

*Mix for the
preparation of
curd cheese
fillings*

Käse-Auf



Zeelandia

Creating Possibilities

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Jung Käse-auf

Jung Käse-auf is the proven classic for the certain and efficient preparation of bake-resistant curd cheese toppings, fillings and cheese cakes. The result is moist, light curd cheese cakes that melt in the mouth. The dough is easy to make with an “all-in-one” process and is easy to decorate. It is a refreshing delicacy either classic like cheese cakes or combined with fruit. Jung Käse-auf’s flavour, moistness and lasting freshness are outstanding and unmistakable.

Jung Käse-auf

Mix for the preparation of curd cheese fillings.

Recipe

1000 g Jung Käse-Auf
1000 g curd cheese
2000 g milk/water
500 g eggs

Method

Mix all ingredients in the whipping machine.

Temperature of the mix 25-29°C.

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