









Capitalize on the growing trend of hybrid desserts with **Sysco Imperial Dessert Mashups**. These labor-saving, thaw-and-serve desserts combine nostalgic and state fair-inspired flavors with cheesecake to create a unique experience that will be enjoyed by all ages. Try them in three indulgent flavor mashups:

**Caramel Apple Cheesecake:** A graham cracker crust topped with caramel cheesecake and apple cubes then finished with a unique, tart green apple mousse. **Cotton Candy Swirl Cheesecake:** A cotton candy-flavored pink and blue swirled cheesecake baked on a graham cracker crust, topped with a ring of whipped cream and lightly flavored with strawberry.

**Lemon Poppy Seed Bread Cheesecake:** Crumbled lemon poppy seed bread mixed with creamy vanilla cheesecake, baked in a graham cracker crust and topped with real whipped cream and lemon poppy seed crumbles.

## **Features and Benefits**

- Unique desserts that draw on nostalgic flavors and will appeal to customers of all ages
- Unique versatility allows operators to easily personalize these desserts with creative garnishes or serve as is
- Frozen, thaw-and-serve desserts provide operators with labor savings and product consistency
- Pre-portioned into slices separated by parchment paper allowing operators to thaw just the right amount for service and minimize waste
- Hybrid or mashup desserts were identified as a Top 3 Dessert Trend<sup>1</sup> Source:

1 Restaurant & Business Magazine

## **Ingredients**

CONTAINS: EGGS, MILK, SOY, WHEAT

## **Menu Ideas**

- Lemon Poppy Seed Bread Cheesecake with Toasted Coconut-Macadamia Crunch: Lemon poppy seed bread cheesecake topped with toasted coconut and macadamia crunch and citrus-ginger glaze served with candied ginger and fresh mandarin oranges\*
- Caramel Apple Cheesecake with Cinnamon-Sugar Donuts: Caramel apple cheesecake with skewered cinnamon-sugar donut holes and apple-cider butterscotch sauce garnished with diced fresh apple\*
- Cotton Candy Cheesecake with Funnel Cake Fries & Butterscotch Sauce: Cotton candy swirl cheesecake garnished with cotton candy puffs and candy-coated chocolate pieces served with powdered sugar funnel cake fries and butterscotch sauce\*
- Lemon Poppy Seed Bread Cheesecake with Brown Butter-Almond Streusel: Lemon poppy seed bread cheesecake with brown butter-almond streusel, whipped cream, fresh blueberries, and a mint sprig\*

\*pictured

## Preparation & Handling

Store frozen. Thaw under refrigeration. Store thawed product under refrigeration and use within 5 days.

SUPC Pack/Size Brand Description



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