



CHEF INSPIRED DESSERT CONCEPTS

BOWLS INSTRUCTIONS & IDEAS

BOWL #1: TOFFEE CRUNCH BLONDIE BOWL



1. One scoop of ice cream



2. Cut Toffee Crunch Blondie



3. Drizzle with syrup

BOWL #2: GLUTEN FREE BROWNIE BOWL



1. Cut Manifesto® Brownie into 4 pieces



2. Stack the brownies on top of each other in a crisscross pattern



3. Spoon the lightly whipped Peruvian Crème Fraiche over the brownie stack



4. Drop Amerina Cherries on top of the brownie pieces



5. Drizzle Amerina Cherry Syrup over the brownie stack



6. Sprinkle 2 tsp of crushed Amaretto Cookies around the perimeter of the bowl

PERUVIAN CRÈME FRAICHE

- 1/3 Heavy Cream
- 1/3 Crème Fraiche
- 1/3 Peruvian Ganache



Combine ingredients & whip.

BOWL #3: PINK LEMONADE BOWL



1. Slice Lemon Bar in half diagonally. Place both pieces in the bowl leaning one piece up against the other



2. Place a generous spoonful of Apricot Citrus Compote over the edge of the Lemon Bars



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



3. Finish with a broken piece of Citrus Meringue Chard

APRICOT CITRUS COMPOTE



1/3 c Clementine compote
1/2 c blood orange puree
Zest from 1/2 lemon
1 tsp Lemoncello
10 each Apricot halves

1. In a small bowl place the Clementine compote, blood orange puree, Lemoncello & lemon zest. Whisk together.
2. Dice the apricot halves & fold into citrus mixture.

CITRUS MERINGUE CHARD

4 Egg Whites
1 c granulated sugar
1 tsp Cream of Tartar
Zest from 1 lime
Zest from 1 lemon

1. Place egg whites in a small mixer. Using the whip attachment, whip the whites until they foam, gradually adding the granulated sugar. Whip meringue until stiff. Fold in the powdered sugar & zests.
2. Spread meringue on a half sheet pan that is lined with silpat or parchment paper.
3. Bake for 1 1/2– 2 hours. Let cool.
4. Peel silpat or parchment off of the meringue sheet. Break into small chards.

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