



Caramel Cheesecake Cannoli Flatbread

Featuring



Pre-Sliced Caramel Cheesecake

Rich Cheesecake combined with ricotta cheese, lemon zest and cinnamon spread on a crispy rustic flatbread crust and adorned with pistachios, crushed cannoli shells and dark chocolate shavings.



43%
of consumers
see cannoli as a
TOP DESSERT

Technomic 2019

Dessert pizza grew 25% on C&U menus.

Technomic 2019



Ingredients Yield: 2-3 servings

- 1 Flatbread crust
- 4 oz Unsalted butter
- 1 Slice #08745 Bistro Collection® Gourmet Caramel Pecan Pre-sliced Cheesecake
- 1 Lemon, zested and juiced
- 1 tsp Ground cinnamon
- 1/2C Shelled pistachios, roughly chopped
- 3 Large cannoli shells
- 1/2C Dark chocolate baking pieces

Assembly

- 1 Brush flatbread all the way to the edges with butter.
- 2 Toast in a 350° F oven until crisp. Cool slightly.
- 3 Combine the cheesecake, ricotta, lemon juice, lemon zest and cinnamon. Mix to incorporate.
- 4 Spread a generous layer of the cheesecake mixture on the warm toasted flatbread.
- 5 Top with the chopped pistachios, crushed cannoli shells and chocolate pieces.
- 6 Cut into wedges and serve immediately.

Featuring



Pre-Sliced Cheesecake

RICOTTA GREW 2%
across desserts at
independent casual
and midscale
concepts

Technomic 2019

57%
of consumers are
likely to order
cheesecake

Technomic 2019

Explore more recipes and tools to help boost cheesecake sales all year.

SaraLeeFrozenBakery.com/SeasonalFavorites

