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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cheesecake

RASPBERRY JELLY CHEESECAKE [1] (USING BAKELS GOURMET CHEESECAKE MIX)

INGREDIENTS

Group 1

Ingredient	KG
Bakels Biscuit Crumb Base	1.000
Butter (Melted)	0.500
Cinnamon	0.025
Total Weight:	1.525

Group 2

Ingredient	KG
Bakels Gourmet Cheesecake Mix	2.400
Water	1.800
Total Weight:	4.200

Group 3

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

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

METHOD

1. Melt Group 1 butter, blend with BISCUIT CRUMB BASE.
2. Spread on tray, roll firmly and evenly.
3. Place Group 2 water in bowl.
4. Add BAKELS GOURMET CHEESECAKE MIX and whisk on top speed until light (approx. 3-5 minutes).
5. Spread evenly over the slice base, then refrigerate.
6. Mix Group 3 until dissolved.
7. Allow to cool 15-20 minutes then pour onto the refrigerated cheesecake.
8. Decorate with fresh cream.