

Fruity Cream Cheese Domes

Healthy and a great taste using yoghurt and lots of fruit. Meister Biskuit allows for perfect baking results all the time. A very soft texture and stability is guaranteed. Sahnestand Käse is very convenient to use and can be applied in many different ways. It has a characteristic taste and is delicately balanced.



| Ingredients | % | Batch Weight |
|-----------------------------|------------|-----------------|
| Meister Biskuit 1000 | 100 | 1.000 kg |
| Eggs | 65 | 0.650 kg |
| Water | 15 | 0.150 kg |

Preparation Instructions

1. Whisk all ingredients for about 7 min and spread the batter on trays 60 x 40cm
2. When making roulade sheets use steam to get an even and smooth surface
3. Baking Temp: 240°C with little bit steam, Baking time: 4 minutes
3. After baking, let the roulades cool down and cut out discs of 8cm diameter
4. Keep the discs covered so they don't dry out

| Ingredients | % | Batch Weight |
|---|-----------|-----------------|
| Non Dairy Fond Chesse Cream | 45 | 0.275 kg |
| Water | 100 | 0.600 kg |
| eisella Strawberry Fruit Filling | 33 | 0.200 kg |
| Lactofil | 66 | 0.400 kg |

Preparation Instructions

1. Mix Non Dairy Fond Chesse Cream with the water to a smooth paste and fold through the cream
2. Last fold through the eisella Strawberry Filling but only marble the mousse
3. This way it looks nice when finishing the cheese cakes
4. Fill up into dome shaped moulds and make sure the mousse is not too much set already
5. Place one disc of roulade on each of the cheese cake domes
6. Refrigerate or freeze

| Ingredients | % | Batch Weight |
|--------------------------------------|------------|-----------------|
| Eisella Drei-Stern Fettglasur | 100 | 0.750 kg |

Preparation Instructions

1. When taking out the cheese cakes, dip the bases into the melted eisella Drei-Stern Fettglasur
2. The best temperature to use eisella Drei-Stern Fettglasur is 37 – 38°C
3. Finish the cheese cakes with a nice chocolate decoration or any way you like

Tip: After freezing spray the domes with a mix of cocoa butter /couverture and than decorate. This gives an elegant carpet effect.