

DESSERT

Lemon Vanilla Pound Cake Berry Trifle



FROZEN BAKERY

Chobani.



WAYPOINT



culinary connection
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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
	¾ cup	Fresh Strawberries, Washed, Trimmed and Diced		
	½ tsp.	Fresh Mint, Chopped and Some Leaves for Garnish		
Conagra® Foodservice	4 ½ cups	Reddi-wip® Non-Dairy Whipped Topping (Gluten Free, Kosher)	7027249123	
Sara Lee® Frozen Bakery	12 oz.	Sara Lee® Pound Cake Large Butter	08298	
Chobani®	½ cup	Non-Dairy Oat Plain Barista Edition (Gluten Free, Kosher)	1017	
Keurig Dr Pepper®	2 tbsp.	ReaLemon® Lemon Juice	58223	
Nielsen-Massey®	2 tbsp.	Pure Vanilla Non-Origin Specific Bean Paste	rbipaste4m	
Conagra® Foodservice	¾ cup	J. Hungerford Smith® Sliced Strawberry Topping (Kosher)	2700011800	
Conagra® Foodservice	¾ cup	J. Hungerford Smith® Black Raspberry Topping (Kosher)	2700022023	
Hershey® Foodservice	3 tsp.	HERSHEY'S® Mini Chips Semi-Sweet Chocolate	14530	

DIRECTIONS:



1. In a bowl, combine the diced fresh strawberries and the mint. Mix to combine. Set aside chilled.
2. Slice the plain pound cake in ½ inch slices and then tear into small bite size pieces, place on sheet pan.
3. Combine the oat milk, vanilla extract and the lemon juice in a small bowl. Mix to combine.
4. Pour the oat milk/lemon mixture over the pound cake. Let soak.
5. To build the dessert: Take 6 stemless wine glasses. On the bottom of each glass, spoon 2 tbsp. of the strawberry topping. Spread around on the bottom of the glass evenly.
6. Top the strawberry topping in each glass with 3 tbsp. of the whipped cream. Spread evenly so you can see each layer through the glass as you build it.
7. Add the soaked plain pound cake and layer it evenly, dividing it among the glasses; make sure you push the ingredients to the edge of the glass so you can see each layer.
8. Top the plain pound cake with the minted diced strawberries (about 2 tbsp. per glass), pushing them down lightly and evenly.
9. Add another 3 tbsp. of whipped cream to each glass on top of the strawberries, making sure you spread along the edges.
10. Add the remaining pound cake, dividing among glasses evenly and pressing down lightly.
11. Add the raspberry topping, about 2 tbsp. per glass over the top of the pound cake, spread to the edges.
12. Top the glass with about 3 tbsp. of the whipped cream and ½ teaspoon of the mini chocolate chips per glass.
13. Garnish with a mint sprig.

YIELD: 6 Servings



Recipe Created by:
Chef Liz Ziegler

