

BUTTERNUT CHEESECAKE PARFAIT

This parfait is perfect for your autumn menu. It appeals to customers who enjoy seasonal flavors and indulgent treats.







Ingredients:

- 5 oz. Sandridge® Cheesecake Delight
- 3 oz. Gordon Choice® Butternut Squash Soup
- 2 oz. sea salt caramel
- 2 oz. crushed Biscoff cookies
- Whipped topping
- Nutmeg

Instructions:

1. In a large mixing bowl, combine the Cheesecake Delight and Butternut Squash soup.
2. In a parfait glass add the crushed up Biscoff cookies, sea salt caramel, cheesecake mixture, and top with whipped topping & nutmeg.

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.
 Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices. 	0662472	2/8 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian