



**Deli Cheesecake** is the perfect convenient cheesecake base with the traditional ingredients: cream cheese and egg. It can be used straight from the packaging and has a six-month shelf life in closed packaging at ambient storage.



In a world where food is under pressure, people rely on tradition and routine. A well-known and authentic bakery classic is the cheesecake: an original snack or dessert for every occasion. Pamper your customers with the original Deli Cheesecake or create your own special signature recipe.

## Ingredients

### Shortcrust

Tegral Patacrout\* \_\_\_\_\_ 1000 g

Aristo Primeur Croissant\* \_ 400 g

Eggs \_\_\_\_\_ 100 g

### Crust

Baked shortcrust \_\_\_\_\_ 140 g

Aristo Primeur Crema\* \_\_\_\_\_ 35 g

### Filling

Deli Cheesecake\* \_\_\_ 990/1000 g

### Decoration

Fresh fruits

\* This is a Puratos product.

For more information check [www.puratos.com](http://www.puratos.com) or contact your local Puratos representative.

## Working Method

### Composition

For 1 ring 18 cm

1 Crust

2 Cheesecake

### Working method

- Mix the Tegral Patacrout with the Aristo Primeur Croissant.
- Add the eggs.
- Keep in the fridge.
- Laminate the shortcrust at 3 mm.
- Bake for  $\pm 15$  minutes at 180 °C.
- Crush the baked shortcrust and add the melted Aristo Primeur Crema.
- Place a layer in the bottom of a greased tart ring.

### Assembly and decoration

- Fill the remaining space of the ring with Deli Cheesecake. Bake for 50-60 minutes at 160 °C. Leave in the ring to cool down. Keep refrigerated.



- 1** Place a layer of the crushed baked shortcrust and the melted Aristo Primeur Crema in the bottom of a greased tart ring.



- 2** Fill the remaining space of the ring with Deli Cheesecake.



- 3** Decorate the finished cheesecake with fresh fruits.