



STRAWBERRY CHEESECAKE FLIGHT

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

Yield: Varies depending on cheesecake



INGREDIENTS

1 1/8 oz	Cheesecake
1 1/4 oz	RICH'S BETTERCREME® WHIPPED ICING STRAWBERRY NATURALLY FLAVORED (#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.