



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cheesecake

CHOCOLATE RIPPLE CHEESECAKE (USING BAKELS GOURMET CHEESECAKE MIX)

INGREDIENTS

Group 1

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

Group 2

Ingredient	KG
Dutched Cocoa	0.100
Total Weight:	0.100

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 metal hoop with a disc of sponge 1 cm thick on the bottom, place 1.33 kg of Group 1 mixture in hoop.
6. Flavour the remaining 720 g of Group 1 with Group 2 (dutch cocoa) and whisk on top speed until well mixed.
7. Pipe the cocoa flavoured portion in a random pattern onto plain mix in hoop. Smooth top and refrigerate overnight.
8. Decorate with shaved CHOCKEX.