

MENU



91005
6/16 oz/cs
Strawberries in
Balsamic Vinegar

Dessert Pizza

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- 1 tbsp Felchlin Nocella - Hazelnut Bake Stable Filling
- 1 Fresh Strawberry (sliced in half)
- 1 tsp MENU Strawberries in Balsamic Vinegar
- 4 oz Pizza Dough (store bought)
- Powdered Sugar
- Any flavor Felchlin Topping for garnish

Dessert Pizza

Roll out pizza dough in a circular shape. Place the Nocella in the center of the dough, then the strawberries in balsamic vinegar and top with the sliced strawberry. Fold the dough closed and seal the tips of the bottom and top half together. Place in the center of a sheet pan and bake in preheated oven of 350 degrees for 10-15 mins or until golden brown. Remove from oven, let cool and top with powdered sugar and garnish as desired.



90047
6/2.2 lb/cs
Panna Cotta

White Peach Panna Cotta

White Peach Panna Cotta

- 1 cup Ponthier White Peach Puree
- 6 oz MENU Panna Cotta
- ½ ltr Fresh Cream
- ½ ltr Milk
- Toschi Amarena Cherries
- Sliced Peaches (garnish)

White Peach Panna Cotta

To prepare, pour milk and cream into a 2-quart saucepan and cook over low heat. As soon as the liquid begins to boil, gradually stir in the Panna Cotta and whisk vigorously with a wire whisk until thoroughly blended. Remove the saucepan from the heat, add the white peach puree and mix well. Pour mixture into individual molds and let cool in the refrigerator for at least 2 hours. Top with amarena cherry and sliced peach, serve with juice of amarena cherries mixed with white peach puree and extra cherries as desired.