

FLAVORS OF THE WORLD

Serves: 2

Prep Time: 20 minutes

Cook Time: 20 minutes

Take your customers on a voyage through diverse tastes and smells as you lead them on the ultimate culinary journey.

PANDAN CREPE-COCONUT CHEESECAKE DELIGHT

INGREDIENTS



Crepe

Pandan Paste

1 cup all-purpose flour

2 large eggs

½ cup milk

½ cup water

¼ teaspoon salt

2 tablespoons butter, melted

Filling

8 oz. Sandridge Cheesecake Delight

2oz. Lemon Zest

2oz. Toasted Coconut

Product	Description	Item #	Pack Size
Sandridge Cheesecake Delight	A blend of premium soft cream cheese and non-dairy sour cream can be topped with your favorite fresh fruit or preserves for an instant dessert favorite.	118922	2/4.5 lb

Vegetarian
 Vegan
 Dairy Free
 Gluten Free
 Kosher

For Crepe

- Whisk flour and eggs together in a large mixing bowl; gradually add in milk and water, stirring to combine. Add salt and melted butter; beat until smooth.
- Heat a lightly oiled griddle or frying pan over medium-high heat. Pour or scoop the batter onto the griddle, using approximately 1/4 cup for each crêpe. Tilt the pan with a circular motion so that the batter coats the surface evenly.
- Cook until the top of the crêpe is no longer wet and the bottom

has turned light brown, 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen the crêpe; flip and cook until the other side. Let Crepes cool.

Filling

- In a large mixing bowl mix Cheesecake Delight & lemon zest.
- Assembly
- Take each crepe and layer 2oz. of Cheesecake Delight mixture, Carefully fold and top with whipped cream & toasted coconut.

DIRECTIONS

Gordon
FOOD SERVICE

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