



## Mango Cream Cheese Torte

Yield: 2 tortes à 18 cm Ø

### Ingredients:

- 2 pcs Short pastry bases, baked, 3 mm thick
- 0,040 kg Apricot jam
- 2 pcs Sponge layer, 1 cm thick

- 0,200 kg **Fruit puree Mango**
- 0,030 kg Water, approx. 50 °C
- 0,016 kg **Alaska 666**
- 0,010 kg Sugar

Blend the puree with sugar and warm it up to 20 °C. Dissolve **Alaska 666** in the water and fold in the puree. Pour into the cake rings. Put in the fridge until it is cut stable, then cut in cubes.

- 0,500 kg **Cheesequick**
- 0,050 kg Sugar
- 0,500 kg Water, approx 45 °C

▶ Mix well.

- 0,850 kg Cream cheese

▶ Add and stir for 1 min.

▶ Add and whip for 3 min. a high speed.

- 0,100 kg **Fruit puree Mango**
- 0,005 kg **Kabi**, juice binder
- 0,005 kg Sugar

▶ Blend **Kabi**, juice binder, with sugar and blend under the puree.

### Method:

- \* Spread the apricot jam onto the short pastry bases and place a sponge layer on top. Place a cake ring that has been oiled and dusted with icing sugar around.
- \* Pour 1/3 of the cream cheese batter into the rings, spread the mango cubes on it, top up with the remaining cream and level off.
- \* Pipe the prepared **Fruit puree Mango** on top and marble with a knife.
- \* Before serving, store in the fridge overnight.



## Mandarin Cream Cheese Slice

Yield: 1 tray, 60 x 20 cm

### Ingredients:

- 0,450 kg Short pastry base, baked
- 0,100 kg Apricot jam
- 2 pcs Swiss roll 60 x 20 cm,  
each 1 cm thick
- 0,480 kg Mandarin slices
- 1,000 kg **Cheesequick**
- 1,000 kg **Fruit puree Mandarin**
  
- 0,700 kg Yoghurt
- 1,100 kg Cream Cheese

### Decoration

- 0,100 kg **Cristaline Yellow**
- 11 pcs. **Decoration sticks,  
white chocolate**

▶ Heat the **Fruit puree** up to 45 °C and mix for 1 min. together with **Cheesequick**.

▶ Add and whip for 3 min. at high speed.

### Method:

- \* Spread the apricot jam onto the baked short pastry base and place a Swiss roll on it.
- \* Spread the mandarins on top.
- \* Pour about 1300 g of the mandarin cream cheese filling on top, level off.
- \* Place the second Swiss roll on top and fill in the remaining mandarin cream cheese filling, level off.
- \* Leave in the fridge overnight.
- \* Decorate as shown on the picture.