

# Light Chocolate Cotton Cheese Cake

## Baked Cakes



**RECIPE QUANTITY** 3 cakes of 16 cm Ø/ 260 g each

**RECIPE NUMBER** GB60184

### Light Chocolate Cotton Cheese Cake

850 g Cheese Cake mix 29.98oz  
200 g Sao Palme 60%, dark couverture Rondo 7.05oz

### Chocolate decor

Temper the couverture and prepare the angel hair decor and chocolate discs.

### Cheese cake

Fill the cake batter in 16 cm/ 6,3 inches greased cake rings or cake pans and bake in water bath in pre-heated oven at 140-150°C/ 284-302°F until set.

Baking temperature: 140-150°C/ 284-302°F (in water bath)

Baking time: approx. 70 minutes

Allow to cool down slowly.

### Finishing

Take the cooled cotton cheese cake and place a chocolate disc on top. Decorate with chocolate angel hair and golden dusted chocolate sponge cubes.

### Structure



Chocolate decoration  
Cheese cake mix &  
Cacao powder 20-22%

### Basic recipe

#### Cheese Cake mix

200 g Philadelphia cream cheese 7.05oz  
100 g Sao Palme 60%, dark couverture Rondo 3.53oz  
70 g butter 2.47oz  
100 g milk 3,5% 3.53oz  
30 g corn starch 1.06oz  
20 g Cacao powder 20-22% 0.71oz  
100 g fresh egg yolks 3.53oz  
150 g fresh egg whites 5.29oz  
80 g granulated sugar 2.82oz

Warm the cream cheese to 40°C/ 104°F and add the melted Sao Palme 60% couverture and the soft butter. Mix until well combined. Add the milk and egg yolk. Mix until well combined. Sift the corn starch and Cacao powder 2x and add to the mix. Whip up the egg whites and sugar to soft peak on medium speed. Add ½ of the egg whites to the chocolate mix, fold in the rest.

### FELCHLIN PRODUCTS

CR19 Sao Palme 60%, dark couverture Rondo  
HA01 Cacao powder 20-22%