Curls

1/4 oz Pink Chocolate Pieces

DIRECTIONS

- 1 Using your choice of cheesecake and the 2" round cutter, cut out as many circles as you can.
- 2 Using Strawberry Glaze pipe a single swirl on the bottom of a white chocolate cup
- 3 Place a single circle of cheesecake on top of the Lemon Filling.

- 4 Using a #825 border tip and Strawberry Bettercreme, pipe a single swirl on top of the cheesecake circle. Smooth flat to the top of the white chocolate cup.
- 5 Using a #825 border tip and Strawberry Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using chocolate curls, cover bottom edge of rosette.

