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**CREDIN**<sup>®</sup>

CREDI<sup>®</sup> PISTACHIO  
CHEESECAKE





## CHEESECAKE WITH PISTACHIO

### Recipe: for 24 round molds with 14 cm

CREDI® CAKE	
CRUMBLY VANILLA TASTE	1900 g
Margarine	900 g

#### Method:

Mix all ingredients together to obtain a crumble.  
Spread into two baking trays.

**Baking temperature:** 190 °C

**Baking time:** 20 min.

Mix the baked and cooled crumble again with a mixer.

Put 100 g of the crushed crumble into each form.

### Recipe:

White ground cheese	3000 g
CREDI® STABILIZER	
CHEESECAKE PISTACHIO TASTE	900 g
Eggs	450 g
Sugar	225 g
Milk 3,2%	750 g
Cream 30%	1650 g

#### Method:

Mix all ingredients together to obtain a homogenous mass.

**Mixing time:** 5 min at medium speed.

Place the mass on previously prepared forms with crumbles, 350 g of mass per piece.

**Baking temperature:** 160 °C

**Baking time:** 45 min.

#### Decoration:

CREDI® FILLING PISTACHIO	60 g
Chopped pistachios	0,7 g



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