



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Cheesecake

# CHEESECAKE — LIGHT TEXTURE (USING PETTINA CHEESECAKE MIX)

## INGREDIENTS

### Group 1

Ingredient	KG
Pettina Cheesecake Mix	1.000
Wispalett	0.020
Water	0.750
<b>Total Weight:</b>	<b>1.770</b>

**Yield:** Notes: This recipe is sufficient for five 20cm Cheesecakes.

## METHOD

1. Place water in mixing bowl.
2. Add PETTINA CHEESECAKE MIX and WISPALETT and whisk on top speed until light, (approx. 3-5 minutes).
3. Press 70 g of prepared BISCUIT CRUMB BASE evenly over the bottom of a 20 cm foil.
4. Fill with 350 g of cheesecake mixture.
5. Smooth off and level to the foil top.
6. Chill in refrigerator until firm.