



PROFESSIONAL PRODUCTS

HOW DO YOU HOT FUDGE?

CREATIVE DESSERT & BEVERAGE IDEAS FOR EVERY OPERATOR!



FUDGE PLATING

The WOW factor

Artfully dress up desserts with Ghirardelli Hot Fudge. Ideal for cheesecakes, pies, cakes, and more!

CONSUMERS ARE WILLING TO PAY **9.7% MORE** for a Ghirardelli branded Sundaes.*



HOT FUDGE SUNDAE

INGREDIENTS

- 3 oz. Ghirardelli Hot Fudge
- 2 scoops (8 oz.) Vanilla Ice Cream
- 1 oz. Freshly Whipped Cream
- 1 tsp. Chopped Toasted Almonds
- 1 Maraschino Cherry
- 1 Wafer Cookie

DIRECTIONS

Scoop ice cream into a goblet or waffle bowl. Top with hot fudge (110°–130°F). Pipe a rosette of whipped cream on top and garnish with chopped toasted nuts, a cherry, and a wafer cookie.



FUDGE GANACHE BROWNIE

A Chocoholic's dream come true!

Spread fudge at room temperature on a sheet pan of freshly baked and cooled brownies. Simply slice and serve.



CHOCOLATE FUDGE CAKE

Gorgeously glossy & sinfully rich

Spread room temperature fudge between cake layers as a filling and use on top as a frosting. Works great for piping decorations.



HOT FUDGE FONDUE

Velvety, rich fondue in seconds

Just warm fudge to 130°F and serve in fondue vessel along with fresh fruits, pound cake, and other dipping delights.

*Relevation Research, January 2011



HOT FUDGE SKILLET COOKIES

Freshly baked heaven

INGREDIENTS

- 2 oz. Ghirardelli Hot Fudge
- 1 Freshly Baked Skillet Cookie
- 1 scoop (3 oz.) Vanilla Ice Cream

DIRECTIONS

Scoop ice cream on top of skillet cookie. Top with hot fudge (110°F) and serve.



HOT FUDGE AFFOGATO

A retro twist on a classic dessert!

INGREDIENTS

- 1 oz. Ghirardelli Hot Fudge
- 1 shot Freshly Brewed Espresso
- 1 scoop (3 oz.) Vanilla Ice Cream

DIRECTIONS

Fill a cup with a scoop of ice cream, top with hot fudge, and serve with a shot of espresso on the side. Pour espresso on top before serving.



HOT FUDGE MOCHA

Brewed chocolaty goodness

INGREDIENTS

- 2.5 fl. oz. Ghirardelli Hot Fudge
- 8 fl. oz. 2% Milk
- 1 shot Freshly Brewed Espresso

DIRECTIONS

Brew a shot of espresso and start steaming the milk. Add 2 oz. room temperature fudge to a mug. Add espresso and stir until dissolved. Pour frothed milk, then top with whipped cream and remaining hot fudge.



HOT FUDGE FRAPPÉ

Frozen blended perfection

INGREDIENTS

- 3 fl. oz. Ghirardelli Hot Fudge
- 90g Ghirardelli Vanilla Base
- 4 fl. oz. 2% Milk
- 1 fl. oz. Freshly Brewed Espresso (chilled)
- 12 oz. cup of Ice

DIRECTIONS

Decorate glass with 1 oz. hot fudge. Add milk, espresso, ice, remaining hot fudge, and vanilla base to a blender and blend until smooth. Pour into a tall glass, top with whipped cream, and decorate with hot fudge.



HOT FUDGE SHAKE

More than a milkshake, it's the sundae you can sip!

INGREDIENTS

- 3 fl. oz. Ghirardelli Hot Fudge
- 2 cups Vanilla Ice Cream
- 2 fl. oz. Milk

DIRECTIONS

Decorate glass with 1 oz. hot fudge. Blend the ice cream, milk, and remaining hot fudge together and pour into glass. Top with whipped cream and a fudge drizzle.