



TIRAMISU FLIGHT

Italian Crème Cake and Bavarian Crème inside a dark chocolate cup topped with coffee infused Vanilla Perfect Finish and garnished with chocolate curls and a coffee bean.

Yield: Varies

INGREDIENTS

- 1 1/8 oz **RICH'S** ALLEN® 8 IN ROUND UNICED SINGLE LAYER CAKE ITALIAN CREME (#90040)
- 1 1/4 oz **RICH'S** Perfect Finish® Bettercreme® Vanilla Icing, 15-Lb Pail (#03454)
- 1 Each Dark Chocolate Cup
- 1 oz **RICH'S** Bavarian Creme Filling, 1 Count, 31 lbs (#02881)
- 1 pk. Instant coffee
- 2 Each Coffee Bean
- 1/4 oz chocolate curls

DIRECTIONS

- 1 Using an 8" Italian Crème Cake and the 2" round cutter, cut out as many circles as you can.
- 2 Using Bavarian Crème filling pipe a single swirl on the bottom of a dark chocolate cup.
- 3 Place a single circle of italian crème cake on top of the bavarian crème filling.

- 4 Using instant coffee and water, make a coffee slurry. Mix the coffee slurry into Vanilla Perfect Finish Bettercreme to create Coffee Bettercreme.
- 5 Using a open coupler and Coffee Bettercreme, pipe a single swirl on top of the chocolate cake circle. Smooth flat to the top of the dark chocolate cup.
- 6 Using a open coupler and Coffee Bettercreme, pipe on a double rosette on top of the cup.
- 7 Using chocolate curls, cover bottom edge of rosette.
- 8 Using coffee beans, place on top of rosette.

