





# **CATEGORY**

Bakery, Patisserie



### FINISHED PRODUCT

Cheesecake

# APRICOT TORTE/CHEESECAKE (USING BAKELS GOURMET CHEESECAKE MIX)

# **INGREDIENTS**

### Group 1

Ingredient	KG
Cream Cheese	0.250
Water	0.450
Thickened Cream	0.500
Pettina Fond Suisse	0.250
Bakels Gourmet Cheesecake Mix	0.600
	Total Weight: 2.050

# **METHOD**

- 1. Place all Group 1 ingredients in mixing bowl.
- 2. Whisk for 1 minute on low speed.
- 3. Scrape down.
- 4. Whisk for 5-7 minutes on top speed.





- 5. Using a 25 cm x 6 cm deep hoop with a 1 cm thick sponge on bottom, place well-drained apricot halves on top, then spread remaining ? on top of apricots.
- 6. Smooth top and refrigerate overnight.
- 7. Decorate with rosette of cream and apricot  $\frac{1}{2}$  dipped in HADEJA FLAN GEL on each portion.