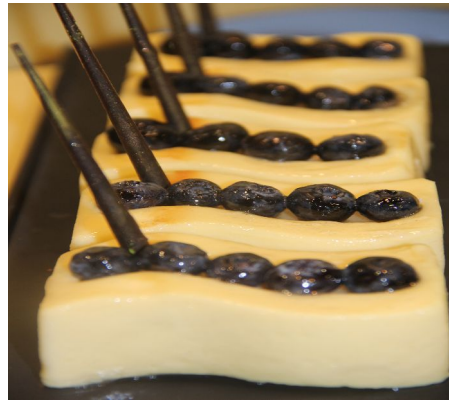


**Recipe Sheet**

**Code Number:** ABM/PRS/013  
**Name:** CHEESE CAKE  
**Statement:** CHILLED CHEESE CAKE with AB Mauri Cream cheese



<b>Recipe</b>	
<b>A. AB Mauri Cream Cheese</b>	320g
Egg Yoke	210g
Yoghurt	120g
<b>B. Water</b>	60g
Gelatin	10g
<b>C. Egg White</b>	60g
Sugar	120g
<b>D. AB Mauri NDWC</b>	240g
<b>Total Weight</b>	<b>930g</b>

<b>Process:</b>
1. Soak Group B (Water & Gelatin) in a small bowl for about 5 minutes
2. Mix Group A, on medium speed (2 <sup>nd</sup> ) until the cream cheese is smooth and no Lumps.
3. Melt Group B in a double boiler when the Gelatin is fully melted and add into Group A And mix well left aside.
4. Beat Group C (Egg white) on 2 <sup>nd</sup> speed for 1 minutes and slowly add in sugar in 2 stages. Mix for another 2 to 3 minutes on high speed (3 <sup>rd</sup> ) until into stiff Meringue.
5. Mix Group C (Egg White) into Group A (Cream Cheese) and left aside.
6. Beat Group D (NDWC) until light and Mix the cream mixture into NDWC
7. Folded the mixture into desire mould.

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