

## DARK CHOCOLATE TRUFFLE PIZZA

8 Servings

*1 Pizza Crust*

*3-4 oz Lyons Dark Chocolate Truffle Sauce (Item# 4859)*

*1 lb Fresh Sliced Strawberries*

1. Cook pizza crust according to directions. Let cool. Spread Lyons Dark Chocolate Truffle Sauce on pizza crust.
2. Layer sliced strawberries and then drizzle with more of Lyons Dark Chocolate Truffle Sauce.

## DARK CHOCOLATE, PEANUT BUTTER AND BANANA WAFFLES

4 Servings

*16 oz Waffle Mix*

*2 Bananas - Mashed, plus some more sliced bananas for garnish*

*12 oz Whole Milk*

*6 oz Lyons Dark Chocolate Truffle Sauce (Item# 4859)*

*4 oz Lyons Peanut Butter Sundae Topping (Item# 0387)*

*3.5 oz Vegetable Oil*

1. In a large bowl, mash the bananas. Combine 3 oz Lyons Dark Chocolate Truffle Sauce with milk and stir until well blended. Add bananas, oil and chocolate milk mixture to waffle mix and beat until there are no lumps. Pour onto a hot waffle iron and cook according to manufacturer's instructions.
2. Serve waffles warm topped with fresh sliced bananas and drizzle with Lyons Peanut Butter Topping and remaining Dark Chocolate Truffle Sauce.

# LYONS

## SWEET INDULGENCE

### DARK CHOCOLATE TRUFFLE RECIPES



**LYONS**

**SWEET INDULGENCE**  
DARK CHOCOLATE TRUFFLE RECIPES

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*Dark  
Chocolate  
Truffle*



## GOUDA AND CHOCOLATE TRUFFLE PUFF PASTRY

10 Servings

7 oz Gouda

3 oz Lyons Dark Chocolate Truffle Sauce (Item# 4859)

1 Sheet Puff Pastry

1 Egg - Beaten



1. Preheat oven to 350° F. Line a baking sheet with parchment paper and lay puff pastry on top. Set Gouda on top of puff pastry and drizzle Lyons Chocolate Truffle Sauce.
2. Fold puff pastry over the gouda and pinch together.
3. Brush with beaten egg. Bake for 20 minutes or until puff pastry is golden brown. Serve immediately with fruit and crackers.