

# Poppy Seed - Cherry - Cheese Cake

GOURMET KAESEKUCHEN	1.000 g
DRY POPPY SEED FILLING	220 g
Curd cheese	1.400 g
Vegetable oil	200 g
Eggs	350 g
Water	1.200 g
<b>Total</b>	<b>4.370 g</b>
<b>Filling</b>	
KIDDY FRUIT BLACK CHERRY	720 g
Poppy Seed filling	320 g
<b>Total Filling</b>	<b>1.040 g</b>

## Method of use:

Yield: 8 cakes of 14 x 5 cm  
(diameter x height)

## Method:

Roll out a short dough to approx. 3 mm, cut out rings of 14cm in diameter and dock the dough. Pre-bake the base for a short time (approx. 6-8 minutes at 200°C).

Mix all the above-mentioned ingredients at medium speed for 5 minutes with a fine wired whisk.

Then pipe 90g "KIDDY FRUIT CHERRY" filling on the short pastry as well as 40g ready filling from "DRY POPPY SEED FILLING". Afterwards spread 485g cheese cake batter over the fillings into the ring and cover with 50g poppy seed crumbs and bake.

Baking temperature: 180 - 190°C  
Baking time: 50 - 55 minutes



*Bake the best with something good!*

