

KOMPLET Gourmet Cheesecake

PREMIX FOR THE PREPARATION OF SEVERAL VARIETIES OF
PREMIUM QUALITY BAKED CHEESECAKES.



Bake the best with something good!



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New York Cheese Cake

KOMPLET Gourmet Cheesecake	450 g
Cream Cheese (e. g. Philadelphia)	600 g
Butter, liquid	50 g
Eggs	150 g
Milk	500 g
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Total weight	1.750 g

Yield: 1 cake of Ø 26 cm and 5 cm height

Method:

Roll out a short dough to approx. 3,5 mm, place it on a tray and dock the dough. Pre-bake the base for a short time (approx. 6 minutes at 200 °C).

Mix all the above-mentioned ingredients at medium speed for 3 minutes with a fine wired whisk.

Spread the batter over the dough base and bake.

Baking temperature: 190 °C

Baking time: 65 - 70 minutes



Yoghurt Cheese Cake

KOMPLET Gourmet Cheesecake	750 g
Yoghurt, plain, or quark	1.000 g
Vegetable Oil	120 g
Eggs	350 g
Water	650 g
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Total weight	2.870 g

Yield: 1 tray cake of 60 x 20 cm

Method:

Roll out a short dough to approx. 3,5 mm, place it on a tray and dock the dough. Pre-bake the base for a short time (approx. 6 minutes at 200 °C).

Mix all the above-mentioned ingredients at medium speed for 5 minutes with a fine wired whisk.

Spread the batter over the dough base and bake.

Baking temperature: 190 °C

Baking time: 65 - 70 minutes



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Abel + Schäfer

Schloßstraße 8-12 · 66333 Völklingen

Tel.: +49 (0) 68 98 / 97 26-0 · Fax: +49 (0) 68 98 / 97 26-97

export@komplet.com · www.komplet.com