



MAINES

Pirate Treasurer Cheesecake

PAPER & FOOD SERVICE, INC.

Ingredients	Yield: 12 Slices
--------------------	-------------------------

- 10 oz. Surimi, chunk and flake with crab
- 20 oz. Cream cheese, softened
- 4 oz. Gorgonzola cheese crumbles
- 1/2 oz. Flour, AP
- 1 tsp. Hidden Bay Seasoning
- 4 ea. Eggs, large
- 2 oz. Heavy Cream
- 3 oz. Roasted corn and pepper
- 1/2 oz. Onion, green, sliced
- t.t. Black pepper, café
- 8 oz. Ritz crackers, crushed
- 3 Tlb. Butter, melted
- As needed: Tomato and Fresco Cucumber Compote (Garnish)

Preparation Instructions:

1. Preheat oven to 350 degrees. In a saute pan, melt butter and add the cracker crumbs. Mix until well incorporated. Cool, then press the mixture into a 9-inch spring form pan. Line the pan with a paper collar. Bake for 10 minutes and remove from oven to cool. Reduce the oven to 300 degrees.
2. In a food processor, blend the cheeses until smooth. Then add the flour, Hidden Bay seasoning, eggs, cream, black pepper and Surimi. Blend until well incorporated.
3. Remove mixture from food processor and place into a mixing bowl. Fold in fire roasted corn and green onion.
4. Pour mixture into the prepared pan. Place spring form pan into a water bath pan and bake in 300 degree oven until it sets, approximately 30-40 minutes.
5. Allow to cool overnight. Cut into 24 equal slices.
6. To plate place cheesecake slice and garnish with tomato and fresco cucumber compote.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Surimi, chunk and flake with crab	Hidden Bay	131831	10 oz.	\$2.06
Cream cheese	Cobblestone	019303	20 oz.	\$2.30
Gorgonzola cheese crumbles	Great Lakes	010149	4 oz.	\$0.93
Flour, AP	Gold Medal	381254	1/2 oz.	\$0.02
Hidden Bay seasoning	Culinary Secrets	342190	1 tsp.	\$0.05
Eggs, large	Maines	092111	4 ea.	\$0.51
Heavy Cream	Crowley	015500	2 oz.	\$0.16
Roasted corn and peppers	Simplot	184029	3 oz.	\$0.43
Onion, green	Markon	097471	1/2 oz.	\$0.05
Black pepper, café	Culinary Secrets	345631	t.t.	\$0.02
Ritz crackers, crushed	Nabisco	326305	8 oz.	\$1.27
Butter	Grassland	000110	3 Tlb.	\$0.09
Tomato and Fresco Cucumber compote	See Recipe	See Recipe	As needed	\$9.78

Recipe Cost	\$17.67
Portion Cost	\$1.47

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$5.95	\$1.47	\$4.48	24.71%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$6.95	\$1.47	\$5.48	21.15%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$1.47	\$6.48	18.49%