

# Cheesecake Mix

## Cheesecake

CHEESECAKE MIX	1.360 kg	3 lb 00 oz
Water	2.240 l	5 lb 00 oz
Total weight	3.600 kg	8 lb 00 oz

Put the ingredients into a mixing bowl (liquid first) and whip on top speed for approximately 3 - 5 minutes, depending on the amount of mix. CHEESECAKE MIX can be given an even creamier taste with the addition of up to 20 % whipping cream instead of water.

Allow to rest for at least one hour before freezing.



## Mandarin slices

CHEESECAKE MIX	1.360 kg	3 lb 00 oz
Water	2.020 l	4 lb 08 oz
Mandarins (two small tins drained)		
Cointreau	0.025 l	0 lb 01 oz
Total weight	3.405 kg	7 lb 09 oz

Put the ingredients, except the mandarins, into a mixing bowl (liquid first) and whip on top speed for approximately 3 - 5 minutes, depending on the amount of mix. Add the mandarins during the last minute of the mixing time.

Lay out a frame measuring 10" x 18" with baked short pastry and sandwich together with a layer of plain Swiss roll using apricot jam. Fill with the cheesecake mass.

Place the cheesecake in a refrigerator to set and then cut as desired. Decorate with a choice of fruits and glaze with hot process jell to enhance the appearance.



## Dessert crème

CHEESECAKE MIX	0.450 kg	1 lb 00 oz
Water	0.980 l	2 lb 03 oz
Total weight	1.430 kg	3 lb 03 oz

Whip on top speed for 3 - 5 minutes. During the last minute of the mixing time, add any colours or flavourings, e.g. mandarin, strawberry, as desired. There is no limit to the ideas and combinations the craftsman may use. Process the finished cheesecake mass like whipped cream. Spread on a Swiss roll base, roll and chill. Cut and decorate as required.



IREKS GmbH  
Lichtenfelser Str. 20  
95326 Kulmbach  
GERMANY  
Tel.: +49 9221 706-0  
Fax: +49 9221 706-306  
E-mail: ireks@ireks.com  
www.ireks.com

