Sweet crust

Mix 675g of butter and add 375g of icing sugar. Then, add 105g of eggs and 10g of salt. Finally, combine with 1kg of flour. Roll out the dough to a 3mm thickness and make a 18cm diameter tart ring. Bake at 160°C for 10 minutes.

Almond cream

Mix together 110g of soften butter with 100g of icing sugar, then add 100g of almond powder. Add little by little 100g of eggs with 50g of rum. Then, add 20g of flour. Once combined, add 45g of cream and fold gently. Pipe the almond cream inside the half baked tart crust and finish baking at 175°C for around 10 more minutes.

Cheesecake

Warm and mix with a paddle 150g of milk, 185g of cream cheese and 55g of butter. Add in 175g of egg yolk slightly whipped. Prepare a side of meringue with 160g of egg whites, 90g of sugar and 3g of cream of tartar. Combine the meringue gently to the first mix. Finally, add in 25g flour and 18g of cornstarch sieved together. Pour the batter in a buttered ring of 16cm. Bake at 150°C together with a bowl of water to create steam for around 20-25 minutes. After baking, let cool and remove the cake from the ring carefully with a small knife.

Assembling

Take the baked crust with the almond cream and spread a thin layer of *Lafruta Orange 70%* on top. Add the cheesecake right on top and decorate with candied orange slices. Finish off the cake by applying a thin layer of *Glageli Neutral glaze* to prevent the oranges from drying and to add some shine!

ORANGE
CHEESECAKE
TART

FEATURED PRODUCTS

LAFRUTA ORANGE 70%

FRUIT %	BAKE STABILITY %	SUGAR %
70	70	25

Lafruta is a versatile fruit filling with great fruit integrity. Made for cold and baked applications, it is ideal for inserts, mixing with creams and toppings.

Format: Cans or pails
Orange origin: France

GLAGELI NEUTRAL GLAZE

Glageli is a hot concentrated nappage glaze with 100% dilution rate. It is created to help preserve the freshness of any pastries. This hot glaze is highly stable and very easy to use. It can be sprayed or brushed on depending on your needs.
Format: pails