

# Eli's Cheesecake Chatter

Hand-Made · Decadent · Legendary · Natural Dairy · Highest Quality · Finest Ingredients

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# Sweet Summertime at Eli's!

When you spend your life making the world's finest cheesecakes by hand, there's always something special going on. Take a look at what's going on in our kitchen, our shop, our retail store and Bakery Cafe.

For the most up to date information and more details, visit: [www.elicheesecake.com/calendar](http://www.elicheesecake.com/calendar)

## Eli's 16<sup>th</sup> Annual Farm Stand & Fresh Market

Eli's will host our annual Farm Stand and Fresh Market this summer every Thursday through August 25<sup>th</sup> from 7am-1pm on the lawn at Eli's Cheesecake World. Receive a complimentary continental breakfast from 8am-10am when you spend \$5 or more at the market. The market will offer a great selection of the freshest locally grown fruits, vegetables, herbs and flowers from Nichol's Farm, as well as artisan-prepared foods and items made by local not-for-profit partners. Lunch is available al fresco when Eli's chefs shop the market and set up their BBQ grills to grill a market lunch for sale from 11am-1pm each day of the Market.

## Eli's Cheesecake Festival July 28<sup>th</sup> - 31<sup>st</sup> Celebrating National Cheesecake Day

### Thursday, July 28<sup>th</sup> • FAMILY DAY & FRESH MARKET

- FREE cheesecake slice decorating all day in the Bakery Cafe
- Eli's Farm Stand and Fresh Market is open 7am-1pm
- Lunch on the grill will be available for purchase from 11am-1pm
- Follow [#ElisMobile](https://twitter.com/ElisMobile) for free cheesecake slices at various Chicago landmarks.
- Cheesecake Games, Crafts, Face Painting & more.

### Friday, July 29<sup>th</sup> • MUSIC ON THE PATIO

- Dip your own Dipper from 11am-1pm in the Bakery Cafe
- Save 20% on your frozen dessert purchase all day in the Bakery Cafe
- Music on the patio and enjoy a FREE dessert buffet from 3pm-5pm
- Cheesecake decorating at our Kiosk in O'Hare Terminal 1, 11am-12pm
- Cheesecake Games, Crafts, Face Painting & more.

### Saturday, July 30<sup>th</sup> • NATIONAL CHEESECAKE DAY!

- Enjoy a different cheesecake sample every hour from 9am-5pm.
- Cheesecake games and activities from 10am-4pm
- Save on your favorite desserts with a one day fill-the-basket sale!
- Entertainment and activities available on the stage from 10am-4pm.
- Local craft fair
- Cheesecake Games, Crafts, Face Painting & more, 10am-4pm.

### Sunday, July 31<sup>st</sup> • CLASSIC CAR SHOW

- Annual Classic Car Show from 10am-3pm
- Lunch on the grill will be available for purchase from 11am-1pm
- Meet Eli's Big Slice & Greet with Eli's Big Slice Mascot
- Save 20% on your frozen dessert purchase all day in the Bakery Cafe
- Entertainment and activities available on the stage from 10am-4pm
- Local craft fair
- Cheesecake Games, Crafts, Face Painting & more, 10am-4pm.



# Eli's NEW Cheesecakes & Desserts Coming Soon!

Eli's is excited to announce our NEW cheesecakes and desserts which were recently debuted at the National Restaurant Association (NRA) Show, the food and restaurant industry's largest show in the United States. All of our new, delicious products keep dessert trends in mind. **Introducing:**



**Cookie Butter Cheesecake:** Creamy cheesecake swirled with rich cookie butter made with speculoos. It's topped with a layer of more cookie butter and crunchy speculoos crumbs, baked on a speculoos crumb crust. Made with GMO Free Ingredients! What are Speculoos cookies? Speculoos are thin, crunchy, caramelized cookies flavored with cinnamon and ginger. What is cookie butter? Cookie Butter is a thick, creamy spread with peanut butter-like consistency that is made out of Speculoos cookies, and has gained a cult following over the past few years.



**Chocolate Hazelnut Crunch Cheesecake:** Our version of everyone's favorite creamy chocolate hazelnut spread, folded into rich chocolate cheesecake with another layer of chocolate and hazelnuts, topped with a crunchy, chocolate confection. It's the perfect texture combination of creamy and crunchy. Made with Gluten Free Ingredients! This is a decadent dessert that all chocolate lovers will crave!



**Peanut Butter Chocolate Crispy Bar:** A tender peanut butter cookie crust is topped with creamy peanut butter, a slab of bittersweet chocolate and crunchy peanut butter clusters. Eli's new dessert bar combines the nostalgia of an old-time peanut butter sandwich, with the sophisticated, decadence of peanut butter. The secret to this luscious bar are the chocolate-coated corn flakes on top, which not only give it an added crunchy texture, but also remind you of crunchy peanut butter.



