



ITALIAN CHEESECAKE BATTER



QimiQ BENEFITS

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



15



easy

INGREDIENTS FOR 1 GATEAU(X), Ø 11"

200 g QimiQ Classic, room temperature

243 g Sugar

49 g Dextrose

15 g Starch Novation 4600

876 g Ricotta min. 45 % fat , room temperature

29 g Butter, room temperature

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 380° F.
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.