

Fresh Fruit Cheesecake



A Cooperation of



BOSCH



悠樂煮廚 | DeliHolic

Invented for life

Fresh Fruit Cheesecake



Ingredients:

Crust Ingredients:

70 g unsalted butter

50 g powdered sugar

1 pc egg yolk

120 g cake flour

A pinch of salt

Cheesecake Filling:

200 g cream cheese

85 g milk

5 g gelatin sheets

85 g fresh cream

5 g lemon juice

Workflow:

1. Soften unsalted butter at room temperature, add egg yolk and powdered sugar, and mix well.
2. Sift in cake flour and salt, fold until a dough forms, then wrap it with plastic wrap and refrigerate for 1 hour.
3. Roll the chilled dough into a sheet about 6mm thick, and line it evenly in a tart pan, shaping the edges and corners.
4. Use a fork to prick small holes in the bottom of the crust to prevent it from puffing up during baking.
5. Bake at 180°C with 4D HotAir for 25 minutes. Once baked, remove from the mold and let it cool.
6. Meanwhile, prepare the cheesecake filling. Soften the cream cheese, add sugar and lemon juice, and mix until smooth.
7. Add the fresh cream and mix well.
8. Heat the milk until lukewarm, add the softened gelatin sheets, dissolve them, and then pour the mixture back into the cream cheese mixture, mixing well.
9. Pour the cheesecake mixture into the tart crust, refrigerate for at least 3 hours or until set.

Setting procedure:

Bake at 180°C with 4D HotAir for 25 minutes.

4D HotAir

A Cooperation of



BOSCH



悠樂煮廚 | DeliHolic

Invented for life