

“Valentine Cheesecake”

using IREKS PLAIN SPONGE CAKE

and CHEESECAKE MIX

(Recipe for 1 tray 60 cm x 20 cm)

Sponge cake batter:

IREKS PLAIN SPONGE CAKE	0.400 kg	00 lb 14 oz
Water	0.320 kg	00 lb 12 oz
Total weight	0.720 kg	01 lb 10 oz

Beating time: 4 – 6 minutes (using a whisk)

Baking temperature: 250° C, giving steam

Baking time: 4 – 5 minutes

Cheesecake filling:

CHEESECAKE MIX	0.580 kg	01 lb 05 oz
Water	0.920 kg	02 lb 01 oz
Total weight	1.500 kg	03 lb 06 oz

Mixing time: 3 minutes

Raspberry cheesecake filling:

CHEESECAKE MIX	0.400 kg	00 lb 14 oz
Water	0.700 kg	01 lb 09 oz
Raspberry jam	0.100 kg	00 lb 04 oz
Total weight	1.200 kg	02 lb 11 oz

Mixing time: 3 minutes

Structure:

Cheesecake filling	1.500 kg	03 lb 06 oz
Sponge cake roulade	0.350 kg	00 lb 12 oz
Raspberry cheesecake filling	1.200 kg	02 lb 11 oz
Sponge cake roulade	0.350 kg	00 lb 12 oz
Raspberry jam, approx.	0.300 kg	00 lb 11 oz
Short pastry	0.500 kg	01 lb 02 oz

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Instructions for use:

Beat all the ingredients of the sponge cake batter using a whisk. Divide the batter between two trays (0.350 kg (00 lb 12 oz) per tray 60 cm x 20 cm) and bake. Mix the cheesecake filling. After cooling the sponge cake roulades, start with the short pastry as the first layer. Subsequently, spread with a thin layer of raspberry jam and put the first roulade on top. Spread this with the raspberry cheesecake filling and cover with the second sponge cake roulade. Coat the tray cakes with the cheesecake filling and put in a cool place (+5° C) for at least 2 hours. Then cut the tray cakes into strips or squares and decorate as desired.



RECIPE SERVICE

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