

NEW



SALTED CARAMEL CHEESECAKE

A classic with a modern twist

A fresh new flavour, our special Salted Caramel Fudge delivers just the right balance of saltiness and sweetness. Complemented by a classic, creamy Neufchatel cheese filling on a rich shortbread baked biscuit base and topped with dark chocolate flakes, this Sara Lee Salted Caramel Cheesecake is the ultimate modern twist on a classic favourite.



Why choose the Sara Lee *Salted Caramel Cheesecake?*

- Real Neufchatel cheese for a creamy consistency.
- Traditional rich shortbread biscuit base.
- Unportioned slabs to allow cutting to size and controlling cost per serve.
- Dark Chocolate flakes for a rich taste and premium look and feel.
- Specially formulated to ensure stability while displayed.
- No artificial colours, flavours or preservatives.
- Frozen format means no waste, no mess and no fuss.

Product Number	TUN	EAN	Pack Size	Cartons Per Layer	Layers Per Pallet
1000004971	19310135149719	9310135149712	6 trays x 15kg	8	6

For more information please speak with your McCain Foodservice Sales Representative or call our National Sales Office on (03) 9514 4600 or visit our website www.foodservice.saralee.com.au

All product images are serving suggestions.



Dress it up!

Salted Caramel Cheesecake *with almond praline*

For a delicious twist, why not add a crunchy almond praline to the new Sara Lee Salted Caramel Cheesecake.

You will need:

- 1 cup caster sugar
- 1/2 cup whole raw almonds
- 1/2 cup whole raw pistachio nuts

Simply...

1. Line a baking tray with grease proof paper. Evenly place the almonds on the paper.
2. Place sugar in a nonstick pan over a medium heat. The sugar will start dissolving and bubbling. Do not stir.
3. Once the sugar starts turning to liquid gently swirl the pan to distribute evenly. Leave for 5-8 minutes or until it turns a golden caramel colour (between 160°C-180°C).
4. Remove from heat and leave for one minute to cool.
5. Pour evenly over the almonds. You will need to work fast to ensure the caramel doesn't set in the pot.
6. Leave to cool completely. Break praline into shards and serve or place in a food processor and blend until fine crumbs.
7. Chop up pistachio nuts and use as an additional dressing.