



ARLA
PRO.

NEW

ARLA PRO FROST & BAKE

High-performance
cream cheese blend
for cakes and frosting

Mild and creamy taste · Easy to mix ·
Bake-stable · High stability · Multi-purpose



Great taste meets great functionality



Easy to mix

Cut, mix and blend straight from the fridge. No pre-softening, no lumping, no hassle.



Bake stable

Ideal for baked and burnt cheese cakes. Does not melt or dry out – even at high temperatures.



High stability

Make swirly frostings without worrying about deflation. Ideal for cakes on display.



Mild and creamy taste

Enjoy the natural cream cheese taste. Or add the flavours that your customers like.



Multi-purpose

Cheesecakes, frosting, bagels, sandwiches, pastas, sauces and dips. Versatile application reduces complexity in the kitchen.

The cold facts



40% natural cream cheese/
60% cream cheese w. vegetable oil



30% fat



1,8 kg



2-5°C, 12 months



Made in Denmark

**ARLA
PRO.**

Learn more and explore
our range at arlapro.com



Japanese cheesecake

with Arla Pro Frost & Bake

- 100 g Arla Pro Frost & Bake
- 76 ml milk
- 35 g unsalted butter
- 35 g cake flour
- 38 g egg yolks
- 78 g egg whites
- 40 g white sugar

Pre-heat the oven to 150°C

Using a double boiler, soften the butter, cream cheese and milk until smooth and free of lumps. Take off from the heat.

Sift the cake flour, then add it into the cream cheese batter and mix together. Add the egg yolks one at a time and mix until well incorporated. Pass the batter through a strainer to make sure it is free of lumps - then set aside.

Using a stand mixer with the wire attachment, whisk the egg whites until frothy. Gradually add the sugar until soft peaks. Add the meringue into the cream cheese batter gradually. Transfer it to a 6" round cake pan lined with parchment paper or a pan sprayed with non-stick cooking spray. Tap it to eliminate air bubbles.

Using a water bath, bake the cheesecake batter at 150°C (top and bottom heat) for 20 mins. After 20 mins, open the oven door slightly and bake for another 25 mins. Once the time is up, increase the top heat to 170°C and bake for another 20-25 mins or until the top is light golden brown in colour. Cool off before unmolding.

