

## Cheesecake with Mango topping

### Curd mixture:

ingredients (one cake 35 cm Ø)	amount
curd cheese	750 g
whole milk	750 g
eggs	90 g
sugar	220 g
WESTFALIA Goldquell Öl	200 g
WESTFALIA Kochkrem CL	80 g
	2090 g

### method:

Roll short dough to a thickness of 3,5mm and lay it in a greased round baking pan 35 cm Ø, press the dough slightly into the pan.

Mix the ingredients for the curd mixture and fill in the baking pan.

The curd mixture is liquid!

**Baking time: approx. 60 minutes**

**Baking temperature: approx. 190°C**

### Mango topping:

ingredients	amount
mango pieces, frozen	300 g
mango juice	200 g
sugar	50 g
WESTFALIA Kochkrem CL	50 g
	600 g

### method:

boil Mango pieces, sugar and 150 g mango juice. Mix the Kochkrem powder and the remaining juice, whisk the mixture slowly into the boiling fruit juice.

Cover the cold cheesecake with the mango topping.

