

Raspberry-Rose Cheesecake

Pink October



Recipe Quantity

60 Pieces

Recipe Number

PG20258

Raspberry-Rose Cheesecake	
500 g Kunafa dough	17.64oz
200 g Butter	7.05oz
100 g Felchlin Rosanosa	3.53oz
300 g Felchlin Frambonosa	10.58oz
300 g Sugar syrup 1:2	10.58oz
1,025 g Almond sponge	36.16oz
2,222 g Cream Cheese Mousseline	78.38oz
1,200 g Raspberry Chantilly	42.33oz
300 g Cold glazing gel	10.58oz
6,147 g	216.83 oz

Kunafa

Mix the kunafa dough with melted butter, place into a 60 x 40 cm / 23.62 x 15.75 inches frame. Place a tray on top, press down to compact the dough and then bake until golden brown.

Baking temperature:

160°C / 320°F

1) Soak the kunafa in the sugar syrup while still warm and leave to cool down.

2) Almond sponge

Fill into a tray of 60 x 40 cm / 23.622 x 15.75 inches, bake.

Baking temperature:

180°C / 356°F

Bakingtime:

approx. 20 minutes

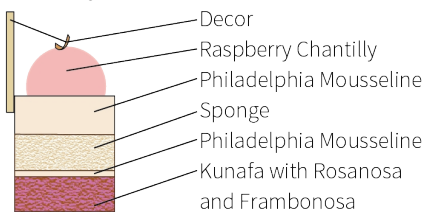
6) Chantilly

Whip up on medium speed until ready to pipe. Use a no. 8 plain tube to decorate.

Finishing

Place the Kunafa Base a tray with a frame. Melt the Rosanosa and Frambonosa to 30°C / 86°F and spread inside the Kunafa Base, so the gaps are filled.
5) Add a layer of Almond Sponge (add some Cream cheese Mousseline on the Kunafa Base so that the sponge will stick together). Fill in the Cream Cheese Mousseline on top of the sponge and spread level. Freeze, unmould, glaze with clear glaze and cut into 11 x 2.5 cm / 4.33 x 0.98 inches pieces. Pipe domes with the Chantilly and decorate.

Assembly



1 — Sugar syrup 1:2

CS50080

333 g Water	11.75oz
667 g Granulated sugar	23.53oz
1,000 g	35.27 oz

Boil the syrup.

2 — Almond sponge

BC20059

300 g Felchlin California 1:1	10.58oz
350 g Fresh eggs	12.35oz
100 g Butter	3.53oz
70 g Pastry flour type 400	2.47oz
5.1 g Baking powder	0.18oz
150 g Fresh egg whites	5.29oz
50 g Granulated sugar	1.76oz
1,025 g	36.16 oz

Beat together the eggs and almond paste on the machine until pale in colour. Slowly add the hot butter and then fold in the sifted flour and baking powder. Whip the egg whites and sugar to a soft meringue and fold into the almond sponge mass.

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3 — Crème Anglaise with 7% Glucose

CM15019

175 g Milk 3.5%	6.17oz
175 g Heavy cream 35%	6.17oz
35 g Glucose syrup DE 41-46	1.23oz
17 g Granulated sugar	0.6oz
70 g Past. liquid egg yolk	2.47oz
472 g	16.65 oz

Bring the milk, cream and glucose syrup to the boil and pour slowly onto the sugar / egg mixture. Stirring continuously and carefully cook to 82 - 84°C / 179.6 - 183.2°F and then strain through a fine sieve.

4 — Gelatine mix solution

AS20003

145 g Gelatine powder (200 Bloom)	5.11oz
855 g Water	30.16oz
1,000 g	35.27 oz

Bloom the gelatine approx. 10 minutes in cold water. Afterwards heat up and leave to cool. Use for further processing or refrigerate.

5 — Cream Cheese Mousseline

CM10279

472 g Crème Anglaise with 7% Glucose	16.65oz
145 g Gelatine mix solution	5.11oz
472 g Felchlin Edelweiss 36%	16.65oz
567 g Philadelphia cream cheese	20oz
567 g Heavy cream 35%	20oz
2,223 g	78.41 oz

Add the Gelatine mix solution to the warm creme anglaise and add the Couverture Rondos, stir to a smooth emulsion, until a shiny and elastic mass is created. Add the creme anglaise / Edelweiss mix to the room temperature, creamy Philadelphia cream cheese. Finally, carefully fold in the soft whipped heavy cream.

6 — Raspberry Chantilly

CM20161

1,000 g Heavy cream 35%	35.27oz
200 g Felchlin Frambonosa	7.05oz
1,200 g	42.33 oz

Warm the heavy cream to 50°C / 122°F and add the cream to the Frambonosa. Use a hand blender to emulsify. Leave to rest overnight in the refrigerator before using.

Felchlin Products

CS84	Edelweiss 36% White chocolate couverture Rondo
DC70	Frambonosa Filling raspberry
DF19	Rosanosa Filling with rose oil
KK43	California 1:1 Bakeable filling almond

Note: Not all products are available in all markets