



MANDARIN AND GINGERED PEAR XANGO[®] ROLLS



Asian inspired, our Xango's (tortilla wrapped cheesecake) is paired with caramel, gingered pears, mandarin oranges, lime zest and coconut for a fresh dessert option at the table or to enjoy at home.

Ingredients

Xango[®]
basil leaves
candied lime zest
caramel sauce
gingered pears
mandarin oranges
toasted coconut

Directions

step 1

Fry thawed Xango's until golden brown (about 4 minutes).

step 2

Allow at least 30 seconds to cool, then coat in cinnamon sugar.

step 3

Spoon caramel sauce on plate or in bowl.

step 4

Cut Xango's on the bias and place half on top of caramel sauce.

step 5

Add diced gingered pears, mandarin oranges and candied lime zest.

step 6

Top with basil and toasted coconut.

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722 Hiesters Lane, Reading, PA 19605
800.793.3897