

## White Chocolate and Strawberry Spoon Fondue

Create a new kind of fondue filled with fresh strawberries and sweet white chocolate.

Yield: 10 lbs, 15 oz  
Serves: 50  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Chocolate Dipping Ganache, prepared	58	oz	6-1/4 cups
Strawberries, sliced	75	oz	100 each
Nestlé® Toll House® Premier White Chocolate Morsels	25	oz	3 cups
Cake, pound, prepared, diced	16.5	oz	2-1/2 qt
Almonds, sliced, toasted	5	oz	25 tsp

### Preparation Steps

1. Spread 1 oz of Chocolate Dipping Ganache on a 4" plate.
2. Add 2 sliced strawberries, 1 Tbsp of Nestlé Toll House Premier White Chocolate Morsels, 3 Tbsp of pound cake and 1/2 tsp almonds.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	270
Energy (Kj)	1137
Protein (g)	3.9
Carbohydrate, total (g)	29
Fats, total (g)	16.3
Sugars, total (g)	21.2
Fats, saturated (g)	10.2
Fiber, total dietary (g)	2.5
Sodium (mg)	76
Calcium (mg)	42
Cholesterol (mg)	33
Iron (mg)	1
Vitamin A (µg_RAE)	51
Vitamin C (mg)	25

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

## Chocolate Dipping Ganache

Rich and creamy, this chocolate ganache is great for a dessert dipping station.

Yield: 2-3/4 qt  
Serves: 50  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Nestlé® Toll House® Semi-Sweet Chocolate Morsels	54	oz	2-1/2 qt
Minor's® Culinary Cream® 2x5 lb	2	lb	1 qt
Heavy whipping cream	16	oz	2 cups

### Preparation Steps

1. In a double boiler over low heat, add the Nestlé Toll House Semi-Sweet Morsels. Melt morsels, stirring as needed.
2. Once chocolate has completely melted and is lump free, add the Minor's Culinary Cream. Mix in thoroughly. Slowly stir in heavy cream.
3. Once heavy cream has been incorporated, add to a bain-marie for service or store cold for future use. Reheat gently in a bain-marie.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	347
Energy (Kj)	1510
Protein (g)	7.7
Carbohydrate, total (g)	58
Fats, total (g)	10.1
Sugars, total (g)	15.2
Fats, saturated (g)	5.1
Fiber, total dietary (g)	3.3
Sodium (mg)	712
Calcium (mg)	143
Cholesterol (mg)	14
Iron (mg)	2
Vitamin A (µg_RAE)	36
Vitamin C (mg)	0

The nutritional analysis is based on a theoretical computation, not on a laboratory analysis.

# WHITE CHOCOLATE AND STRAWBERRY SPOON FONDUE

## ORDER GUIDE

Order Guide for **50** Servings

### > Dry Goods

- € ☐ 1 case Wonka® Nerds® Rainbow\*
- € ☐ 1 case Nestlé® Toll House® Semi-Sweet Morsels 900 ct\*
- € ☐ 1 case Butterfinger® pieces\*
- € ☐ 1 case Nestlé Crunch® pieces\*
- € ☐ 1 case Buncha Crunch® small size\*
- € ☐ 1 case Nestlé Toll House White Chocolate Premier Morsels 900 ct\*
- € ☐ 1 lb pound cake
- € ☐ 4-1/4 cups sliced toasted almonds\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ 4-1/2 cups dessert topping\*\*
- € ☐ Eco-friendly disposable 4" plates

*\*This amount includes excess for display purposes. More or less may be needed depending on your display.*

*\*\*Chopped pretzels, chopped peanuts, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins, granola, graham crackers, bananas and raspberries are some items that work well on this station.*

### > Produce

- € ☐ 5 lbs strawberries\*\*

### > Dairy

- ☐ 1 qt heavy cream

### > Refrigerated

- € ☐ 1 tub Minor's® Culinary Cream

# WHITE CHOCOLATE AND STRAWBERRY SPOON FONDUE

## PREP GUIDE

**Serves: 50**

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

### > Day Before Service

- ☐ Secure Wonka® Nerds®\*
- € ☐ Secure Nestlé® Toll House® Semi-Sweet Morsels\*
- € ☐ Secure Butterfinger® pieces\*
- € ☐ Secure Buncha Crunch® pieces\*
- € ☐ Secure Nestlé Crunch® pieces\*
- € ☐ Secure Nestlé Toll House Premier White Chocolate Morsels\*
- € ☐ Secure pound cake
- € ☐ Secure strawberries
- € ☐ Secure almonds
- € ☐ Secure additional dessert toppings (3)\*
- € ☐ Make Chocolate Dipping Ganache recipe

*\*Amount needed will vary with size of service container, size and shape of items and item usage. 4-1/2 cups is general recommendation for 50 servings. (This amount ensures that the station will look plentiful throughout service.)*

### > Day of Service

- € ☐ Gently heat ganache in bain-marie and place into a warm serving container
- € ☐ Slice fresh fruit
- € ☐ Dice pound cake into a medium dice

### > Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitation bucket with towel
- € ☐ 3 additional towels
- € ☐ Risers, display props, etc.
- € ☐ Containers for holding dessert toppings (12)
- € ☐ Tablespoons or tongs for dessert toppings (12)
- € ☐ 4" plates
- € ☐ Chaffer for holding warm ganache
- € ☐ 1 oz ladle for chocolate ganache