



Recipes

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Frosting

Serves 1

Ingredients:

- 5 oz. Bittersweet Chocolate , chopped
- 1/4 cup Unsalted Butter , chopped
- 2 Tbsp. Whipped Cream
- 1 Tbsp. Raspberry Syrup

Directions:

1. Place the chocolate and butter in a double boiler. Allow to melt over simmering water. Add cream and syrup and stir until combined and smooth. Add more cream if necessary to smooth out lumps.

2. Evenly spread the frosting onto the marmalade covered cake. Sprinkle with hazelnuts and allow cake to set.