



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Cheesecake

# APRICOT TORTE/CHEESECAKE (USING PETTINA CHEESECAKE MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Cream Cheese	0.250
Water	0.450
Thickened Cream	0.500
Pettina Fond Suisse	0.250
Pettina Cheesecake Mix	0.600
<b>Total Weight:</b>	<b>2.050</b>

## 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 ½ dipped in HADEJA FLAN GEL on each portion.