



# Nougat Slice/Torte 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 |
| <b>Total Weight: 2.050</b>      |       |
| Group 2                         |       |
| Ingredient                      | KG    |
| Broken Nougat or Toffee Brittle | 0.100 |
| <b>Total Weight: 0.100</b>      |       |

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. Fold in the broken nougat or toffee brittle and mix through.
6. Line a Tunnel Torte Mould with sponge sheet 1 cm thick.
7. Fill prepared mould with Nougat Cheesecake Filling.
8. Refrigerate overnight.
9. If you do not have a Tunnel Mould you can spread filling onto a ½ sponge sheet topped with the other ½ of the sponge sheet.
10. Dust with icing sugar and place a rosette of cream topped with a piece of spun sugar on each portion.

**Yield:** Notes: If you do not want to make nougat you can buy a proprietary toffee brittle and crush before using.



### Category

[Bakery](#), [Patisserie](#)



### Finished Product

[Cheesecake](#)