





## **CATEGORY**

Patisserie



## FINISHED PRODUCT

Cheesecake

# CHEESECAKE — LIGHT TEXTURE (USING BAKELS GOURMET CHEESECAKE MIX)

# **OVERVIEW**

Cheesecake - Light Texture (Using Bakels Gourmet Cheesecake Mix)

# **INGREDIENTS**

#### Group 1

Ingredient KG
Bakels Gourmet Cheesecake Mix 1.000
Wispalett 0.020
Water 0.750

Total Weight: 1.770

Yield: This recipe is sufficient for five 20cm cheesecakes

#### **METHOD**

Cheesecake - Light Texture - Using Wispalett

- 1. Place water in mixing bowl
- 2. Add BAKELS GOURMET CHEESECAKE MIX and WISPALETT and whisk on top speed until light (approx. 3-5 minutes)





- 3. Press 70g of prepared BISCUIT CRUMB BASE evenly over the bottom of a 20cm foil
- 4. Fill with 350g of cheesecake mixture
- 5. Smooth off and level to the foil top
- 6. Chill in refrigerator until firm