



Handling Instructions and Plating Suggestions Cheesecakes

STORAGE AND HANDLING PROCEDURES

- Cheesecake is boxed individually and shipped frozen. Store in freezer at 0°F or below
- Thaw in a refrigerator at 36-41°F. Allow 8-12 hours to thaw, keeping product covered to prevent dryness.
- Serve no later than 3-5 days after thawing. Store in refrigerator after thawing.

PLATING AND SERVING SUGGESTIONS

- **7" Cheesecakes**
 - Insert a popsicle stick into a frozen slice of cheesecake and dip in chocolate. Sprinkle with chopped nuts and freeze. Serve as a frozen "Cheesecake Popsicle".
- **Cheesecakes**
 - Add sauce and plate garnish to complement or contrast cheesecake flavor. Suggestions include:
 - **Plain Cheesecake/Triple Vanilla Cheesecakes**: sauce with raspberry, caramel or chocolate; serve with vanilla, chocolate or marble pirouette cookie.
 - **Godiva® Double Chocolate/Chocolate Cherry/Tuxedo Mousse Cheesecakes**: sauce with bittersweet chocolate and serve with chocolate or vanilla tuile cookie or biscotti
 - **Bananas Foster/Banoffee/Dulce De Leche/ Pumpkin Cheesecakes**: drizzle plate with caramel sauce and garnish with pecan brittle or candied pecans
 - **Key Lime Pie Cheesecake**: garnish with a lime twist or caramelized macadamia nuts
 - **White Chocolate Raspberry Cheesecake**: drizzle plate with raspberry sauce; garnish with fresh raspberries and mint sprig
 - **White Chocolate Blueberry Cheesecake**: Drizzle crème anglais on the plate, and garnish with fresh blueberries and a thin lemon slice
 - **Wild Strawberries and Cream Cheesecake**: Serve with freshly whipped cream, a fanned strawberry and a sprig of mint
 - **Dutch Apple Cheesecake**: Dip apple slices in caramel sauce. Fan out on the plate and top with walnut half