

JAPANESE SOUFFLE STYLE CHEESECAKE



PROFESSIONAL



MAKES 8 PORTIONS

INGREDIENTS LIST

Japanese Style Cheesecake

- Flour 42g
- Butter 15g
- Avonmore Professional Cream Cheese 170g
- Salt 0.5g
- Egg Yolks 75g
- Egg Whites 125g
- Granulated Sugar 60g
- Icing Sugar 24g
- 510g of Mix
- Lemon zest 1/2

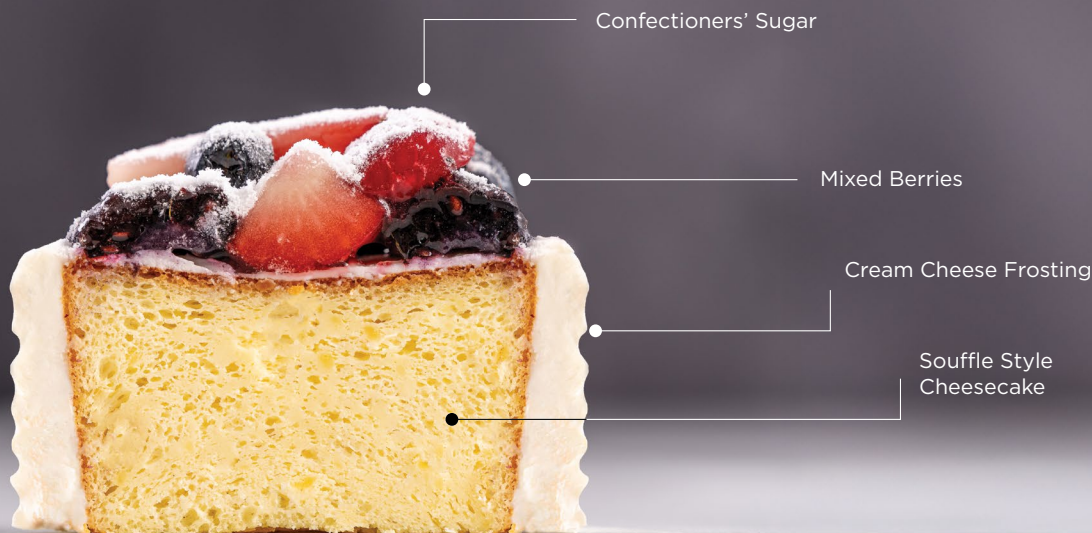
Cream Cheese Frosting

- Vanilla 1 Pod
- Water 50g
- Potato Starch 30g
- Sugar 80g
- Avonmore Professional Cream Cheese 370g

AVONMORE PROFESSIONAL PRODUCT USED



Cream
Cheese



THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Souffle Style Cheesecake Mix
- 02 Cream Cheese Frosting

01

Souffle Style Cheesecake Mix

1. Blend together in thermos mix flour butter cream cheese salt and egg yolks.
2. Whip egg whites and icing sugar to soft peaks.
3. Gradually add granulated sugar and whip to stiff peaks.
4. Add a third of the egg white to the blended mixture and beat together.
5. Then fold in remainder of mix lightly.
6. Place in steel ring lined with parchment paper.
7. Bake at 165°C for 15mins and then reduce the oven to 110 and cook for a further 20mins.
8. Blast freeze until covering with the frosting.

02

Cream Cheese Frosting

1. Heat vanilla water starch sugar to sauce pan.
2. Add 1/3 of the cream cheese and cook out the potato starch.
3. Once cooked remove from the heat and add to your mixing bowl.
4. Mix with paddle until all steam is released from the bowl.
5. Then add the remainder of the cream cheese bit by bit until fully incorporated.

Assembly and Finishing

1. Decorate cheese cakes by spreading a layer over the cake and scrape around the sides.
2. Top with blackberry gooseberry raspberry and strawberry.
3. Dust with confectioners' sugar.



Scan here for recipes.

For further information, please contact your Avonmore Professional distributor.

