

Dulce De Leche Chimi with Nutella® and Chocolate Graham

featuring El Monterey® Dulce de Leche Cheesecake Chimis

INGREDIENTS

El Monterey
Dulce de Leche Chimis
23893

Nutella	1.5 Tbsp
Crushed Chocolate Grahams	3 Tbsp
Whipped Cream, Bagged	2 Tbsp
Strawberries, Fresh, Sliced	2 oz (2 each)

Total Recipe Weight:
207 g / 7.30 oz
1 Serving

4 oz (2 each)



DIRECTIONS

- 1: Cook the Dulce de Leche Chimis as instructed, then reserve until cool.
- 2: Place chocolate grahams in a food processor or gallon freezer bag. Either blend until fine or pulverize the bag of grahams until fine then reserve.
- 3: Using a small pastry knife, coat the outside of the Chimis with Nutella.
- 4: Roll the Nutella covered Chimis in the powdered chocolate grahams then slice on the bias, letting them rest on each other. Serve and garnish with whip cream and a few strawberries.

NOTES

Please make sure the Chimis are cooled before applying the Nutella so the heat doesn't melt the product off prior to rolling in the chocolate grahams.

Lemon Turbinado Rolled Raspberry Chimi

featuring El Monterey® Raspberry Cheesecake Chimi

INGREDIENTS

El Monterey
Raspberry Cheesecake Chimi
23306

Turbinado Sugar/Lemonade Blend	1.5 tsp
Fresh Raspberries	.60 oz (2 whole)
Whipped Cream	.50 oz
Sugar & Lemonade Blend Recipe	
Turbinado Sugar	1 cup
Country Time® Powdered Lemonade	1.30 oz

Total Recipe Weight:
155g / 5.47 oz
1 Serving

4 oz (2 each)



DIRECTIONS

- 1: Prepare the Turbinado sugar by adding the powdered lemonade then blending.
- 2: Cook the Raspberry Cheesecake Chimis as instructed.
- 3: Remove the Chimis from oven then immediately add Chimis to the lemon turbinado sugar blend then cut on the bias and place on a plate letting the chimis rest on each other.
- 4: Garnish with whip cream and fresh raspberries.