

Desserts

PizzaExpress has some guidance for you on how to serve their desserts. Read these instructions carefully and then go get that 5* rating!



Tiramisu

- 1) Dust a large cream plate with chocolate powder.
- 2) Using a cake slice and a knife, add a slice of tiramisu to the centre of the plate.
- 3) Serve!



Chocolate Fondant

- 1) Add the chocolate fondant, still in foil casing, to a Piccolo pan. Cook for around 3-4 mins.
- 2) Once cooked, turn the chocolate fondant out into a large cream bowl using metal grippers.
- 3) Add the vanilla gelato.
- 4) Using fruit tongs, add a mint leaf under the gelato.
- 5) Dust with icing sugar. Serve!



Lotus Biscoff Cheesecake

- 1) Place a black napkin and a spoon onto an oblong plate.
- 2) Using a cake slice and a knife, transfer the cheesecake onto a Dolcetti dish.
- 3) Place the biscuit on the centre of the cheesecake.
- 4) Place the dessert on the left and the coffee to the right hand side of the plate. Serve!

Top Tips:

- **You must always use clean equipment.**
- Always set the dessert cutlery before serving. These desserts use a fork and/or dessert spoon.
- **Never touch desserts with your fingers.** Slide desserts onto the plates with a table knife and the cake slice.
- For desserts that need to be cooked, test the cooking time in your oven – restaurants may vary.
- **If a dessert is served with an oat based drink, a white cocktail napkin must be used.**

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White Chocolate Cheesecake

- 1) Add the salted caramel sauce to a grey plate.
- 2) Use a clean cake slice and knife to add the cheesecake to the plate.
- 3) Use tongs to add a chocolate straw and a sprig of mint on the top of the cake.
- 4) Add a dusting of icing sugar to half of the plate. Serve!



Stem Ginger Cake

- 1) Place a black napkin onto an oblong plate with a spoon on the right hand side for the coffee.
- 2) Place the stem ginger cake onto a white Dolcetti dish using green tongs.
- 3) Using fruit tongs, add a sprig of mint to the side of the cake.
- 4) Place the cake to the left. Prepare the coffee and place on the right hand side. Serve!



Chocolate Brownie

- 1) Using black GF tongs, add a brownie to an Al Forno dish. Cook for around 1 minute.
- 2) Transfer the warm brownie to a grey/cream salad bowl.
- 3) Add a scoop of vanilla gelato.
- 4) Add chocolate sauce in a zig-zag pattern.
- 5) Dust with icing sugar and serve!



Caffé Real

- 1) Select an oblong dish and place a black napkin in the centre and a spoon for the coffee on the right.
- 3) Using dessert spoons, shape the marscapone into an oval shape and place onto a Dolcetti dish.
- 4) Using a teaspoon, place 4 figs around the marscapone and one on top. Drizzle fig syrup over it.
- 5) Place the dessert on the left and the coffee to the right. Serve!

Gelatos & Sorbets



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Biscoff Billionaire Gelato

- 1) Add the Lotus Biscoff sauce to the bottom of a sundae glass.
- 2) Drizzle choc sauce on sides.
- 3) Add vanilla, salted caramel and vanilla gelatos with Biscoff sauce.
- 5) Add crushed Lotus Biscoff from the packet and add whipped cream.
- 6) Add a Biscoff biscuit to the top.
- 7) Place the dessert spoon into the back of the sundae and serve!



Coppa Gelato

- 1) Add a scoop of gelato to a piccolo sundae glass.
- 2) Add a second scoop of gelato.
- 3) Using clean fruit tongs, add a chocolate straw.
- 4) Line a small grey side plate with a black napkin. Place the finished coppa gelato in the center of the plate. Serve!



Sorbet

- 1) Add a scoop of sorbet to a Piccolo sundae glass using a reduced dairy scoop.
- 2) Add a second scoop of sorbet.
- 3) Using clean fruit tongs add a sprig of mint.
- 4) Line a small grey side plate with a black napkin. Place the finished sorbet in the center of the plate. Serve!



Lime and Basil Sorbet

- 1) Add 2 scoops of sorbet to a sorbet glass.
- 2) Use tongs to add a sprig of mint.
- 3) Place the sorbet on a small grey plate, lined with a black napkin. Serve!