

## Cheesecake Buttercream Chocolate Center

APP # 17540

An indulgent center for molded milk chocolates with the rich and tangy flavor of cheesecake. Stripe the tops with fruit-flavored compound coating and dip the feet in graham cracker crumbs for a sophisticated look and a delightful contrast.

### Featuring:

*Natural Sour Cream WONF EV 301175*

INGREDIENTS	%
WATER	13.15
SUGAR	50.0
CORN SYRUP 42DE	15.5
MEDIUM INVERT SYRUP	12.5
SALTED BUTTER	7.0
<b>NATURAL SOUR CREAM WONF 301175</b>	<b>1.5</b>
LACTIC ACID, 88%	0.15
CITRIC ACID	0.10
SALT	0.10

### Directions:

1. Combine Sugar, Corn Syrup, Invert Syrup, and Water and cook to 244 F.
2. Cool under agitation until mix begins to lighten and become creamy.
3. Add remaining ingredients and continue beating until thickened.
4. Transfer to a piping bag and cool completely.
5. Pipe into tempered chocolate shells and seal.

### Other True Dairy Ingredients Suitable for Confections:

- True Dairy Cream Concentrate 303111
- True Dairy Cream Concentrate 303193
- Natural Butter Flavor 303191
- Natural Condensed Milk WONF 304368
- Vegan Cream Type Flavor 304108