



BAKELS PIE FILLINGS — DARK CHERRY 50%

OVERVIEW

A delicious, high fruit content, ready-to-use dark cherry filling. Freeze/thaw and bake-stable, and can be stored at ambient conditions.

INGREDIENTS

Cherries (50%), Water, Sugar, Thickener (1442), Elderberry concentrate, Acidity regulator (330), Preservative (202), Natural flavours

PACKAGING

Code	Size	Type	Palletisation
586304	6 KG	Pail	

NUTRITIONAL INFORMATION

Type	Value
Energy (kJ)	472.00
Protein (g)	0.20
Fat- Total g	0.10
Fat - Saturated g	0.00
Carbohydrate (g)	26.90
Carbohydrate-Sugars g	22.40
Dietary Fibre g	0.80
Sodium mg	0.10

METHOD

Group 1	
Ingredient	KG
Water	0.180
Egg	0.220
Pettina Sponge Mix	0.600
Total Weight:	1.000
Group 2	
Ingredient	KG
Water	1.500
Egg	0.900
Bakels Gourmet Cheesecake made up (recipe 57910D)	2.400
Total Weight:	4.800
Group 3	
Ingredient	KG
Bakels Cherry Filling	2.000
Total Weight:	2.000
Group 4	
Ingredient	KG
Sugar	0.470
Salt	0.005
Cake Margarine- Medium Grade	0.375
Plain Flour	0.750
Total Weight:	1.600

DESCRIPTION

Baked Cherry Cheesecake Slice (Using Bakels Cherry Filling) 1. Place Group 1 in mixing bowl in order as listed. 2. Blend together on low speed. 3. Whisk on top speed for 10 minutes and then on 2nd speed for 2 minutes. 4. Spread evenly on to the base of a well-greased (with TINMAX CAKE) coffin tray. 5. Bake off and allow to cool. 6. Oven temperature 220°C for 7-8 minutes. 7. Place Group 2 in mixing bowl in order as listed. 8. Whisk together on low speed for approximately 1 minute. 9. Scrape down. 10. Continue whisking on top speed for 3 minutes. 11. Spread the cheesecake mix evenly over the pre-baked sponge sheet in the coffin tray. 12. Pipe Group 3 randomly over the top of the cheesecake, marble with a pallet knife. 13. Cream CAKE MARGARINE and sugar in Group 4 well. 14. Add the flour and salt and mix to a medium to fine crumb. 15. Sprinkle liberally over cherries and cheesecake. 16. Bake at 190°C for approximately 40-45 minutes. Notes For optimum results turn bottom heat off and bake on an upturned tray to avoid over baking of sponge base.



STORAGE

Store below 25°C in clean,
dry conditions and protected
from direct sunlight.



SHELF LIFE

547 days



TYPE

Pail



ALLERGENS

Contains: no added allergens



CATEGORY

Fruit & Fruit Flavoured Fillings



FINISHED PRODUCT

Slices