



CHEF'S EXPRESSIONS

fashionable catered events

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WHITE CHOCOLATE CHEESECAKE LOLLIPOPS

Makes 100 lollipops

32 oz White Chocolate, melted
64 oz Cream Cheese, softened
8 tsp Vanilla Extract
3 tsp Lemon Zest
2 lb White Chocolate, for dipping, melted

Combine first four ingredients and refrigerate. With a small scoop, make 1 oz balls; freeze. Heat ½ lb white chocolate in double boiler, put lollipop stick into balls and dip into the white chocolate. Refrigerate for up to one week.

Our pastry chef says that you should feel free to experiment – for instance, he has done peanut butter cheesecake lollipops and mango ginger...