

BRÛLÉE CHEESECAKE DELIGHT



This decadent and delicious dessert is made with our Cheesecake Delight, strawberry compote, and a thin crust of brulee'd sugar. It's the perfect treat for any occasion.





Ingredients:

- 5 oz. Cheesecake Delight
- 1 pt. fresh strawberries, hulled and muddled
- 2 tablespoons granulated sugar, for brulee

Instructions:

1. Layer the cheesecake delight and strawberry compote in prepared glasses.
2. Sprinkle the top of each parfait with granulated sugar.
3. Refrigerate for at least 4 hours, or overnight.
4. Just before serving, use a torch to caramelize the sugar on top of each parfait

Product	Description	Code #	Pack Size
 Cheesecake Delight	This creamy cheesecake comes ready to turn into your own masterpiece. The velvety blend of smooth cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert. 	0250620	2/4.5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian