





CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cheesecake

CHOCOLATE JELLY CHEESECAKE [K] (USING BAKELS GOURMET CHEESECAKE MIX)

INGREDIENTS

Group 1

Ingredient
Bakels Slice Base Mix
Cake Margarine - Medium Grade
Water

KG 1.600 0.400

0.400

Total Weight: 2.100





Group 2

Ingredient KG
Bakels Gourmet Cheesecake Mix 2.000
Water 1.500

Total Weight: 3.500

Group 3

Ingredient KG
Pettina Lamington Dip 1.000
Water (boiling) 1.000
Total Weight: 2.000

Yield: Notes: The above recipe is suitable for one standard baking tray. PETTINA RASPBERRY DIP can be suitable for a Raspberry Jelly Cheesecake.

METHOD

- 1. Place Group 1 (Recipe No. 56210A) in mixing bowl.
- 2. Blend on low speed until all ingredients are thoroughly combined.
- 3. Pin mixture firmly and evenly onto the base of a lightly greased baking tray.
- 4. Bake at 180°C for approximately 15 minutes.
- 5. Place Group 2 water in bowl.
- 6. Add BAKELS GOURMET CHEESECAKE MIX and whisk on top speed until light (approx. 3-5 minutes).
- 7. Spread evenly over the slice base, then refrigerate.
- 8. Mix Group 3 together until dissolved.
- 9. Allow to cool 15-20 minutes then pour onto the refrigerated cheesecake.
- 10. Decorate with fresh cream.