



**SWEET STREET** EST. 1979

# NY CHEESECAKE

**DIPPED, DRIZZLED, DRESSED UP**

Our NY Cheesecake may be a classic, but with a few toppings you can dress it up to match any occasion or menu.

## S'MORES CHEESECAKE ▼

Bring the deliciousness of S'mores inside for a decadent, nostalgic end to your meal.

Place one slice of NY Cheesecake in a skillet. Spoon hot fudge over the slice. Load on graham cracker pieces and/or crumbs. Top with a dollop of marshmallow fluff and torch. For extra effect, torch at the table or immediately prior to serving so it is still smoking.



## BRULÉE'D MAKEOVER ▲

Transform your New York Cheesecake into a brulée'd dream.

Plate one slice of NY Cheesecake. Sprinkle the top of the cheesecake with sugar. Scorch the sugar with a mini-butane kitchen torch until burnt and crackly.

## AMARENA CHERRY & AMARETTO CHEESECAKE ▼

Amarena cherries have long been adored for their intense cherry flavor, sweetness and versatility. Paired with the smoothness of cheesecake and bite of Amaretto, it is classic NY Cheesecake perfection elevated.

Plate one slice of NY Cheesecake and top with a few Amarena cherries. Add a few biscotti crumbs. Place white chocolate shavings on the plate and drizzle Amarena cherry sauce over the entire plate. Serve with a shot of Amaretto or drizzle a bit of Amaretto over the top.



## DARK CHOCOLATE DIPPED CHEESECAKE ▲

Refreshing! Enjoy frozen cheesecake, dipped in melted chocolate—perfect treat year round'.

Freeze cheesecake for about 2 hours or until firm. Line a tray with parchment paper and set to the side for dipped cheesecake slices. Fill a shallow bowl or tray with chocolate curls (or nuts/candy) for dipping. Spear each slice with a Popsicle stick and dip in Dark Chocolate Magic Shell coating. Set each dipped slice in the toppings. Then drizzle with white chocolate ganache. Place on parchment paper lined tray and return to freezer, until shell is hard. Serve from a refrigerated state (not frozen).

## BALSAMIC STRAWBERRY CHEESECAKE ►

Savory and sweet, a time honored pairing.

Combine the strawberries, balsamic vinegar and sugar in a bowl. Mix and let stand for a syrup to form. Plate one slice of NY Cheesecake. Spoon balsamic strawberries on top of the cheesecake and top with a dollop of freshly whipped cream.



## SALTED CARAMEL CORN CHEESECAKE ►

Fair warning; this Salted Caramel Popcorn Cheesecake is seriously irresistible.

Place one slice of NY Cheesecake. Drizzle with caramel sauce and top with your favorite caramel corn. Spoon on toffee bits and lightly sprinkle the entire plate with coarse sea salt.



## ◀ ORANGE & GRAPE POLLINATED CHEESECAKE

This recipe will have you a-buzz! The sweetness of orange segments and grape slices balanced with the raw sweetness of bee pollen, topped with edible pansies.

Place one slice of NY Cheesecake. Top with a spoonful of orange marmalade. Add orange segments and grape slices. Delicately place edible flower petals on the plate and dust with bee pollen granules.



## ◀ FIG & HONEY CHEESECAKE

A smooth cheesecake topped with stunningly flavorful figs and honey.

Cut one slice of NY Cheesecake into 3 pieces and plate. On one portion, add sesame brittle. On second portion add fresh figs or fig compote. On the third portion, add a dollop of whipped cream. Drizzle honey over the entire piece prior to serving.

## SPECS

CODE	PRODUCT NAME	UNITS PER CASE	PORTIONS PER UNIT	WEIGHT
0021	New York Cheesecake	4	16	4 lbs 4 oz



TO ORDER, CONTACT YOUR BROKER OR CALL 1-800-793-3897.  
FOR MORE INFORMATION, VISIT SWEETSTREET.COM.

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