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 anglaise 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.