



30 WAYS TO SERVE Eli's DESSERTS





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1. CUTIE MARTINIS

Dip rim of each martini glass into simple syrup. Allow excess to drip off. Gently dip rim of glass into granulated sugar or cocoa powder. Place one Eli's Cutie into the bottom of each glass. Top each cutie with a drizzle of dessert sauce, whipped cream, fruit and nut garnish.

2. LAYERED DESSERT

Add a layer of cubed Eli's Cheesecake when making parfaits or fools.

3. HAPPY HOUR

Offer Eli's Cuties, each topped with a different garnish, with drinks to stimulate your guests' appetites.

4. CHEESECAKE PANCAKES

Cut cold cheesecake into 1/2 inch pieces. Gently fold into prepared pancake batter (as you would blueberries or chocolate chips) and cook as usual.

5. CUTIE SKEWERS

Skewer Eli's Cheesecake Cuties with wooden skewer and lay flat (crust side down) on your work surface. Sprinkle Cuties with granulated sugar, about 1 tsp each, and Brulée the top of each Cutie with a torch until sugar is melted and caramelized. Serve with dipping sauces.

6. FLIGHTS

Garnish four pieces of Eli's Cuties as desired. Pipe a dime-sized amount of whipped cream onto the tines of each dessert fork to help the cheesecake adhere. Place each garnished cutie onto a fork (covering the cream). Carefully balance each fork across a bowl of sauce.

7. MINIATURE DIPPERS

The most adorable Cheesecake Dippers can be created using our 3" Individual Round cheesecakes (cut into 8 wedges), stuck with wooden coffee stirrers and dipped in chocolate (hint: cut the coffee stirrers in half before using to keep them in scale with the mini slice).

8. SHOOTERS

Using a #100 scoop or melon baller, add 2 scoops of Eli's, 1 scoop of ice cream, and your favorite dessert sauce to a tall shot glass. Add a splash of liqueur, if desired. Serve with a mini spoon.

9. NEAPOLITAN FLIGHT

The perfect combo - Eli's 9" Original, Strawberry and Chocolate Chip Cheesecakes (one slice each for the table to share).

10. CHEESECAKE SHAKE

Add half a slice of any Eli's 9" or 10" Cheesecake to your shake ingredients before blending. The richest shake ever!

11. AMUSE BOUCHE

The perfect size for a small bite at the beginning or end of a meal. We filled a Chinese soup spoon with caramel sauce, topped it with one Eli's 7-Layer Bar and a toasted pecan half. Add your favorite garnishes to any of Eli's 12 Cutie flavors and the possibilities will be endless!

12. CHEESECAKE SUNDAE

Use Eli's Cheesecake as a dessert topping and add sales! Cut Eli's Super Cuties in half diagonally and serve over ice cream (we used Eli's Caramel Flan cheesecake, sea salt caramel sauce, vanilla ice cream and almonds in a salt-rimmed glass).

13. DEEP FRIED CHEESECAKE

Dip frozen Eli's Cheesecake (any size) into lightly beaten egg whites; roll in a mixture of panko breadcrumbs, cinnamon and flour (use 1 tsp. cinnamon and 1 tbsp. flour for every cup of panko) until completely coated. Deep fry until golden brown and serve with your favorite fruit coulis.

14. CHEESECAKE SMOOSH

Smooch together 1 large scoop of ice cream and one slice of cold Eli's Cheesecake in the bottom of a sundae glass. Garnish with fruit, hot fudge or caramel and whipped cream.

15. TIRA MI SU FLIGHT

Add three different dessert sauces (1 tbsp. each) to three glasses. Pour one ounce of liqueur (coffee, amaretto or hazelnut, for example) into each. Cut one Eli's Tira Mi Su slice into thirds diagonally to form triangular pieces. Add a Tira Mi Su piece to each glass and garnish as desired.

16. CHEESECAKE COOKIES

Sandwich Eli's 3" Individual Cheesecakes between two 3" cookies of your choice (add a dollop of whipped cream or caramel to each cookie first to help them adhere). Delicious served frozen or chilled.

17. KEBABS

Thread fruit chunks and Cheesecake Cuties onto a skewer and lay flat (crust side down) on your work surface. Sprinkle with granulated sugar, about 1 tsp. on each piece. Brulée sugar with small torch until sugar is melted and caramelized.

18. CHEESECAKE BRULÉE

Sprinkle any flavor of Eli's (undecorated works best) with granulated sugar, about 1 tsp. each, and brulée the sugar with a torch until sugar is melted and caramelized.

19. CHEESECAKE RAVIOLI

Cut Eli's Cheesecake or brownies into 1/2 inch pieces. Brush all edges of one wonton wrapper with egg whites, place 2-3 pieces of cheesecake in the center, add a drizzle of caramel (or your favorite dessert sauce) and place a second wonton wrapper on top to form a ravioli. Gently press the two wrappers together to seal the edges and remove any air bubbles. Deep fry until golden brown.

20. SKINNY SORBET SUNDAE

A slice of Skinny Eli™ Key Lime Cheesecake served with lemon sorbet and fresh fruit. Only 240 calories! (based on one slice of cheesecake, 1/2 cup Haagen-Dazs Lemon Zest sorbet and 1/4 cup fresh blueberries)



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21. CHEESECAKE LOLLIPOPS

Stick a wooden skewer, wooden coffee stirrer or lollipop stick into the top of an Eli's Cheesecake Cutie (crust side down). Dip into melted chocolate and serve when set.

22. CHEESECAKE FONDUE

A fun and interactive dessert! In addition to fresh fruit, serve cold Eli's Cheesecake cut into bite-sized pieces (or Cheesecake Cuties) as a fondue dipper.

23. APPLE CRISP SKILLET A LA MODE

The ultimate comfort food. Scoop Eli's Apple Crisp into a mini cast iron skillet (we used a 6.5" Lodge skillet) and warm in a 350° F oven until warmed through. Top with vanilla ice cream and a dusting of cinnamon (be sure to cover the skillet handle if it is still hot before serving to your guests).

24. TEMPURA CHEESECAKE

Eli's makes for a great dessert tempura - mix your favorite batter, dip the cheesecake, and fry until golden brown (hint: use frozen chesecake pieces so they'll stay together while frying).

25. CHEESECAKE FLOAT

Add Eli's Cheesecake or brownies to any ice cream float for an extra-rich treat (scoop the cheesecake just as you would ice cream).

26. DECORATE-YOUR-OWN DIPPER

It's fun to eat Eli's Dippers (cheesecake on a stick dipped in chocolate) but they're even more fun when they're dressed for the season. Try decorating a Dipper with green frosting and hot cinnamon candies to create an edible Christmas tree.

27. CHEESECAKE TRUFFLES

A decadent truffle filling - using a #100 scoop or melon baller, scoop cold Eli's Cheesecake into balls. Dip in chocolate and roll in chopped nuts or cocoa when almost set.

28. FUDGE BROWNIE S'MORES

Warm Eli's Fudge brownies (microwave on HIGH for about 8 seconds or until just warm), thread onto wooden skewers, alternating with marshmallows, and lay flat on your work surface. Toast each marshmallow with a torch until lightly browned. Serve immediately.

29. 3" TOPPERS

Eli's 3" Cheesecakes are perfect for decorating and serving as individual desserts. The possibilities are endless!

30. THE ULTIMATE BIRTHDAY DESSERT

Decorate a piece of Eli's Cheesecake with your own signature toppings (fresh fruit, caramel, chocolate) and offer your guests a free slice on their birthdays.



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