

MONIN®

— ULTIMATE TASTE —
ULTIMATE CREATIVITY

DESSERT



Dulce de Leche Panna Cotta

INGREDIENTS

1 tablespoon + 1 teaspoon gelatin
1/4 cup cold water
2 cups half & half
1 cup Monin Dulce De Leche Sauce

METHOD

In a bowl, sprinkle the gelatin over the water. Let bloom for 5 minutes, then set aside. In a saucepan, heat the half & half. Remove from the heat. Add gelatin and stir with a whisk until completely dissolved. Add Monin Dulce De Leche Sauce and stir until smooth. For easy unmolding, lightly oil the serving vessels. Add the panna cotta mixture. Cover with plastic wrap to prevent them from drying out. Refrigerate for at least 5 hours.

Yield: 8 1/2-cup servings



Flavorful No Bake Cheesecake Filling

INGREDIENTS

2 teaspoons powdered gelatin
1 1/2 pounds cream cheese, room temperature
1 1/4 cups plain whole-milk Greek yogurt
1/2 cup sugar
1/2 cup Monin Premium Syrup of choice (Suggested flavors include Lemon or White Peach)
1 teaspoon vanilla extract
1/2 teaspoon salt

METHOD

Place gelatin and 3 tablespoons of cold water in a heatproof bowl. Let stand until softened, 5 to 10 minutes. Pulse cream cheese, yogurt, sugar, Monin Premium Syrup, vanilla, and salt in a food processor, scraping down sides as needed, until smooth. Pour water to a depth of 1/2-inch into a small skillet over medium heat. Place bowl with gelatin in skillet; stir until gelatin dissolves, about 2 minutes. Remove bowl from skillet and allow to cool slightly (2 to 3 minutes). With processor running, drizzle gelatin into cream cheese mixture and mix until well blended. Pour into prepared crust. Tap pan gently on the counter to break up any big air bubbles. Smooth top. Cover tightly with plastic wrap and chill for at least 6 hours before serving. Top finished cheesecake with your choice of Monin Fruit Purée or Monin Gourmet Sauce.

DESSERT



Strawberry Trifle

INGREDIENTS

3 cups fresh strawberries, quartered
2/3 cup Monin Strawberry Fruit Purée
1 tablespoon aged balsamic vinegar
1 pound fresh pound cake, cut into 16 2-inch circles (1/2-inch thick each)
1/3 cup Monin Amaretto Syrup
Fresh whipped cream
8 serving vessels (2 to 2 1/4-inch diameter)

METHOD

In a small bowl, gently toss the strawberries with the Monin Strawberry Fruit Purée and vinegar and let stand at room temperature for 15 to 20 minutes. After the strawberries have marinated, check for sweetness, adding vinegar if desired. Brush pound cake circles with Monin Amaretto Syrup.

Assemble trifle by building layers of brushed pound cake, strawberry mixture and fresh whipped cream in serving vessel. Top with fresh strawberries and mint.



Tiramisu Dessert Cup

INGREDIENTS

1/2 cup + 2 Tablespoons Monin Iced Coffee Concentrate (divided)
16 oz. cream cheese, room temperature
1/2 cup sugar
1 teaspoon cinnamon
2 tablespoons milk or cream
1 pound fresh pound cake, cut into 16 2-inch circles (1/2-inch thick each)
4 oz. Monin Dark Chocolate Sauce
8 serving vessels (2 to 2 1/4-inch diameter)

METHOD

In a medium bowl, use an electric mixer to blend cream cheese, cinnamon and sugar on medium-high for 3 to 5 minutes, until light and fluffy. Add 2 tablespoons Monin Iced Coffee Concentrate and milk or cream; mix thoroughly. Heavily brush pound cake circles with Monin Iced Coffee Concentrate.

Assemble dessert cup by building layers of brushed pound cake, cream cheese mixture and Monin Dark Chocolate Sauce in serving vessel. Top with fresh whipped cream and a dusting of cocoa powder.