

Apple Cheesecake

Petits Gâteaux



RECIPE QUANTITY	16	pieces	RECIPE NUMBER	PG20236
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Compote Granny Smith

400 g fresh apples Granny Smith	14.11oz
55 g water	1.94oz
35 g yuzu purée	1.23oz
2 g cinnamon powder	0.07oz
2 g Bourbon vanilla bean (1 pc = 4g)	0.07oz
15 g corn starch	0.53oz
30 g water	1.06oz

Add the diced granny smith apple together with the water, yuzu, ground cinnamon and Vanilla bean in a pot and cook until outside soft but still have a nice bite in the middle. Mix the cornstarch with the second part of the water and add to the cooking apples and stir for 1 minute.

Cheesecake

500 g Philadelphia cream cheese	17.64oz
90 g granulated sugar	3.17oz
125 g fresh eggs	4.41oz
15 g pastry flour type 400	0.53oz
95 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	3.35oz

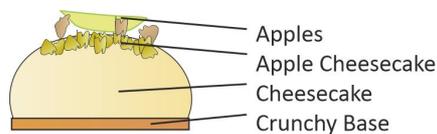
Whisk the room temperature cream cheese together with the sugar until creamy. Slowly add the room temperature eggs one by one. Melt the couverture and slowly whip it under the cream cheese. Sieve the flour and add it to the cream cheese mixture.

Crunchy Base

40 g Rustica Noble Valencia 60%, Praline Paste Almond	1.41oz
20 g Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo	0.71oz
30 g Croquantine, Pastry product, Croquantine	1.06oz

Mix the tempered couverture into the noble valencia until combined, add the croquantine and mix.

Structure



Apple Cheesecake

538 g Compote Granny Smith	18.98oz
825 g Cheesecake	29.1oz
90 g Crunchy Base	3.17oz

Finishing

Add 20 g / 0.71 oz of the apple compote in each mould 130 x 25 mm / 5.12 x 0.98 inch . Pour 40 - 45 g / 1.41 - 1.59 oz of the cheesecake mixture on top and bake in a waterbath in the oven at 150°C / 302°F for 15 - 20 minutes depending on the oven. After baking freeze the cheesecake and add the crunchy base on top. Demould frozen and decorate as desired.

FELCHLIN PRODUCTS

CO35	Opus Blanc 35% Lait de terroir, White chocolate couverture with mountain milk, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond
HA20	Croquantine, Pastry product, Croquantine

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Recipe number : PG20236

Description : Refreshing Apple compote with a creamy Opus blanc cheesecake

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	240
Selling days	2 days	Kilojoule (kJ)	1004
Selling price		Lipids	15.74 g
Selling unit	1 piece	saturated fatty acids	9.12 g
		Carbohydrates	18.64 g
		of which sugars	15.9 g
		Proteins	4.85 g
		Salt	0.4 g

Declaration :

Philadelphia cream cheese, apples 27%, sugar, **eggs**, water, cacaobutter, yuzu purée, **whole milk powder**, **wheat flour**, **almonds**, corn starch, coconut fat, cinnamon, vanilla, rape seed oil, **skimmed milk powder**, butter fat, flavour, edible salt, emulsifier (sunflower lecithin), **barley malt extract dried**, **colouring**, emulsifier (sunflower lecithin), colour (paprika extract)

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