

BUTTERNUT CHEESECAKE PARFAIT

This parfait is perfect for your autumn menu. It appeals to customers who enjoy seasonal flavors and indulgent treats.








Ingredients:

- 5 oz. Sandridge® Cheesecake Delight #118922
- 3 oz. Gordon Choice® Butternut Squash Soup #374850
- 2 oz. sea salt caramel
- 2 oz. crushed biscoff cookies
- Whipped topping
- Nutmeg

Instructions:

1. In a large mixing bowl, combine the Cheesecake Delight and Butternut Squash soup.
2. In a parfait glass add the crushed up Biscoff cookies, sea salt caramel, cheesecake mixture, and top with whipped topping & nutmeg.

Product	Description	Code #	Pack Size
 Sandridge® Cheesecake Delight	This creamy cheesecake comes ready to turn into your own masterpiece. The velvety blend of smooth cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert. 	118922	2/4.5 lb.
 Gordon Choice® Butternut Squash Bisque	Warm up your menu with craveable fall flavor! This velvety bisque is crafted using a rich, butternut squash base blended with milk and whipping cream, then seasoned with a touch of brown sugar and aromatic spices.  	374850	2/8 lb. Pouches

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

