



RECIPES

Crunchy raspberry cheesecake



1. Salty caramel crumble layer

INGREDIENTS:

Salty caramel crumble	500g
Cream butter (room temperature – soft)	175g
Cacao butter	50g

METHOD:

- Heat cacao butter and mix with salty caramel crumble
- Add soft butter and mix.
- Shape crispy dough.

2. Crunchy red fruit disk

Raspberry & yoghurt crunch	200g
White chocolate	40g
Cacao butter	20g

METHOD:

- Heat white chocolate & cacaobutter and mix with crunch.
- Shape.



RECIPES



Used Fruitlayer products in this recipe

3. STRAWBERRY FRUIT PUREE

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Strawberry fruit puree

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3. Strawberry yoghurt mousse

Icing sugar	60g
Yoghurt	150g
Strawberry puree (Fruit Layer)	300g
Mascarpone cheese	150g
9 Gelatin (sheets)	
Whipped cream 40%	150g

METHOD:

- Soak gelatin sheets in cold water.
- Mix yoghurt + mascarpone + icing sugar + 200 g strawberry puree.
- Heat 100 gram strawberry puree and mix with soak gelatin and add to yoghurt mixture.
- Beat cream and mix gently.
- Fill silicon molds and freeze.

4. Strawberry coulis

Strawberry puree (Fruit Layer)	200g
Pectin HM	2,5g
Sugar	15g
Acid citric	2g

METHOD:

- Mix pectin + sugar
- Heat strawberry till 60°C and add pectin mixture.
- Heat till cooking point and cook for 30 seconds.
- Add acid citric, mix and cool down for one night.

Decoration

- Décor: Red Velvet Spray
- Fresh Raspberry
- Chocolate decoration spirals dobla or other brand for one night.