

Fried Crème

Servings: 12

INGREDIENTS

- 2 lb Chef's Line™ vanilla bean crème
- 2 lb Chef's Line dark chocolate crème
- 2 lb biscotti cinnamon toast cookie
- 1 c Hilltop Hearth® all-purpose flour
- 6 ea Glenview Farms® eggs
- 1 c Callebaut white chocolate couverture block, shaved
- 1 1/2 c Connoisseur Major Grey's Chutney
- 1 1/2 c Monarch® melba sauce

PREPARATION

Remove vanilla and chocolate crèmes from freezer and cut into 1-in squares; return to freezer. Crush biscotti for breading. Set up a 3-step breading system with flour, eggs and crushed biscotti. Bread one vanilla and one chocolate frozen crème squares. In 350° fryer, deep fry breaded crème until golden brown, around 1 minute. Using vegetable peeler, create white chocolate shavings. On a plate, dish 1 oz of chutney and melba sauce. Arrange one vanilla and one chocolate square on the plate. Garnish with white chocolate shavings.

