

Think Chef

THINK CHEF CHEESE CAKE BASE

[5 X 500G]

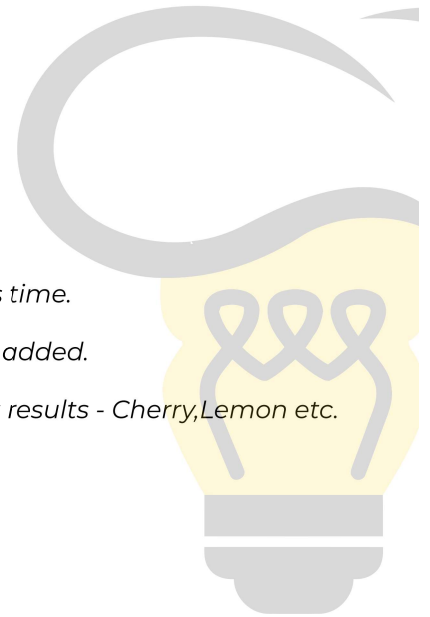
Cooking instructions: Add cheese cake base to water and whip at high speed for 3-8 minutes. Refrigerate to set.

Mixing Ratio: 500g of cheese cake base to 750ml - 1lt cold water



KEY PRODUCT ADVANTAGES

- Cost effective and easy.
- Lacto-vegetarian friendly.
- Produces an instant cheesecake in far less time.
- Versatile - Buttermilk or yogurt etc can be added.
- Flavored essence can be used for different results - Cherry, Lemon etc.
- Sets quickly.



SUGGESTED RECIPE THINK CHEF LEMON CHEESECAKE



INGREDIENTS

500g Think Chef Cheese Cake Base

300g Tennis Biscuits

125g Butter

Lemon Essence to taste

1 Lemon

750ml cold water

METHOD

1. Crush Tennis Biscuits until fine.
2. Melt butter and mix in with Biscuits.
3. Layer in Tart Pan and allow to set.
4. Mix Cheese Cake Base with water.
5. Add Lemon Essence (to taste), stir till smooth.
6. Pour mixture over biscuit base.
7. Refrigerate until set.
8. Garnish with Lemon Zest.