

CHEESECAKE CHATTER

The art of creating “Chicago’s Finest” Cheesecakes & Desserts since 1980



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BEER & CHEESECAKE

Surprisingly Delicious Pairings

Dessert and beer can be a delicious combination. The bitterness that comes through from the chocolaty, coffee-like dark brews as well as the light, crisp, fruity pilsners has the potential for matching sweet flavors and gives way for some amazing after-dinner pairings. Beer with cheesecake works because there are so many varieties of beer - from dark and bitter to light and crisp - that there's something for every flavor profile! Below are some of our favorite pairing ideas for all your St. Patrick's Day festivities!



With Eli's Irish Cream Cheesecake: Serve Eli's Irish Cream Cheesecake with an Oatmeal Stout. These stouts are generally thicker and darker with bitter, chocolaty notes that balance the richness of the cheesecake. The chocolaty accent of the Oatmeal Stout will bring out the flavor of the chocolate ganache that the Irish Cream Cheesecake sits on, without overwhelming the palate or skewing the flavor. A Black and Tan would also be a fun, Irish-themed beverage to serve with this cheesecake.



With Eli's Irish Mint Cheesecake: Mint's best friend is chocolate, which is why it pairs well with a carbonated Coffee Porter. These Porters have flavor notes of cocoa and java which melds with the chocolate chips and the herbal, cool mint flavor of the cheesecake. The Porter will be hearty enough to stand up to the mint without overpowering the flavors of the cheesecake. The nice roasty element of the beer will be a nice backbone for mint to lean up against.



With Eli's Original Plain Cheesecake: The simple, classic flavor of our Original Cheesecake is the most versatile in its pairings. Beers on the lighter side pair the best with the light taste of Eli's Original Plain Cheesecake. The key to a good beer pairing with this is a fruity brew. Most people enjoy topping their plain cheesecake with fruit, so why not add a fruity beer instead! A pale apricot ale will boost the flavor and amplify the rich, creaminess associated with our Original Plain Cheesecake.



With Eli's Key Lime Pie Cheesecake: A Hefeweizen is a great beer to pair with the sweetness of the Key Lime Pie Cheesecake. This is a style of German wheat beer that features high carbonation and low hops, which produces smooth but bubbly beers with slightly sweet, fruity flavors. The light, refreshing flavor of the beer is able to stand up to the tangy key limes, while the carbonation mellows out the creaminess of the cheesecake, making it the perfect springtime pairing.



With Eli's Cookie Butter Cheesecake: We love the combination of an Irish Red Ale with our Cookie Butter Cheesecake. This style of Ale is layered in malt complexity. The toffee notes from the will bring out the caramel and cinnamon flavors from the cookie butter, while the roasted dryness from the beer harmonizes with the sweetness of the cheesecake. Additionally, the background of hops from the Ale balances out with the sweet, rich cheesecake for an incredible pairing.



With Eli's Apple Bavarian Tart: Two types of beer that will pair well with Eli's Apple Bavarian Tart are Brown Ales and Dunkelweizens. The Brown Ales have a caramelly flavor that enhances the sweet, fresh taste of the apple slices. Brown Ales also tend to have a malty nuttiness, which compliments the creaminess of the Bavarian custard without overpowering it. With a more yeasty note, a Dunkelweizen will add a complementary flavor to the vanilla crumb crust and the sweet, creamy custard.

PRODUCT SPOTLIGHT

Dairy Free Vegan Cheesecake



Yes, it's an oxymoron, but we've created a dessert without dairy that is so rich and creamy, we couldn't resist calling it "cheesecake." Plant-based, certified kosher, and certified vegan by the Vegan Action Foundation, Eli's Dairy Free Cheesecake contains no animal products or by-products, and is dairy free, egg free, and cholesterol free. We are proud to use locally-sourced, GMO free tofu, and GMO free vegan cream cheese alternative. We are a proud member of Slow Food U.S.A., an organization devoted to preserving traditional food ways and educating people about food as a center of community.

According to Marc Schulman, Eli's President, "The most important aspect for us was to make a Vegan Cheesecake that reflects the delicious taste and texture that our customers expect from all Eli's Cheesecakes and Desserts. Thanks to the highest quality, custom formulated ingredients, combined with the expertise and creativity of Eli's pastry chefs, we think we have succeeded."

