



## LEMON CHEESECAKE FLIGHT

Cheesecake inside a white chocolate cup covered with Lemon filling, Lemon Bettercreme and white chocolate curls.

**Yield:** Varies depending on cheesecake



## INGREDIENTS

1 1/8 oz	Cheesecake
1 1/4 oz	RICH'S Bettercreme® Lemon Icing, 9-Lb Pail (#14990)
1 oz	RICH'S PREMIUM FILLING LEMON NATURALLY FLAVORED (#21063)
1 Each	White Chocolate Cup
1/4 oz	White chocolate curls
1/4 oz	White Chocolate Pieces

## DIRECTIONS

- 1 Using your choice of cheesecake and the 2" round cutter, cut out as many circles as you can.
- 2 Using lemon Filling pipe a single swirl on the bottom of a white chocolate cup.
- 3 Place a single circle of cheesecake on top of the Lemon Filling.
- 4 Using a #825 border tip and Lemon Bettercreme, pipe a single swirl on top of the cheesecake circle. Smooth flat to the top of the white chocolate cup.
- 5 Using a #825 border tip and Lemon Bettercreme, pipe on a double rosette on top of the cup.
- 6 Using chocolate curls, cover bottom edge of rosette.
- 7 Using your choice of chocolate pieces, place on top of rosette.