**Individual Tart Collection:** Our NEW Tart line offers a refined dessert but made with approachable flavors, baked in a crisp, all-butter pâte sucrée crust. The perfect dessert-for-one!

**Salted Caramel Tart:** Layers of rich, gooey housemade caramel and bittersweet chocolate ganache, topped with a sprinkle of coarse salt.

**Cheesecake Tart:** A new way to enjoy Eli's Original Plain Cheesecake! Made with the finest ingredients and pure Madagascar vanilla.

**Lemon Tart:** A delicious balance between a smooth, tart house made lemon curd filling, dusted with powdered sugar.

**Butter Tart:** A sweet and gooey butter filling, made with butter, brown sugar and eggs.

## Summer Recipes & Plating Ideas



**Lemon Blueberry Tarts:** Enhance your dessert with varying colors, textures and flavors: brush plate with blueberry preserves and spoon blueberry compote, or fresh blueberries, over the preserves. Then spread a line of meringue across the plate and torch to a golden brown. Cut tarts into edges and place on top.



**Lemon Meringue Tarts:** Top Lemon Tart with a simple meringue swirl and toast with a torch until golden brown. Add a simple garnish of candied lemon peel for an extra special touch.

**Salted Caramel Cheesecake with Roasted Strawberry-Lime Salsa:** Toss fresh, coarsely chopped strawberries with granulated sugar and roast at 425 degrees F for about 5 minutes or until hot and slightly browned. Season with fresh lime juice and zest to taste. Chill before serving.

# Taste of Chicago & Eli's 36<sup>th</sup> Birthday!

Together, Eli's Cheesecake and Taste of Chicago celebrated their 36<sup>th</sup> birthdays with a 1,500 pound cheesecake. The Big Eli's Cheesecake had layers of Original Plain and Chocolate Chip Cheesecake topped with 70 pounds of strawberries.

After being fork-lifted off of the Eli's Cheesecake truck, the cast of The Book of Mormon and Spongebob the Musical sang happy birthday and helped cut the first slice out of the giant cheesecake. The audience for our celebration went wild at the sight of such an enormous cheesecake. The multi-layer cake was gone in an hour and served thousands of people! Eli's Cheesecake was very excited to have their own Snapchat geotag for the event. The geotag was a hit and many Snapchat videos made it onto the Chicago Snapchat Story. Every year the giant cheesecake is a huge event and Eli's Cheesecake is happy to serve everyone free slices of cheesecake.



In addition to serving cheesecake, Eli's Cheesecake's Executive Pastry Chef, Laurel Boger, demonstrated a No-Bake Cheesecake from The Eli's Cheesecake Cookbook. Chef Laurel Boger showed multiple ways to transform the batter for the No-Bake Cheesecake, including individual Parfaits and Cheesecake Popsicles.

Eli's Cheesecake also had its first Foodie Photo Challenge during the Taste of Chicago! Participants were asked to take a photo of their cheesecake and use the hashtag #Eli'sAtTaste in order to be entered to win a prize. Daily winners were drawn and 1 grand prize winner was drawn. For future promotions, visit us on Twitter, Facebook, Instagram or Snapchat!



Thank you to everyone who celebrated with us!

## Save the Date!

**Closed: Labor Day**  
September 5<sup>th</sup>

**Chicago Gourmet**  
September 25<sup>th</sup>  
Millennium Park · Chicago, IL

**Halloween Fest**  
October 29<sup>th</sup> - 31<sup>st</sup>  
Eli's Cheesecake · Chicago, IL

**Thanksgiving Dock Sale**  
November 19<sup>th</sup> · 9am-2pm  
Eli's Cheesecake · Chicago, IL

**Eli's at the Magnificent Mile Lights Festival**  
November 18<sup>th</sup> - 19<sup>th</sup>  
Daily Plaza · Chicago, IL

**Closed: Thanksgiving Day**  
November 24<sup>th</sup>

**Holiday Open House**  
December 6<sup>th</sup> · 5pm-7pm  
Eli's Cheesecake · Chicago, IL

**Holiday Dock Sale**  
December 10<sup>th</sup> · 9am-2pm  
Eli's Cheesecake · Chicago, IL

**Closed: Christmas Day**  
December 25<sup>th</sup>

**Closed: New Year's Day**  
January 1<sup>st</sup>

**For more events & info., visit:**  
[www.elicheesecake.com/calendar](http://www.elicheesecake.com/calendar)



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Store Hours: Monday-Friday 8am-6pm; Saturday 9am-5pm; Sunday 11am-5pm  
Join our mailing list: [elicheesecake.com/join-mailing-list/](http://elicheesecake.com/join-mailing-list/) or call 800-ELI-CAKE

