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Cherry & Chocolate Indulgence

Swirls of vanilla, chocolate & sweet cherry on a crunchy biscuit base with cherry compote & chocolate ice cream

			Serves 1		
Code	Description	Qty	Units	mise en place / Preparation	
F 130800	Brakes Vegan Cherry & Chocolate Dessert	1	ea	Defrost	
F 125071	Jude's Vegan Chocolate Ice Cream	125	ml	Pre staged balls	
C 113882	Premium Large Mint Bunch	1	g	Washed & picked	
F 119386	Andros Morello Cherry High Fruit Compote	20	g	Defrost	

Method	Estimated Cooking Time: 0
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- 1 Spoon the compote onto the plate & drag across with the back of a spoon
- 2 Place chocolate torte at the thick end of the dragged compote
- 3 Place ice cream next to torte & add sprig of mint

Allergens Contained in this recipe							
Celery	No	Sesame	No				
Crustaceans	No	Soya	No				
Egg	No	Sulphites	No				
Fish	No	Wheat	No				
Lupin	No	Barley	No				
Milk	No	Oats	No				
Molluscs	No	Rye	No				
Mustard	No	Spelt	No				
Nuts	No	Kamut	No				
Peanuts	No	Gluten	No				

Nutrition (pre-cooking)	
Energy per Portion (kcal)	164.6*
Energy per Portion (kj)	696*
Protein per Portion	1.3*
Carbohydrate per Portion	26.9*
Sugars per Portion	22*
Fat per Portion	5.6*
Saturates per Portion	4*
Fibre per Portion	0.3*
Salt Equivalent per Ptn	0*

^{*} indicates incomplete information

Suitable for Vegetarians	Yes
Suitable for Vegans	Yes