

Baking mixture - Cheese quark cake quick Article number: 301184

Powder - highly productive
filling quantity: 1000 g

Cheese cake mixture
Cheese cake creamy, fresh!

Description

Cheese cake quickly yields a baking solid curd cheese mass, for cheese cake, slices, yeast cakes and sheet cakes by adding low fat curd cheese, egg, cream or whole milk. Possible applications: The cheese cake can be refined with fruit e.g. tangerines, cherries, apples or raisins depending on taste. For a lighter cheesecake variant exchange the cream half or whole with yoghurt. The cheese cake quickly is also suitable as filling for cottage cheese-turnover and strudel.

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In plastic can. With instructions and recipe suggestions.
The item is excluded from the exchange.

Manual

Basic recipe for a cheesecake of 26-28 cm diameters: weigh out 330 g cheese cake quickly, 6 eggs, 1000 g low-fat curd cheese, 500 ml cream or milk, rubbed off peel and juice of a lemon. Mix all ingredients for 3 minutes. Line the baking mould bottom and edge with short pastry and fill in the mass. Bake it at approx. 60 minutes at 170°C top/bottom heat.

Ingredients

Sugar; hardened palm oil; WHEAT starch; Modified starch: acetylated distarch phosphate (E1414); flavour; thickening agents: carboxymethylcellulose (E410); salt; Acidifying agents: citric acid (E330); LACTOPROTEIN; glucose syrup; Emulsifier: mono- and diglycerides of fatty acids (E471).

May contain traces of egg white, gluten, soya protein and nuts.



Nutrition Facts

Nutritional value per	100 g
physiological energy value	1870 kJ / 443 kcal
fat	13 g
hereof saturated fatty acids	7 g
carbohydrates	81.2 g
hereof sugar	56.5 g
Fibres	0.7 g
protein	0.5 g
Sodium	0.28 g
salt	0.7 g