

Cheesecake Opus Lait 38%

Petits Gâteaux



RECIPE QUANTITY 12 pieces

RECIPE NUMBER PG20191

Cheesecake

1000 g Philadelphia cream cheese	35.27oz
180 g granulated sugar	6.35oz
250 g fresh eggs	8.82oz
30 g pastry flour type 400	1.06oz
190 g Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo	6.7oz

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

Crumble Base

50 g icing sugar	1.76oz
100 g butter	3.53oz
150 g pastry flour type 400	5.29oz
70 g butter melted	2.47oz

Sieve the icing sugar and the flour, add the first part of the Butter and mix until combined.

Roll out to 2 mm / 0.079 inches, bake.

Baking temperature: 160°C / 320°F

Baking time: approx. 10 minutes until golden brown

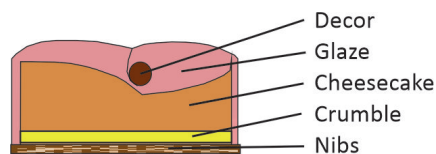
Cool down the sugar dough and then make small crumbs in a rob coupe. Meld the second part of the butter and mix with the crumbs.

Osa Glaze

150 g Frambonosa, Filling raspberry	5.29oz
150 g heavy cream 35%	5.29oz
150 g neutral glaze	5.29oz

Warm up the Heavy cream to 40°C / 104°F and add the Frambonosa, stir until melted. Add the cold glaze and mix everything with a hand blender until well combined.

Structure



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1650 g Cheesecake 58.2oz

370 g Crumble Base 13.05oz

450 g Osa Glaze 15.87oz

240 g Suhum Nibs 3-4mm Organic, Coccoanibs roasted 8.47oz

Cheesecake

Fill the cheesecake into the moulds and bake.

Baking temperature: 130°C / 266°F in a water bath

Baking time: approx. 18 minutes

Cool down in the moulds.

Finishing

Spread a 2 mm / 0.079 inch thick layer of the crumble on the cheesecake and freeze, demould. Warm the glaze to 35°C / 95°F and glaze. Dip the small edge at the bottom of the heart in nibs.

FELCHLIN PRODUCTS

CA71	Suhum Nibs 3-4mm Organic, Coccoanibs roasted
CO22	Opus Lait 38% Lait de terroir, Milk chocolate couverture with mountain milk, Rondo
DC76	Frambonosa, Filling raspberry

Please note: Some products are not available in all markets

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Description : Cheesecake with Opus Lait 38% couverture, crunchy base of crumble and cacao nibs and a Frambonosa raspberry glaze

Sales data :		Nutritional values per 100 g :	
Shelf life	3 days	Kilocalorie (kcal)	363
Selling days	2 days	Kilojoule (kJ)	1517
Selling price		Lipids	25.88 g
Selling unit	1 piece	saturated fatty acids	15.83 g
		Carbohydrates	25.23 g
		of which sugars	18.48 g
		Proteins	5.52 g
		Salt	0.35 g

Declaration :

Cream cheese 37% (**whole milk, cream**, whey products (from milk), salt, thickening agent (locust bean gum), acidifier (citric acid)), sugar, cacao kernel, **eggs, wheat flour, butter, cream**, gelée (sugar, water, **wheat-based glucose syrup**, gelling agent (pectin), acidifier (citric acid), preservatives (potassium citrate, potassium sorbate), flavour), cacaobutter, **whole milk powder**, coconut fat, sunflower oil, maltodextrin, **lactose**, raspberry powder, shea butter, illipe butter, **emulsifier (soy lecithin)**, beetroot concentrate, flavour, emulsifier (sunflower lecithin)

State 28.04.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation