



## CATEGORY

Bakery, Patisserie



## FINISHED PRODUCT

Cheesecake

# CHOCOLATE RIPPLE CHEESECAKE (USING PETTINA CHEESECAKE MIX)

## INGREDIENTS

### Group 1

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

### Group 2

Ingredient	KG
Dutched Cocoa	0.100
<b>Total Weight:</b>	<b>0.100</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 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.