



Premium Käsekuchen



Cheesecake can be found in almost every display and is called „The Classic“ in the bakery trade. With **Premium Käsekuchen** you can produce cheesecakes, cheese pies and fillings safely and efficiently. The unique composition of the raw materials gives the typical creamy and full-bodied taste. For individual variants, replace the water by milk or fresh cream. Instead of cottage cheese, use yoghurt or Philadelphia cream cheese. You are welcome to be creative!



**Recipe suggestion:**

Basic recipe

Basic recipe

Curd cheese		2,500 kg	_____
Fresh cream		1,000 kg	_____
Water	approx.	0,750 kg	_____
Eggs		0,750 kg	_____
<b>Premium Käsekuchen</b>		1,000 kg	_____
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<b>Total weight</b>		<b>6,000 kg</b>	

**Production process:**

Mix all ingredients with all-in-method for approx. 3 minutes.  
Portioning approx. 5,500 kg Cheesecake mass on a prebaked short pastry. (approx. 0,900 kg short pastry for one tray 60 x 40 cm)

**Baking process:**

Bake at approx. 190 °C.

**Baking time:**

Total baking time approx. 50 - 60 minutes.