



CHEESECAKE SUSHI WITH SOY CHOCOLATE GLAZE



Seal autumn flavors into this fall chutney made with golden raisins, raisins, and apricots, spiced with cinnamon, nutmeg and allspice, then zested with white wine vinegar. Top this gem-colored chutney on sliced Xangos, our tortilla-wrapped fried cheesecake. The blend of spices and fruit contrasts the creamy cheesecake centers for a beautiful combination.

Recipe Yield: 1
Prep Time: 20 min
Total Time: 21 min



Directions

step 1

Fry xango per manufacture directions, cool a bit and cut into disks

step 2

Top sushi with fall chutney

step 3

Plate as shown

Ingredients

1 Sweet Street Original Xango
(7944)

1 cup Hershey Simply Chocolate
Sauce

1 tsp Kikkoman Soy Sauce

Garnish Fall Chutney (see recipe)