



ALL ABOUT THOSE COFFEE *Moments*

Coffee and espresso are taking desserts by storm. From tiramisu to layered cakes and espresso slices, these rich, aromatic flavours bring a bold, indulgent twist to your bakery offerings.

ESPRESSO SLICE

Top an ANZAC biscuit base with a layer of AP Espresso Coffee flavoured cream, top with caramel and finish with chocolate ganache.

Elevate coffee moments with these sweet pairings:

- Cappuccino + Almond Biscotti
- Macchiato + Dark Chocolate Espresso Tart
- Nitro Brew + Tiramisu Layered Cake
- Iced Coffee + Coffee Panna Cotta
- Latte + Mocha Mudcake



WHAT YOU'LL NEED

AP Cheesecake Mix

10kg

50111892

A delicious mix to create baked or chilled cheesecakes with ease and consistency.



TIRAMISU CHEESECAKE



A fresh take on an Italian classic. Top a biscuit base with prepared AP Cheesecake Mix, add **AP Espresso Flavoured Kularome** and stir through mascarpone. Add mixture to biscuit base, alternating with sponge fingers dipped in espresso coffee. Leave to set and finish with grated chocolate.

TIRAMISU LAYERED CAKE



Bake cake rounds, slice into halves and layer with mascarpone cream flavoured with **AP Espresso Flavoured Kularome**, dust with cocoa and chill before serving.

AP Espresso Flavoured Kularome

1L NEW SKU

50170556

A 3-in-1 liquid colouring, flavouring and aroma that delivers the rich flavour of espresso coffee. Highly versatile for use in many baking and sweet applications.



AP Cream Cheese Topping

6kg

50105569

A ready-to-use, shelf stable, full flavoured cream cheese topping or filling. Suitable for topping and finishing cakes, danishes, tarts, pastries and more.

