

Cheesecake on a stick

INGREDIENTS

CAKE USED AS CHEESECAKE FILLING

1500 g	GROUND QUARK CHEESE	300 g	EGG MASS
130 g	CRYSTAL SUGAR	120 g	KALTKREM CLASSIC ALFAPRO
25 g	FABBRI FRENCH VANILLA DELIPASTE	50 g	BUTTER
1 g	SALT	300 g	ALFAPRO ELEGANZA WHITE TOPPING
45 g	OIL		



A METHOD OF PREPARING

- 1 Mix all ingredients with a paddle attachment for 4–5 minutes until a smooth, uniform consistency is obtained. Pour into the mold and bake for 120–160 minutes at 130–140°C.
- 2 After cooling, cut the cheesecake into triangles (size as desired) and coat with melted Eleganza White topping mixed with 10–20% oil. Before the coating sets, decorate as desired.

Smacznego

