



ITALIAN CHEESECAKE BATTER



QimiQ BENEFITS

- Quick and easy preparation
- Baked goods remain moist for longer



15



easy

INGREDIENTS FOR 1 GATEAU(X), Ø 28 CM

200 g	QimiQ Classic, unchilled
243 g	Sugar
49 g	Dextrose
15 g	Starch Novation 4600
876 g	Ricotta min. 45 % fat , unchilled
29 g	Butter, unchilled
103 g	Sweet condensed milk 10 % fat
200 g	Egg(s)
7 g	Vanilla extract
4 g	Orange essence
100 g	Water

METHOD

1. Preheat the oven to 190° C.
2. Add the dextrose and starch to the sugar and mix well.
3. Mix the ricotta, QimiQ Classic, butter, condensed milk, eggs, vanilla, orange and water together. Add the dry ingredients and mix well quickly, ensuring no volume is added.
4. Pour into the greased cake tin and bake in the hot oven for approx. 65 minutes.