

## Banana, Orange and *Butterfinger*® Spoon Fondue

Create a unique dessert plate filled with chocolate, fruit and other creative flavors.

Yield: 34 lbs, 6 oz  
Serves: 50  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Chocolate Dipping Ganache, prepared	58	oz	6-1/4 cup
Bananas, sliced	34	oz	10 each
Cake, pound, prepared, medium dice	16.5	oz	2-1/2 qt
Nestlé® <i>Butterfinger</i> pieces	15	oz	3 cups
Mandarin oranges, drained	45	oz	250 each

### Preparation Steps

1. Spread 1 oz of Chocolate Dipping Ganache on a 4" plate.
2. Top with 1/5 of a sliced banana, 3 Tbsp of pound cake, 1 Tbsp of *Butterfinger* pieces and 5 segments of Mandarin orange.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	229
Energy (KJ)	993
Protein (g)	2.9
Carbohydrate, total (g)	30.1
Fats, total (g)	12.4
Sugars, total (g)	19
Fats, saturated (g)	7.5
Fiber, total dietary (g)	2.5
Sodium (mg)	76
Calcium (mg)	22
Cholesterol (mg)	33
Iron (mg)	0
Vitamin A (µg_RAE)	60
Vitamin C (mg)	9

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.

# BANANA, ORANGE AND BUTTERFINGER® 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 Premier White Chocolate Morsels 900 ct\*
- ☐ 1 lb pound cake\*
- ☐ 3 lbs Mandarins\*\*
- ☐ 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, marshmallows, chopped peanuts, sliced toasted almonds, chopped toasted walnuts, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins and bacon are some items that work well on this station.*

### > Produce

- ☐ 10 each bananas\*

### > Dairy

- ☐ 1 qt heavy cream

### > Refrigerated

- ☐ 1 tub Minor's® Culinary Cream

# BANANA, ORANGE AND BUTTERFINGER® 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 bananas
- € ☐ Secure Mandarins
- € ☐ 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

## Campfire Spoon Fondue

Bacon adds a savory twist to this fun, chocolate-filled creation.

Yield: 7 lbs  
Serves: 50  
Prep time: 2 minutes



### Recipe Details

Ingredient	Qty	Unit	Alt Unit
Chocolate Dipping Ganache, prepared	58	oz	6-1/4 cups
Graham cracker crumbs, pieces	21.5	oz	2-1/4 qt
Marshmallows, mini	13	oz	2-1/4 qt
<i>Buncha Crunch®</i>	14	oz	3 cups
Bacon, cooked, diced	2.5	oz	1-1/2 cups

### Preparation Steps

1. Spread 1 oz of Chocolate Dipping Ganache on a 4" plate.
2. Add 3 Tbsp of graham cracker pieces, 3 Tbsp marshmallows, 1 Tbsp *Buncha Crunch* and 1/2 Tbsp of bacon bits.

### Nutrition

Nutritional analysis per serving	
Energy (Kcal)	244
Energy (KJ)	1038
Protein (g)	3
Carbohydrate, total (g)	32.3
Fats, total (g)	12.7
<i>Sugars, total (g)</i>	22.5
Fats, saturated (g)	7.2
Fiber, total dietary (g)	2
Sodium (mg)	120
Calcium (mg)	17
Cholesterol (mg)	14
Iron (mg)	1
Vitamin A (µg_RAE)	36
Vitamin C (mg)	0

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.

# CAMPFIRE 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 Premier White Chocolate Morsels 900 ct\*
- € ☐ 1 lb pound cake
- € ☐ 4-1/2 cups mini marshmallows\*\*
- € ☐ 1 lb bacon\*
- € ☐ 1-1/2 lb graham crackers\*\*
- € ☐ 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, sliced toasted almonds, chopped toasted walnuts, toasted shaved coconut, dried banana chips, dried pineapple, dried apricot, dried cherries, raisins, granola, Mandarins, strawberries, bananas and raspberries are some items that work well on this station.*

### > Dairy

- ☐ 1 qt heavy cream

### > Refrigerated

- € ☐ 1 tub Minor's® Culinary Cream

# CAMPFIRE 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
- € ☐ Cook, drain, cool and chop bacon
- € ☐ Secure graham crackers
- € ☐ Secure marshmallows
- € ☐ Secure additional dessert toppings (2)\*
- € ☐ 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 (if it is one of the dessert toppings)
- € ☐ 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



## 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