



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Pink Lemonade  
Bowl

**INGREDIENTS:**

- 1 each Manifesto® Lemon Bar (cut in ½ to make triangles)
- 2 Tablespoons Apricot Citrus Compote
- ½ tsp Pink Grapefruit Pearls
- 1 piece of citrus Meringue Chard

**DIRECTIONS:**

Slice the lemon manifesto bar in half diagonally.

Place both pieces of Lemon Bar in the bowl leaning one piece up against the other.

Place a generous spoonful of Citrus Apricot Compote over the edge of the lemon bars.

Place a few Grapefruit Pearls on top of the lemon bar half on the bottom of the bowl.

Finish with a broken piece of Crispy Citrus Meringue Chard.



## CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Apricot Citrus  
Compote

**INGREDIENTS:**

- 1/3 cup clementine compote
- ½ cup Blood Orange Puree
- Zest from ½ Lemon
- 1 tsp Lemoncello
- 10 each Apricot Halves (IQF or fresh in season)

**DIRECTIONS:**

In a small bowl place the Clementine Compote, Blood Orange Puree and lemon zest. Whisk together

Dice the apricot halves in a very small dice

Fold in diced apricots

Chill Covered until needed



# CHEF INSPIRED DESSERT CONCEPTS

**RECIPE:** Citrus Dried  
Meringue

**INGREDIENTS:**

- 4 egg whites
- 1 cup granulated sugar
- 1 tsp cream of tartar
- Zest from one lime
- Zest from one lemon

**DIRECTIONS:**

Pre-heat oven to 200 degrees F

Place egg whites in a small kitchen aid mixer. Using the whip attachment, whip the whites until they foam, gradually adding the granulated sugar. Whip meringue into a stiff meringue. Fold the powdered sugar and zests into meringue.

Spread meringue on a half sheet pan that is lined with silpat or parchment paper.

Bake for 1 ½ - 2 hours Let cool. Peel silpat or parchment off of the meringue sheet, Break into small chards.



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**INGREDIENTS:**

**DIRECTIONS:**