Eli's prefers using regional ingredients from local farms and producers who share Eli's commitment to quality. When searching for the perfect tofu, Eli's turned to supplier Phoenix Bean, located in the Edgewater neighborhood of Chicago. Like Eli's, Phoenix Bean owner Jenny Yang is committed to quality and produces fresh, artisan tofu, made in small batches, handcrafted daily to ensure freshness and authenticity. Eli's Dairy Free Cheesecake uses wonderful ingredients such as single source Madagascar Nielsen-Massey vanilla extract, Callebaut Belgian semi-sweet chocolate (vegan and contains no milk), and GoVeggie GMO free vegan cream cheese alternative.

Our dairy free cheesecake is
Certified Vegan



by the Vegan Action Foundation
It is made without any animal products or by-products, and is egg & dairy free



We use silken tofu from **Phoenix Bean** LOCALLY CRAFTED FRESH SOY PRODUCTS which has been hand-crafting tofu in Chicago's Edgewater neighborhood for over 30 years. Tofu has a neutral flavor and can closely mimic the creamy texture of dairy products - so we use it as a base to create our Dairy Free Cheesecake batter.

We add richness to our batter with a dairy-free cream cheese-style ingredient from

GOVEGGIE

Made from coconut and sunflower oils, it's unbelievably rich and creamy, and Non-GMO Project Verified.

Dairy Free vs. Traditional

7" Chocolate Cheesecake has:
18% Fewer Calories
38% Less Fat
100% Less Cholesterol
33% More Iron

Our foodservice packaging is **100% recyclable** and part of the sustainable forestry initiative, based on principles that promote sustainable forest management.

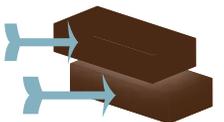


37% of Americans* say they always or sometimes eat vegetarian meals when eating out.

3.3% of Americans are vegetarians*
About 50% of the vegetarians are also vegans who do not consume dairy or meat products.



Our dessert features moist scratch-recipe vegan cake topped with a layer of smooth and creamy vegan cheesecake



*Vegetarian Resource Group (VRG) Poll, 2016

CHEESECAKE PLATING

Hop into Spring with these easy, delicious recipes



Mason Jar Cheesecake Trifle

Cut Eli's Original Plain Cheesecake or Cheesecake Cuties into 1 inch cubes. Layer in a Mason jar with fresh strawberry compote. Top with whipped cream, almonds and a sprinkle of brown sugar streusel. Perfect for Easter, picnics, and BBQs!

Fresh Strawberry Compote

Ingredients:

- 2 Cups fresh whole strawberries (washed, dried and halved)
- ½ Cup granulated sugar
- ¼ cup water
- Zest from 1 lemon
- 1 Tablespoon Fresh squeezed lemon juice (or to taste)

Preparation:

Make lemon syrup by combining water, sugar, lemon zest and lemon juice in a small saucepan; bring the mixture to a boil; lower heat and allow mixture to simmer for 5 minutes. Remove from heat and transfer to a heatproof bowl; cover with plastic wrap and allow to cool to room temperature. Place prepared strawberries in a large bowl and pour the cooled syrup over the berries; cover with plastic wrap and allow to macerate for a few hours at room temperature.



SAVE THE DATE

Eli's Upcoming Events

- St. Patrick's Day Parade Queen & Court Visit, 1pm Friday, March 8th at Eli's Bakery Café
- St. Patrick's Day Party, 11am-5pm Sunday, March 17th at Eli's Bakery Café
- Eli's Bakery Café Closed for Easter Sunday, April 21st
- Farmer's Market Grand Opening, 7am-1pm Thursday, June 13th at Eli's Bakery Café
- 15th Annual Father's Day Bike Ride, Information TBA Sunday, June 16th at Eli's Bakery Café
- Eli's BIG Birthday Cheesecake, 12:30pm Saturday, July 13th at the Taste of Chicago
- Eli's Cheesecake Festival & Classic Car Show, Information TBA Sunday, July 28th at Eli's Bakery Café



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Bakery Café Hours: Monday-Friday 8am-6pm; Saturday 9am-5pm; Sunday 11am-5pm

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