



Cheesecake with Citrus Salsa

Featuring



New York Style Pre-Sliced Cheesecake

A vibrant medley of tart and sweet citrus is the perfect complement to rich and creamy cheesecake in this light and refreshing treat.



38% of consumers would order fruit-topped cheesecake as a dessert.

Technomic Dessert Consumer Trend Report 2019



Cheesecake with Citrus Salsa

Featuring Sara Lee® New York Style Pre-Sliced Cheesecake

Ingredients Yield: 1 serving

- 1 Slice #08117 Sara Lee® New York Style Pre-Sliced Tall Cheesecake
- 3 Tbsp Sugar
- 3 Tbsp Water
- 1 Tbsp Clementines, peeled and diced
- 2 Tbsp Tangerines, peeled and diced
- ¼ tsp Sea salt
- 1 tsp Fresh mint, chiffonade

Assembly

- 1 Thaw cheesecake according to package instructions.
- 2 Over medium heat, combine water and sugar in a saucepan and bring to a simmer to make a simple syrup. Set aside to cool.
- 3 Combine the remaining ingredients with the cooled simple syrup mixture to create the finished citrus salsa.
- 4 Plate a cheesecake slice and top with the salsa, allowing some of the mixture to pool on the plate.

20% of operators plan to incorporate **SEASONAL FLAVORS** into their cheesecake offerings
Datassential Desserts Report 2019

GREAT TO-GO!

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