

# Chocolate Bar Fruit Cheesecake

in mould chocolate squares Rotondo



<b>RECIPE QUANTITY</b>	10	pieces of 175 g / 6.17 oz	<b>RECIPE NUMBER</b>	CS15537
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## Mango and passion fruit jelly

350 g Mango puree without sugar, Boiron	12.35oz
90 g passion fruit puree without added sugar, Boiron	3.17oz
120 g granulated sugar	4.23oz
10 g yellow pectin	0.35oz
70 g glucose syrup DE 41-46	2.47oz
352 g granulated sugar	12.42oz
8 g citric acid 1:1	0.28oz

Boil the purée to 80°C / 176°F, mix in the pectin and the first quantity of sugar, stir in and boil for 1 minute. Add the second quantity of sugar and the glucose syrup and cook to 103°C / 217.4°F. Add the citric acid. Leave to cool and mix until smooth.

## Ganache white Edelweiss 36% with Philadelphia

80 g heavy cream 35%	2.82oz
75 g glucose syrup DE 41-46	2.65oz
30 g invert sugar	1.06oz
90 g butter	3.17oz
2 g fleur de sel	0.07oz
220 g Philadelphia cream cheese	7.76oz
500 g Edelweiss 36%, White chocolate couverture, Rondo	17.64oz
5 g Cacaobutter Bio, Cacao butter, Grated Magic Temper	0.18oz

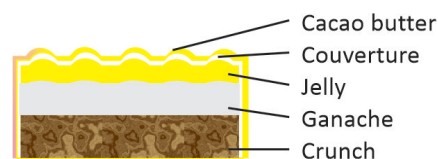
Boil the cream, glucose syrup, invert sugar, butter and fleur de sel, add the cream cheese and boil to 86°C / 186.8°F. Add the couverture and mix everything into a homogeneous emulsion. Homogenise with a hand blender, mixing in the cacao butter (Magic Temper) at max. 33°C / 91.4°F.

## Cheesecake Crunch

490 g Rustica Noble Valencia 60%, Praline Paste Almond	17.28oz
220 g Graham crackers	7.76oz
2 g fleur de sel	0.07oz
180 g Bionda 36%, White chocolate couverture caramel, Rondo	6.35oz
110 g Cacaobutter Bio, Cacao butter, Grated	3.88oz

Mix the praline paste and finely mixed Graham crackers with fleur de sel, temper to 28°C / 82.4°F, stir in the tempered couverture and cacao butter, use immediately.

## Structure



## Chocolate Bar Fruit Cheesecake

10 g Colored Cacao Butter natural yellow	0.35oz
10 g Colored Cacao Butter natural red	0.35oz
400 g Mango and passion fruit jelly	14.11oz
600 g Ganache white Edelweiss 36% with Philadelphia	21.16oz
200 g Cheesecake Crunch	7.05oz
550 g Edelweiss 36%, White chocolate couverture, Rondo	19.4oz

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## Casting the mould

Spray the mould with tempered yellow and red confectionery mixture, shaded on one side. Cast with the tempered couverture (approx. 30 g / 1.06 oz per bar) and leave to crystallise at 5°C / 41°F for 15 - 20 minutes.

## Finishing

Pour each bar with 40 g / 1.41 oz of jelly and 60 g / 2.21 oz of ganache, then allow to crystallise. Fill 20 g / 0.71 oz of crunchy per pieces and tap flat, then allow to crystallise. Enrobe with tempered couverture, allow to crystallise. Place at 5°C / 41°F for approx. 20 - 30 minutes before carefully removing from the mould.

### FELCHLIN PRODUCTS

CF72	Colored Cacao Butter natural yellow
CF76	Colored Cacao Butter natural red
CO49	Bionda 36%, White chocolate couverture caramel, Rondo
CS76	Cacaobutter Bio, Cacao butter, Grated
CS84	Edelweiss 36%, White chocolate couverture, Rondo
DC54	Rustica Noble Valencia 60%, Praline Paste Almond

Please note: Some products are not available in all markets

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**Recipe number :** CS15537

**Description :** Chocolate bar with refreshing mango and passion fruit jelly, creamy cream cheese ganache and dark cheesecake crunch

Sales data :		Nutritional values per 100 g :	
Shelf life	42 days	Kilocalorie (kcal)	468
Selling days	28 days	Kilojoule (kJ)	1959
Selling price		Lipids	29.27 g
Selling unit	1 piece	saturated fatty acids	16.62 g
		Carbohydrates	44.73 g
		of which sugars	42.76 g
		Proteins	5.13 g
		Salt	0.31 g

## Declaration :

Sugar, cacaobutter, **whole milk powder**, mango, cream cheese (**whole milk**, **cream**, whey products (from milk), salt, thickening agent (locust bean gum), acidifier (citric acid)), glucose syrup (wheat glucose), **skimmed milk powder**, **almonds 3%**, **butter**, **cream**, sweet crumbs (**wheat flour**, sugar, **whole milk powder**, **hazelnuts**, flavours), passion fruit purée, invert sugar, gelling agent (pectin), butterfat, **whey powder**, acidifying agent (citric acid), water, fleur de sel (sea salt), maltodextrin, **emulsifier (soy lecithin)**, vanilla extract, caramel

State 09.12.2025

Information relating to shelf life and sales days are for reference value only

Allergen information is compliant with current Swiss legislation