

CHEESE CAKE MIX



Siebin

PEAR CHEESE CAKE



1 baking tray, 60 x 40 cm

Basic recipe

1000 g ChocoChoc	} Mix with a whisk for approx. 3 min. at medium speed
550 g Oil	
550 g Water	
900 g Pear, chopped	

Filling

800 g Pear juice or water	} Bring juice/water to boil, stir in the Blitz Cheese Cake Mix and fold in the sour cream
400 g Blitz Cheese Cake Mix	
650 g Sour cream	
240 g Egg white*	} Whip until creamy and fold under the mixture above
120 g Sugar	

Decoration

100 g Cristallissimo

Method

- Fill the **ChocoChoc** batter on greased tray. Level off, spread the chopped pears on top and bake.
- After cooling down spread the cheese cake filling and decorate as shown on the picture.

Baking

- Baking temperature: approx. 190 °C
- Baking time: approx. 20 min.

Basic recipe

400 g Water or juice	} Bring water/juice to boil, stir in the Blitz Cheese Cake Mix and fold in sour cream and cream cheese
200 g Blitz Cheese Cake Mix	
240 g Cream cheese	
100 g Sour cream	
120 g Egg white*	} Whip until creamy and fold in the above cream cheese mixture
70 g Sugar	

Method

- Pour the cheese cake filling in the cups.
- Leave in the refrigerator for approx. 2 h.
- Create the dessert in a jar at your own imagination or decorate as shown on the picture and chill in refrigerator until serving.

* Instead of egg white you can also use:

80–100 g Makro Siebin
1000 g Water

CHEESE CAKE CUP

