



Venezia

Dessert Recipes

Try one of these delicious dessert recipes using Venezia Coffee Syrups:

Orange Brownies

Ingredients

- 1/4 cup Venezia Orange Syrup
- 170g cooking chocolate
- 1/4 cup Venezia Chocolate sauce
- 150g unsalted butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup flour

Directions

Preheat oven to 180°C. Grease bottom of 9 inch glass baking pan. Melt chocolate in a medium saucepan over low heat. Add Venezia Chocolate Sauce and remove from heat. Add butter, eggs, and vanilla and cream together. Stir in flour and Venezia Orange syrup. Bake for 25-30 minutes. Remove from heat and cool on wire rack.

Makes 20-25 brownies

Choc-Cherry Truffles

Ingredients

- 1/4 cup Venezia Cherry Syrup
- 1 cup grated chocolate or chocolate sprinkles
- 300g cooking chocolate, chopped
- 4 tablespoons butter, diced

Directions

Place the chocolate, butter and Venezia Cherry syrup in a large microwave safe bowl. Microwave on high one minute and stir well. If the mixture is not smooth, continue to microwave and stir in short bursts until the truffle mixture is smooth and glossy. Chill for two hours or until the consistency of fudge and then roll into 1-inch balls. Roll truffles in grated chocolate and store in the refrigerator for up to one month or at room temperature for 5 days.

Makes 18 x 1-inch truffles





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Choc-Orange Tart

Ingredients

- 1/2 cup Venezia Orange Syrup
- 2/3 cup flour
- 1/2 cup powdered sugar
- 1/2 cup ground walnuts
- 6 Tbsp. softened butter
- 1/3 cup baking cocoa
- 1 1/4 cup whipping Décor Up cream
- 1/4 cup granulated sugar
- 2 cups cooking chocolate

Directions

Crust

Preheat oven to 180°C. Beat flour, powdered sugar, nuts, butter, and cocoa in large mixing bowl until soft dough forms. Press dough into bottom and up the side of an ungreased 9 or 9 1/2 inch fluted tart pan with removable bottom. Bake for 12-14 minutes. Cool completely in pan.

Filling

Combine whipped Décor Up cream and sugar in medium saucepan and bring to a boil, stirring occasionally. Remove from heat. Stir in chocolate and Venezia Orange syrup. Beat until smooth. Transfer to a small mixing bowl. Cover and refrigerate for 45 minutes to an hour. Beat for 20 to 30 seconds. Spoon into crust. Refrigerate until firm. Remove side of pan.

Serves 10

Raspberry Cherry Delight

Ingredients

- Venezia Cherry syrup
- 1 250g pack fresh raspberries
- 1 Cup ice

Directions

Mix fruit and ice in a blender until smooth. Add syrup to taste. Chill. Serve in party dishes and garnish with fresh fruit.

Tip: Fresh half & half may be added for a creamier texture.

Serves 4





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Choc-Cherry Cheesecake

Ingredients

2 tablespoons Venezia Cherry syrup
2 tablespoons Venezia Hazelnut sauce
Trisco Wicked Sour Cherry Bakery Filling
2/3 cup toasted, ground hazelnuts
1 1/3 cups chocolate cookie crumbs
4 tablespoons butter, melted
100g-250g packages cream cheese, softened
3 eggs
3/4 cup sugar
1/4 cup cocoa

Directions

Crust

Preheat oven to 180°C. Mix together above ingredients and press into the bottom of a 9 inch springform pan. Bake for 10 minutes. Remove from oven and cool to room temperature.

Filling

In a large mixing bowl, beat cream cheese, eggs, and sugar until smooth. Add cocoa and Venezia Orange & Hazelnut syrups and mix well. Pour into prepared crust and bake at 325°F for 55-60 minutes or until set. The center of the cheesecake will jiggle slightly. Cool to room temperature and then put in the refrigerator until ready to serve. Spread Trisco Wicked Sour Cherry bakery filling on top as desired.





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Coconut & Macadamia Cheesecake

Ingredients

3 tablespoons Venezia Macadamia syrup
1/2 cup Venezia Coconut syrup
1 1/2 tablespoons cornstarch
1/4 cup unsalted macadamia nuts, chopped
1 cup unsalted macadamia nuts, toasted and chopped
1/3 cup biscuit crumbs
1/3 cup coconut, toasted
2 tablespoons plus 2 teaspoons granulated sugar
3 tablespoons butter, melted
100g-250g packages of cream cheese
1 cup plus two tablespoons granulated sugar
3 eggs
1/2 tablespoon vanilla extract
1 1/2 tablespoons lime juice
1/4 cup heavy cream

Directions

Crust:

Preheat oven to 180°C. Grease sides and bottom of a 9 inch spring form pan. Mix all ingredients together and press mixture into the bottom of the pan. Bake crust unfilled for 10 minutes and allow to cool before filling.

Cheesecake:

Using an electric mixer, beat cream cheese until it is soft. Add sugar and eggs until incorporated. Add remaining ingredients, mixing until smooth. Pour batter into the baked crust and bake for 45-55 minutes or until the top turns golden brown and cracks. Remove cheesecake from oven. Let it rest at room temperature for 45 minutes before refrigerating.

Makes 10-12 servings





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Coconut Almond Brownies

Ingredients

- 2 tablespoons Venezia Coconut syrup
- 2 tablespoons Venezia Almond syrup
- 170g cooking chocolate
- 1/4 cup Venezia Chocolate sauce
- 150g unsalted butter
- 2 large eggs
- 1 teaspoon vanilla extract
- 1/2 cup flour

Directions

Preheat oven to 180°C. Grease bottom of 9 inch glass baking pan. Melt semi-sweet chocolate in a medium saucepan over low heat. Add Venezia Chocolate sauce and remove from heat. Add butter, eggs, and vanilla and cream together. Stir in flour and Venezia Coconut & Almond syrups. Bake for 25-30 minutes. Remove from heat and cool on wire rack.

Choc-Cherry Rum Balls

Ingredients

- 3 tablespoons Venezia Cherry syrup
- 1/3 cup rum
- 2 cups vanilla wafers, finely crushed
- 1 cup pecans, finely chopped
- powdered sugar for dipping
- 1 cup chocolate chips
- 1/2 cup granulated white sugar
- 3 tablespoons light corn syrup

Directions

Melt chocolate chips in double boiler until smooth. Remove from heat and blend in sugar, corn syrup, and Venezia Cherry syrup. Stir in rum, blending well. Combine wafers and nuts and gradually stir in chocolate mixture. Texture should be very moist. Roll mixture into bite sized balls and roll in powdered sugar. Let sit at least two days to blend flavors.

Makes 2 dozen 1-inch balls

