

# Eli's New Desserts 2016



## Chocolate Hazelnut Crunch Cheesecake

Made with Gluten Free Ingredients

Our version of everyone's favorite creamy chocolate hazelnut spread, folded into rich chocolate cheesecake with another layer of chocolate and hazelnuts, topped with a crunchy, chocolate confection.

\*Manufactured on equipment that processes wheat.

9"/14 cut/65 oz./2 pack Eli's #295137

### What's in a name?

This cheesecake, made with the classic combination of chocolate and hazelnuts, can be named to suit your menu. Some ideas:

- Gianduja Cheesecake
- Ciocolato alla Nocciola Cheesecake
- Chocolate Hazelnut Truffle Cheesecake

## Cookie Butter Cheesecake

Made with GMO Free Ingredients

Creamy cheesecake swirled with rich cookie butter made with speculoos - European spice cookies with a hint of cinnamon and caramel. It's topped with a layer of more cookie butter and crunchy speculoos crumbs, baked on a speculoos crumb crust.

9"/14 cut/59 oz./2 pack Eli's #295136

Single Serve/2.6 oz/24 pack Eli's #288315



### What is Cookie Butter?

Cookie Butter is a thick, creamy spread with peanut butter-like consistency that has gained a cult following over the past few years. It's made with speculoos - crunchy, caramelized European spice cookies flavored with cinnamon and ginger.



## Mochaccino Cheesecake

This cheesecake takes its cue from a perfectly executed cafe mocha with a crown of frothed milk. Eli's begins with a custom blend of milk and dark chocolate cheesecake, deliciously deepened by a layer of coffee cheesecake, topped with vanilla mousse, house-made bittersweet chocolate ganache and finished with an artistic chocolate-on-chocolate design, baked on an all-butter chocolate cookie crust.

10"/14 cut/104 oz./2 pack Eli's #237448

# Peanut Butter Chocolate Crispy Bar



A tender peanut butter cookie crust is topped with creamy peanut butter, a slab of bittersweet chocolate and crunchy peanut butter clusters.

Quarter Tray/Uncut/39 oz./4 pack  
Eli's #412031

Quarter Tray/24 cut/39 oz./4 pack  
Eli's #412030

*Perfect for:*  
Buffets & Catering  
To-Go Orders  
Boxed Lunches  
Composed Desserts  
Dessert Flights

## Salted Caramel tart

The holy trinity of butter, sugar and salt is what makes this dessert so compelling. Layers of rich, gooey house made caramel and bittersweet chocolate ganache, topped with a sprinkle of coarse salt, in a crisp pâte sucrée crust.

3"/36 pack/2.6 oz. each Eli's #360802

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days

## Cheesecake tart

A new way to enjoy Eli's Original Plain Cheesecake... the one that started it all! Made with the finest ingredients and pure Madagascar vanilla, baked to a golden brown in a pâte sucrée crust.

3"/36 pack/2.6 oz. each Eli's #360800

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 3 days

## Lemon tart

A delicious balance between a smooth, tart housemade lemon curd filling and a crispy sweet pâte sucrée crust, dusted with powdered sugar.

3"/36 pack/2.6 oz. each Eli's #360803

Shelf Life: Frozen, 6 months

Refrigerated, unwrapped, 3 days

## Butter tart

Eli's spin on Canada's most celebrated dessert, made with a sweet mixture of butter, brown sugar and eggs, resulting in the perfect chewy, gooey contrast to the crisp pâte sucrée crust.

3"/36 pack/2.6 oz. each Eli's #360801

Shelf Life: Frozen, 6 months

Ambient, unwrapped, 7 days

## tart Collection



Eli's Butter Tart is best served warm! Remove frozen tarts from packaging and warm on a parchment-lined baking sheet, 1"-2" apart, at 350° F for 6-8 minutes (thawed tart, warm for 4-5 minutes). Allow to rest for 1 minute at room temperature before serving.

