

# CHOCOLATE POUND CAKE AFFOGATO



A spin on a romantic Italian classic! Perfectly portioned rich chocolate pound cake is layered with vanilla yogurt, chocolate syrup and cool vanilla bean ice cream, then finished off with Italian espresso and extra creamy whipped topping.



## 2020 CULINARY CONNECTION RECIPES

### consumer insight, rationale:

- Affogato desserts grew 8% since 2018 across US Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 7,009 US Operators)
- Pound cakes grew 9% YOY at the Top 1000 Restaurants (Q3'18-Q3'19 Ignite Menu, Technomic Inc.; Base: 1,140 US Operators)
- 54% of consumers prefer chocolate cakes (2019 Dessert Consumer Trend Report, Technomic, Inc.)
- 44% of consumers aged 18-34 find coffee flavored ice cream to be appealing (2019 Flavor Consumer Trend Report, Technomic, Inc.)



Health claims refer to ingredients in the concept, not the entire concept. Please refer to the manufacturers' website for more information.

daypart:	Lunch, Dinner, Snack
segment:	Casual Dining, Fast Casual, Catering, C&U, Family/Midscale, Bistro/Pub, Fine Dining, Casino, B&I, Late Night Dining
menu part:	Dessert, Brunch
equipment:	None

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CLIENT	MEASURE	INGREDIENTS	PRODUCT #	DISTRIBUTOR #
Sara Lee® Frozen Bakery	1 oz.	Sara Lee® Chocolate Large Pound Cake, 10" Loaf*	04251	
Chobani®	2 T	Sweet Creamy Vanilla 0% Yogurt* (Gluten Free, GMO Free)	024	
	2 T	Chocolate Syrup	31277	
Unilever® Ice Cream	1/3 cup	Breyers® Vanilla Bean Ice Cream	67140607	
	2.5 oz.	Espresso, Brewed and Chilled		
Conagra® Foodservice	2 T	Reddi-wip® Extra Creamy Whipped Topping* (Gluten Free, Kosher)	7027223208	



DIRECTIONS:

1. Take the pound cake out of the container. Place it on a cutting board. Using the guide provided on the lid, cut about a 2 oz. portion.
2. In the bottom of a stemless red wine glass, portion only 1 T yogurt and top that with only 1 T chocolate syrup.
3. On top of the chocolate sauce place the slice of pound cake.
4. Top the pound cake with the remaining yogurt, chocolate sauce and ice cream.
5. Pour espresso over top of dessert, garnish with whipped topping.

YIELD: 1 Serving

*\*This product has acceptable item substitutions that are eligible for the Culinary Connection recipes:*

- Sara Lee® – Pound Cake SKUs: 08296, 08298
- Chobani® – All Vanilla Yogurt SKUs
- Conagra® - All Reddi-wip® SKUs



Chobani

