

# CHEESE CAKE MIX



**Siebin**

# STRAWBERRY CHEESE CAKE



1 cake ring, 18 cm

## Basic recipe

70 g	Cookies, crushed (lady fingers)
40 g	Butter, melted
250 g	Strawberry halves
100 g	Strawberry purre

## Cheese Cake Filling

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

## Method

- Mix crushed crunchy cookies with the melted butter and fill in a ring that has been oiled and dusted with icing sugar.
- Place the strawberry halves at the ring.
- Fill in 2/3 of cheese cake filling.
- Mix 1/3 of the filling with strawberry purre and marble with the cheese cake filling.
- Leave in the refrigerator for 2 h.
- Decorate as shown on the picture.

1 baking tray, 60 x 40 cm;  
approx. 48 slices

900 g Short pastry prebaked

## Cheesecake

500 g	<b>Blitz Cheese Cake Mix</b>	} Mix well
2500 g	Cream cheese	
1000 g	Water	
300 g	Eggs	
300 g	Sugar	

## Fruits

1000 g	Forest fruits, frozen	} Mix well
40 g	<b>Super-Klardick</b>	
500 g	Short pastry crumbles	

## Method

- Fill in the cheese cake filling, level off and decorate with frozen fruits.
- Cover with short pastry crumbles and bake.

## Baking

- Baking temperature: approx. 200 °C
- Baking time: approx. 45 min.

# CHEESE CAKE FRUITS OF THE FOREST

