



CHEF'S  
COMMISSARY™  
CREATIVE CULINARY SOLUTIONS



## Lemon Blueberry

Alternating layers of Blueberry Mascarpone Mousse and Blueberry Almond Sponge Cake brushed with Blueberry Syrup, topped with a Lemon White Chocolate Mousse, and finished with a Lemon Curd

### PRODUCT SPECIFICATIONS

Product Id: 10009

Case Count: 36 – 1.25" x 4"

## Ingredients

Blueberry Mascarpone Mousse (heavy cream, mascarpone cheese, water, egg yolk, granulated sugar, glucose, gelatin, natural blueberry flavor), Lemon White Chocolate Mousse (heavy cream, white chocolate (sugar, cocoa butter, whole milk powder, nonfat dry milk, milkfat, soy lecithin (an emulsifier), water, granulated sugar, gelatin, natural lemon flavor), Blueberry Almond Sponge Cake (egg whites, almond flour, confectioner sugar, pastry flour, sugar) natural blueberry flavor, natural purple coloring), Blueberry Syrup (sugar, water, natural blueberry flavor), Lemon Curd (whole eggs, lemon juice, gelatin, tapioca, unsalted butter).



## Allergens

Contains: Milk, Eggs, Wheat, Tree Nuts



Contains: Gluten

This item is processed in a facility that also processes milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, and their derivatives.

## Handling Instructions

Product is best handled and plated while frozen. Once plated, the portions will thaw within 30 minutes at room temperature (72°F-80°F) or within 4 hours in refrigeration (38°F-40°F). Once product is defrosted and exposed to room temperature for more than 4 hours, it must be immediately consumed or discarded.

## Nutrition Facts

Serving Size 120g

Servings Per Container 36

Amount Per Serving

**Calories 420** Calories From Fat 250

% Daily Value

**Total Fat** 28g 42%

Saturated Fat 16g 71%

Trans Fat 0g

Polyunsaturated Fat 1.5g

Monounsaturated Fat 7g

**Cholesterol** 225 mg 75%

**Sodium** 95mg 4%

**Total Carbohydrate** 32g 11%

Dietary Fiber 0g 0%

Sugars 26g

**Protein** 10g

Vitamin A 20% Vitamin C 15%

Calcium 10% Iron 8%

\* Percent Daily Values are based on a 2000 calorie diet.