CUTTING EDGE SOLUTIONS



Basque Cheesecake

PRODUCT DESCRIPTION

Originating from the Basque country of Spain, Basque Cheesecake does not have a traditional crust. This cheesecake is baked at a high temperature to form a delicious, caramelized exterior that serves as a natural crust, which encompasses the entire cheesecake protecting the smooth, creamy interior. Crafted with real cream cheese, a touch of heavy cream, and cagefree eggs, our soufflé'd cheesecake is the lightest and most delectable of all cheesecakes.

FEATURES & BENEFITS

With only six ingredients, this better-for-you cheesecake satisfies the demand for simple ingredients products that consumers are craving.

This unique dessert works well in a variety of applications from dine-in, off-premise dining, pairing options, themed events, catering and more.

This dessert is perfect for busy kitchens and caterers as the product is thaw and serve requiring virtually no labor.

Delicious as is, this cheesecake also allows you to create signature dessert by adding your own sauces or toppings.

With four cheesecakes per pack, operators can thaw fewer portions to minimize waste and save money.

CULINARY APPLICATIONS

Spanish Cheesecake: Basque Cheesecake accented with whipped cream, fresh strawberries, blueberries, and nuts.

Green Apple Cheesecake: Basque Cheesecake served with chocolate and caramel sauce, dried cranberries, sliced green apple wedges, and tossed with peanuts.

SCAN OR CLICK TO SHOP

IF YOU HAVE ANY QUESTIONS PLEASE CONTACT YOUR SALES CONSULTANT

SUPC	BRAND	PACK	DESCRIPTION
7188544	SWEETST	32/4.32oz	CHEESECAKE BASQUE INDV



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