

PLAIN JAPANESE SOUFFLÉ CHEESECAKE SUPC 7345376 • 36/1.975 OZ
MATCHA JAPANESE SOUFFLÉ CHEESECAKE SUPC 7345502 • 36/1.975 OZ

CUTTING
EDGE
SOLUTIONS

Japanese Soufflé Cheesecakes

Marrying the creamy decadence of cheesecake with the airy elegance of a soufflé, these Japanese-style single-serve desserts bring a sophisticated edge to a classic favorite. Expertly crafted for a cloud-like texture and impeccable presentation, they offer a dessert experience that's as visually captivating as it is indulgent. An ideal choice for chefs aiming to elevate their dessert offerings with a versatile, high-impact addition.

WHY WE LOVE IT

- **Labor-Saving:**

Pre-portioned for effortless plating, whether in-house or to-go, reducing prep time while enhancing presentation.

- **Customizable Flavor Profiles:**

A balance of subtle sweetness and creamy tang, with a caramelized top that pairs perfectly with fruits, sauces, or nuts for endless customization.

- **Elevated Presentation:**

Served in elegant paper cups, these soufflé cheesecakes are ready to make a statement on any plate.



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MATCHA JAPANESE SOUFFLÉ CHEESECAKE

Experience the perfect balance of earthy matcha and creamy soufflé cheesecake. Topped with luscious apricot glaze, fresh strawberries and blueberries, and a hint of mint for a refreshing finish, this dessert offers a delightful fusion of airy indulgence and vibrant flavors.



PLAIN JAPANESE SOUFFLÉ CHEESECAKE

Light, fluffy, and delicately sweet, our Japanese-style soufflé cheesecake offers a melt-in-your-mouth texture with a hint of vanilla. Topped with a luscious berry glaze and a touch of fresh mint, this elegant dessert is a perfect balance of softness and richness, making every bite pure bliss.

APPLICATIONS

Plain Japanese Soufflé Cheesecake

- Top with rich chocolate ganache, fresh strawberries, and a sprinkle of chopped walnuts
- Pair with blueberry compote and lemon mascarpone mousse for a refreshing finish

Matcha Japanese Soufflé Cheesecake

- Complement with mango compote, candied ginger, and pistachios for a unique fusion of flavors
- Drizzle with yuzu white chocolate and garnish with sliced strawberries and macadamia nuts for a show-stopping presentation

FUN FACTS

With a nod to Japanese origins, soufflé cheesecake presents a lighter alternative to the rich New York-style cheesecake.

Matcha-based desserts are trending globally for their unique flavor and vibrant green aesthetic. *(Datassential Dessert Report 2024)*

Perfectly portioned desserts are increasingly popular, aligning with consumer preferences for indulgent yet controlled portions. *(Forbes Sweets & Snacks Expo Highlights Trend To Smaller Treats 2024)*