

Cherry Mountains

Lactofil



CARELS
FRUIT FOR FOOD

Meister Biskuit

Egg
Water

1.000 kg
0.650 kg
0.150 kg

Blend **Meister Mix Biskuit**, Water and Eggs in a Mixing Bowl. Whip at high Speed for 7 Minutes. Spread about 600 g of this batter on 3 sheets of 40 x 60 cm size with baking Paper. Bake in hot oven at 240° Celsius with steam for 4-5 Minutes. Remove from Pan after baking immediately. Cut squares of 7x7 cm.

Fruffi Cherry Filling

Sahnessa Neutral

Water

0.500 kg
0.100 kg
0.200 kg

Ingredients for Cheese Cream

Sahnessa Käsesahne

Water (20°C)

Lactofil

0.300 kg
0.650 kg
0.500 kg

Preparing Instructions

1. For the Jelly mix **Fruffi Cherry Filling** with Sahnessa and hot water. Pour about 15g into Silicon moulds.
2. For the cheese cream mix **Sahnessa Käsesahne** with water and fold in whipped **Lactofil**. Spread about 35 g of this cream on the jelly filling. Cover with a biscuit.
3. Freeze for minimum 2 hours.
4. Take the frozen tarts out of the moulds, brush the edges with **Jelfix Neutral** and set with chocolate Flakes.