

## Strawberry Cheesecake (Cold set)

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Y = 3 trays

### **BASE:**

1030 g butter  
2575 g graham crumbs

Melt butter and mix graham crumbs in.

Measure 1200g per framed sheet pan, making sure to evenly press the base down.

### **JELLY:**

750 g sugar  
165 g cornstarch  
3000 ml strawberry puree  
60 g gelatin

Soak gelatin

Sift together sugar and cornstarch.

Whisk strawberry puree into above mixture.

Bring mixture to a boil, cook for 4 min.

Remove from heat and add drained gelatin.

Measure 1325g per sheet pan, spreading on top of graham base.

Freeze jelly layer before next step.

**CONTINUED ON OTHER SIDE>>>**

Y = 3 trays

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### **CHEESECAKE MIX:**

120 g gelatin  
6000 ml cream  
2400 g cream cheese  
5100 g mascarpone cheese  
3000 g icing sugar  
60 ml vanilla paste  
30 ml strawberry compound  
9 drops pink colouring (optional)

Soak gelatin.

Heat the cream in a pot.

Using whisk attachment, mix cream cheese until perfectly smooth. Make sure to scrape sides of bowl so no lumps remain.

Add mascarpone cheese and continue mixing until perfectly smooth. Again, scrape down bowl.

Add icing sugar, vanilla paste, and strawberry compound, and colouring (optional) until mixture is completely smooth. Scrape down bowl.

Drain gelatin and add to warm cream.

Slowly stream in warm cream, making sure to scrape down the bowl often.

Measure 5570g per tray, making sure to spread evenly.

Place in freezer overnight before cutting.