



Desserts and Sweets

Catering Services



DESSERT 5 - 10 Minutes



Warm Apple Blossom

V

1. In a large bowl, whip cream until stiff peaks are just about to form.
2. Beat in vanilla (if desired) and 1 tbsp sugar until peaks form. Make sure not to over-beat. Cream will then become lumpy and butter-like. Rinse berries under cold water. Pat dry with towel.
3. Place blossom on microwave safe dish and heat for 10-15 seconds.



Triple Berry Oat Crisp

V GF

1. In a large bowl, whip cream until stiff peaks are just about to form.
2. Beat in vanilla (if desired) and 1 tbsp sugar until peaks form. Make sure not to over-beat. Cream will then become lumpy and butter-like. Rinse berries under cold water. Pat dry with towel.
3. Place berry crisp on microwave safe dish and heat for 10-15 seconds.



Salted Caramel Cheesecake

V

1. Rinse berries under cold water.
2. Chill the cheesecake to make it easier to remove wrap.
3. Place dessert on desired plate and garnish with the fresh berries. Slice berries if desired.



Brownie Stuffed Cookie

V

1. Rinse berries under cold water. Pat dry with towel.
2. Warm cookie on a microwave safe plate. Heat for 10 seconds.
3. Place fresh berries around cookie.



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Molten Lava Cake **V**

1. Rinse berries under cold water. Pat dry with towel.
2. Remove cake from packaging and place on microwave safe plate.
3. Warm cake in microwave for 10-15 seconds.



Vegan Peanut Butter Tart **VG GF**

1. Rinse berries under cold water. Pat dry with towel.
2. Remove tart from shell and place on microwave safe plate.
3. Warm in microwave for 10 seconds.

Tips and Tricks

Fanning a strawberry

Remove the leaves from the strawberry or leave them on, it's up to you. Make vertical cuts, but not all the way through. Spread it and you have a beautiful fan to decorate your dessert. You can use skewers to control the deepness of the cuts for convenience.



How to whip cream

In a large bowl, whip cream until stiff peaks are just about to form. (Add 1-2 tsp of sugar if desired) Beat until peaks form. Make sure not to over-beat or cream will become lumpy and butter-like. For best results, make sure whisk and bowl are ice cold.

