



Rhubarb-Cheesecake

<u>ingredients (for one baking sheet 60 x 40cm)</u>	<u>amount</u>
short dough	1200 g
<u>cheesecake mixture:</u>	
Westfalia Käsekuchen Fix	1000 g
curd cheese/cream cheese	2100 g
whole egg	400 g
water	1000 g
whipping cream	1000 g
	5500 g
<u>beaten egg whites:</u>	
egg white	400 g
sugar	100 g

method

Roll the short dough on a greased baking sheet 60 x 40cm.

Whip the egg white and the sugar to beaten egg whites.

Stir the remaining ingredients to a mixture, add the beaten egg whites carefully and stir until smooth.

Spread the mixture evenly on the short dough and put approx. 1200g rhubarb pieces on top, then baking.

Glaze the cooled cake with "Westfalia Geleeguß klar"

baking temperature: approx. 200°C

baking time: approx. 50 minutes

! the cheesecake-mixture is also suitable for 4 round baking cake moulds Ø 30 cm!