

Cheesecake Opus Lait 38%

Pink October



Recipe Quantity	12	Pieces	Recipe Number	PG20191
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Cheesecake Opus Lait 38%	
1,650 g Cheesecake mixture Opus Lait 38%	58.2oz
370 g Crumble Base	13.05oz
450 g Osa Glaze	15.87oz
240 g Felchlin Suhum Nibs	8.47oz
2,710 g	95.59 oz

1) Cheesecake

Fill the cheesecake into the moulds and bake.

Baking temperature:

130°C / 266°F, in a water bath

Baking time:

approx. 18 minutes

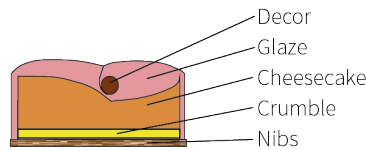
Cool down in the moulds.

Finishing

2) Spread a 2 mm / 0.079 inches thick layer of the crumble on the cheesecake and freeze, demould.

3) Warm the glaze to 35°C / 95°F and glaze. Dip the small edge at the bottom of the heart in nibs.

Assembly



1 — Cheesecake mixture Opus Lait 38%

# MA20180	
1,000 g Philadelphia cream cheese	35.27oz
180 g Granulated sugar	6.35oz
251 g Fresh eggs	8.85oz
30 g Pastry flour type 400	1.06oz
190 g Felchlin Opus Lait 38%	6.7oz
1,651 g	58.24 oz

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.

2 — Crumble Base

# ST10057	
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
370 g	13.05 oz

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, fan oven

Baking time:

approx. 10 minutes until golden brown

Leave the sugar dough to cool, then crumble it by hand into coarse crumbs. Meld the second part of the butter and mix with the crumbs.

3 — Osa Glaze

# GS10143	
150 g Felchlin Frambonosa	5.29oz
150 g Heavy cream 35%	5.29oz
150 g Neutral glaze	5.29oz
450 g	15.87 oz

Warm up the Heavy cream to 40°C / 104°F and add the Frambonosa, stir until melted. Add the cold glaze and mix

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everything with a hand blender until well combined.

Felchlin Products	
CA71	Suhum Nibs 3-4mm Bio Cocoanibs roasted
CO22	Opus Lait 38% Lait de terroir Milk chocolate couverture with mountain milk Rondo
DC70	Frambonosa Filling raspberry

Note: Not all products are available in all markets