

COFFEE CHEESECAKE MOUSSE WITH CARAMELIZED BRIOCHE



Savor the exquisite layers of our Coffee Cheesecake Mousse Dessert Cups. This sophisticated dessert features a velvety coffee cheesecake mousse, enriched with a fragrant coffee syrup, layered with caramelized brioche that melts in your mouth and a decadent chocolate cream cookie crumble. A dollop of whipped cream adds a light and airy finish, making this dessert a truly decadent experience.





Ingredients:

- 5 oz. Cheesecake Delight #118922
- 2 oz. Coffee Syrup
- 1 slice Brioche Bread
- 2 oz. Brown Sugar
- 1 Egg
- 3 oz. Condensed Milk
- 1 oz. Crushed Chocolate Cream Cookies
- 1 oz. Whipped Cream

Instructions:

1. Cut the crust off the brioche bread and cut it into cubes. Soak overnight in the condensed milk, cinnamon & whipped egg.
2. Heat a non-stick pan over medium heat and melt butter.
3. Add brioche cubes and brown sugar. Stir to coat evenly.
4. Cook for 3-5 minutes, stirring occasionally, until golden brown and caramelized.
5. Remove from heat and let cool until crisp.
6. In a large bowl, mix the cheesecake delight and coffee syrup until smooth and creamy.
7. Layer crushed chocolate cream cookies and caramelized brioche at the bottom of each dessert cup.
8. Spoon or pipe coffee cheesecake mousse over the brioche layer.
9. Repeat layers if desired for a more decadent presentation.
10. Top with whipped cream, cocoa powder or chocolate shavings, caramel drizzle, and espresso beans.

Product	Description	Code #	Pack Size
 Sandridge® Cheesecake Delight	This creamy cheesecake comes ready to transform into your own masterpiece. The velvety blend of cream cheese and tangy sour cream, creates the ideal foundation for a delectable dessert. 	118922	2/4.5 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

