



TEAM FOUR
FOODSERVICE

4
VALUE[®]



Baileys[®] Cheesecake Cannoli Flatbread

Yield: 2 - 3 servings

Ingredients:

- 1 Flatbread crust
- 4 oz Unsalted butter
- 1 Slice Bistro Collection[®] Baileys[®] Pre-Sliced Cheesecake
- 6 oz Ricotta cheese
- 1 Lemon, zested and juiced
- 1 tsp Ground cinnamon
- 1/2 C Shelled pistachios, roughly chopped
- 3 Large cannoli shells
- 1/2 C Dark chocolate baking pieces

Directions:

1. Brush flatbread all the way to the edges with butter.
2. Toast in a 350° F oven until crisp. Cool slightly.
3. Combine the cheesecake, ricotta, lemon juice, lemon zest and cinnamon. Mix to incorporate.
4. Spread a generous layer of the cheesecake mixture on the warm toasted flatbread.
5. Top with the chopped pistachios, crushed cannoli shells and chocolate pieces.
6. Cut into wedges and serve immediately.

Recipe and photo courtesy of Sara Lee Frozen Bakery