

Cheese Cream Gateaux

Cream stabiliser for the convenient production of creamy cheese cakes, very tasty and lots of variations possible. Successful all the time.



Ingredients	%	Batch Weight
eisella Chesse Cream	46	0.300 kg
Whipped cream	77	0.500 kg
Water (20°C)	100	0.650 kg

Preparation Instructions

1. Mix water at 20°C with Meister Mix Käse Sahne and fold through the cream
2. Alternatively you could use Non Dairy Cream as well

Ingredients	%	Batch Weight
Eisella Cherry	100	0.250 kg
Fruit Fillings	100	0.250 kg
Décor gel	100	0.150 kg
Red Food coloring	10	0.025 kg

Preparation Instructions

1. Spread eisella Cherry or any kind of fruit filling on top of the sponge base
2. Than fill up with the cheese cream and let it set in the fridge
3. Finish the cake with the décor gel and a few drops of food color for a nice effect

Ingredients	%	Batch Weight
Meister Mix Biskuit	100	1.000 kg
Eggs	65	0.650 kg
Water	15	0.150 kg

Preparation Instructions

1. Whisk all ingredients for about 7 minutes
2. Deposit the batter into prepared baking tins or for Swiss rolls on baking sheets
3. When making Swiss rolls use steam to get an even and smooth surface
4. Sponge cake baking temperature: 180 – 190° C
5. Swiss roll baking temperature: 240°C for 5 – 6 minutes