

SweetGirl ideas for seasonal garnishes
from your **LOCAL FARMERS MARKET**

Try these fun flavor combinations in addition to the chocolate pearl garnish. For more ideas and a product demonstration, visit www.sweetgirldesserts.com

SPRING

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STRAWBERRIES

For a cool twist, toss them in granulated sugar and fresh chopped tarragon

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FRESH WHIPPED CREAM



SUMMER

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FREEZE

Don't forget you can freeze the Mousse for a Summer Treat!

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HONEY or HONEYCOMB CHERRIES
Add sweet cherries or toss sour pie cherries in a little granulated sugar

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FRESH RASPBERRIES

FALL

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ALMONDS or HAZELNUTS

Chopped and toasted for 3 to 4 minutes in a dry skillet

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PEARS
Fresh or poached in red wine and diced into 1/4 inch pieces



WINTER

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DRIED WINTER FRUITS

Cherries, currants, chopped candied citrus or candied ginger root

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TOASTED WALNUTS
Chopped and toasted for 3 to 4 minutes in a dry skillet



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Serve in a martini glass! A demitasse cup! On a spoon!