

Cheesecake *mix*



Versatile and easy to make



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- Bread mixes
- Confectionery mixes
- Organic & Gluten-free products
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Fruitslices

using SPELT & YOGHURT CAKE-MIX

(Recipe for 1 tray 60 cm x 40 cm)

Basic batter:

SPELT & YOGHURT CAKE-MIX	1.000 kg
Vegetable oil	0.400 kg
Water	0.400 kg
Total weight	1.800 kg

Mixing time:	3 - 4 minutes
Baking temperature:	180° C - 190° C
Baking time:	20 - 25 minutes

Cream:

CHEESECAKE MIX	0.900 kg
Water	1.400 kg
Total weight	2.300 kg

Mixing time: 2 minutes, fast

Instructions for use:

Spread the cake batter onto a tray and bake. After cooling, cover the cake with the cream. Then decorate with fresh fruit and glaze.

Mousse

using SPELT & YOGHURT CAKE-MIX

Mousse:

CHEESECAKE MIX	0.600 kg
Water	1.000 kg
Whipped cream	0.750 kg
Total weight	2.350 kg

Mixing time: 2 - 3 minutes

Biscuits:

Wheat flour	0.500 kg
SPELT & YOGHURT CAKE-MIX	1.000 kg
Butter	0.750 kg
Brown sugar	0.300 kg
Water	0.150 kg
Total weight	2.700 kg

Mixing time:	3 - 4 minutes
Baking temperature:	180° C - 190° C
Baking time:	12 - 15 minutes

Instructions for use:

Mix the CHEESECAKE MIX and the water together. Then stir the whipped cream into the batter. After cooling the biscuits, crush slightly and subsequently layer with the mousse and a fruit filling.

Cheesecake tart

CHEESECAKE MIX	1.000 kg
Water	1.600 kg
Cointreau	0.050 kg
Total weight	2.650 kg

Mixing time: 3 - 5 minutes

Instructions for use:

Pipe a mandarin filling into rings on a baked short pastry base. Mix all the ingredients of the cheesecake batter together and fill into the form. Put the tart into the refrigerator and decorate with various fruits.