

IRCA CHEESECAKE

PASTRY OTHER AMERICAN PASTRY MIXES

Easy and quick pastry mix, perfect to make authentic Cheesecake and ricotta cakes too. Thanks to the high content of Quark cheese, ends product will be marked by excellent flavour and texture. IRCA CHEESECAKE perfectly lends itself to the making of both classic baked cheesecake and summery cheesecake mousse.



MODALITÀ D'USO



Cheesecake



Cakes

DETTAGLI PRODOTTO

Codice prodotto 01070524

ALLERGENI/CROSS CONTAMINAZIONI

Allergens



Eggs



Milk

Cross-contaminations



Cereals



Soybeans



Nuts

SO₂

Sulphur

INFO

Description

mix in powder for the realization of Quark based cream for filling cheesecake and "Ricotta" cakes.

irca
GROUP

Extraordinary
made simple.

Denomination

semifinished product for stuffing bakery products.

Directions for use

BASIC RECIPE FOR BAKING:

IRCA CHEESECAKE g 1000

Lukewarm water (about 35°C) g 1500

Whole eggs g 200

Beat all the ingredients together in a planetary mixer equipped with whisk or paddle attachment at medium speed until a smooth cream is obtained. Temperature of baking: 200-220°C.

Warning: to obtain a thicker cream with a more intense flavour, we suggest substituting a part of the water with the same amount of liquid cream, up to a maximum of 400 g.

BASIC RECIPE FOR CHEESECAKE - COLD PREPARATION:

IRCA CHEESECAKE g 500 g

Lukewarm water (about 35°C) g 1000 g

LILLY NEUTRAL g 100-150

Whipped cream g 750 g

Mix with whisk water and LILLY NEUTRAL, add IRCA CHEESECAKE mixing until a smooth cream is obtained; then add the whipped cream in two step stirring gently. Fill the mould with the mousse and place in freezer for at least 2 hours or in refrigerator for at least 4-5 hours.

BASIC RECIPE FOR RICOTTA CAKES:

IRCA CHEESECAKE 1000 g

Fresh Ricotta 1250 g

Lukewarm water (about 35°C) 1750 g

Whole eggs 500 g

Beat all the ingredients together in a planetary mixer equipped with whisk or paddle attachment at medium speed until a smooth cream is obtained. Temperature of baking: 200-220°C.



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