

British Baker June 13, 2003

What's New

If you're looking for a new taste then why not try the traditional Argentine sweet spread **Dulce de Leche**? (0208 88751896) Made from full fat milk and cane sugar, the product contains no artificial colours or flavourings and can be used for all kinds of bakery products – as a filling for muffins, puff pastries and croissants, a spread for biscuits, wafers and tarts and for toppings, couvertures and icings. Dulce de Leche is available in 1kg or 10kg cans in the Classic 'runny' version (also available in glass jars of 450g); for Desserts and Baking (a thicker, bake stable version); and for Ice Cream (a concentrated format, suitable for mixing in the ice cream base).



Dulce de Leche facts

- Tradition has it that Dulce de Leche was discovered when the cook of General Rosas (an Argentine chieftan) left his milk and sugar warming on the fire. The mixture continued to cook until it concentrated – resulting in the first Dulce de Leche.
- Häagen-Dazs has launched a Dulce de Leche ice cream in the US.
- Dulce de Leche is now being exported to every continent.
- San Ignacio SA produces 12,000 tons of Dulce de Leche a year, including tailor-made solutions for Nestle, Wal-Mart and Danone, as well as to bakers, chocolatiers and confectionery companies of all sizes.

DULCE DE LECHE "San Ignacio" CHEESECAKE

10 portions

Preparation time: 25 minutes

Chilling time: 3-4 hours

180g digestive biscuits
 75g melted butter (preferably unsalted)
 10g powdered gelatine
 1 cup very hot water
 500g soft cheese
 50g sugar
 Grated rind of 1 lemon
 220g Dulce de Leche San Ignacio
 18 cm loose base cake tin

- Butter the tin.
- Crush the biscuits with a rolling pin until they resemble fine breadcrumbs.
- Add the melted butter and mix well. Cover the tin base with the biscuit mix, pressing down well to achieve a compact, even layer. Chill in the fridge for 15 minutes.
- Pour the gelatine into the water and whisk briskly until completely dissolved.
- Beat together the soft cheese and sugar and add the lemon rind.
- Pour the gelatine gradually into the preparation and mix well.



- Transfer two-thirds of the filling onto the biscuit base, forming an even layer and chill in the fridge for one hour.
- Combine the rest of the soft cheese mix with the Dulce de Leche and keep in the fridge until needed.
- After the hour has passed, carefully pour the Dulce de Leche mix over the chilled cake. Return to the fridge for at least three more hours before serving. Remove cheesecake from the tin and place on serving dish, sprinkle with icing sugar and keep in the fridge until ready to serve.

This cake can be frozen. Thaw thoroughly in the fridge for 12 hours before serving or for 2 hours at room temperature.