



Deconstruct a classic NY Cheesecake into a fun concept such as a fall charcuterie board.

Recipe Yield: 1 serving but serves 2

Prep Time: 20 minutes

Total Time: 20 minutes



Chef tips: you could add some candied bacon or candied chorizo strips from Johnsonville



Directions

step 1

In a sauté pan, heat up the apples and craisins until fully heated. Keep warm.

step 2

Slice the cheesecake on an angle from heel pointing to tip, make 4 cuts and then shingle on a wooden board.

step 3

Spoon the apple craisin mix along top, then sprinkle the blueberry almond crumble along the bottom. Serve

Ingredients

1 slice Sweet Street NY Cheesecake

1 cup FLAV R PAC Roasted Fiji Apples with Cinnamon

1 Tbsp Ocean Spray Craisins

2 Tbsp Blueberry Almond Crumble (see recipe)

SWEET  **STREET** EST. 1979

722 Hiesters Lane, Reading, PA 19605
800.793.3897