



For: The Eli's Cheesecake Company  
6701 West Forest Preserve Drive  
Chicago, IL 60634

Contact: Debbie Marchok  
dmarchok@elicheesecake.com  
773-308-7003

**Eli's Butter Tart and Salted Caramel Tart Win a FABI 2017 Award presented by the National Restaurant Association Restaurant, Hotel-Motel Show®**

The Eli's Cheesecake Company of Chicago is honored to receive a FABI 2017 Award presented by the National Restaurant Association Restaurant, Hotel-Motel Show® for two of Eli's newest desserts: Butter Tart and Salted Caramel Tart. FABI Awards recognize innovation in food and beverage products that make an impact on the restaurant industry. Eli's individually wrapped tarts are handmade with the finest ingredients like Madagascar vanilla, and sea salt caramel made from scratch. Baked in a housemade all-butter pâte sucrée crust, each tart is wrapped to go in a custom, easy-to-merchandise window sleeve. The tarts ship frozen, and are merchandised refrigerated or ambient.

**Butter Tart**



Handmade in small batches, Eli's pastry chef's take on the classic Canadian Butter Tart offers an upscale dessert experience in a versatile format. This decadent dessert—a sweet, gooey, chewy filling baked in a crisp all-butter pâte sucrée crust—is delicious served warm or cold. Certified Kosher and available in bulk for foodservice or individually wrapped for grab & go applications. 3"/24 pack/2.6 oz. each. Eli's #240801

**Salted Caramel Tart**



Chef-created in an individual serving size, this decadent tart features a scratch sea salt caramel filling topped with rich milk chocolate ganache sprinkled with sea salt atop a house made all-butter pâte sucrée crust. Certified Kosher and available individually wrapped or in bulk, Eli's tarts provide operators a sophisticated and flexible pre-packaged dessert option. 3"/24 pack/2.6 oz. each. Eli's #240802

Eli's Cheesecake was created by restaurateur Eli Schulman as the signature dessert at his legendary steakhouse, Eli's The Place For Steak. It was in his restaurant's kitchen that he invented his name sake Chicago Style cheesecake. Celebrating its 37<sup>th</sup> anniversary this year, Eli's, a family-owned business, prides itself in baking in small batches, hand decorating, using the finest ingredients and slow-cultured dairy, and supporting regional farms and suppliers whenever possible. The company has expanded its baking lineup to include tarts, pies, layer cakes, bars and other delicious desserts.

Visit us at the NRA Show, May 20 – 23, at the McCormick Place in Chicago. Booth #1625.