



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cheesecake

NEOPOLITAN SLICE/TORTE CHEESECAKE (USING BAKELS GOURMET CHEESECAKE MIX)

INGREDIENTS

Group 1

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

Group 2

Ingredient	KG
<u>Cream Cheese</u>	0.250
<u>Thickened Cream</u>	0.500
<u>Water</u>	0.030
<u>Pettina Fond Suisse</u>	0.250
<u>Bakels Gourmet Cheesecake Mix</u>	0.600
<u>Tinned Strawberries</u>	0.420
<u>Apito Strawberry Flavouring Paste</u>	0.060
Total Weight:	2.110

Group 3

Ingredient	KG
<u>Cream Cheese</u>	0.250
<u>Thickened Cream</u>	0.500
<u>Water</u>	0.450
<u>Pettina Fond Suisse</u>	0.250
<u>Bakels Gourmet Cheesecake Mix</u>	0.600
<u>Dutched Cocoa</u>	0.200
Total Weight:	2.250

Yield: Notes: Use a frame 40 cm long by 10 cm deep to form the Neapolitan Strips then remove after refrigeration

METHOD

1. Place all Group 1 ingredients in mixing bowl.
2. Whisk on slow speed for 1 minute.
3. Scrape down.
4. Whisk on top speed for 5-7 minutes.
5. Repeat in separate bowls for Groups 2 and 3.
6. Cut two 1 cm thick sponge sheets into strips 10 cm x 40 cm.
7. Then pipe alternate lines of each flavour, starting with the plain, strawberry then chocolate on to ½ the strips.
8. Then place the remaining strips on top.
9. Refrigerate overnight.
10. To decorate, dust top of each strip with cocoa and then finely dust icing sugar down the middle.
11. Place a rosette of cream and ½ strawberry dipped in HADEJA FLAN GEL on each portion.