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#### CATEGORY

Bakery, Patisserie



#### FINISHED PRODUCT

Cheesecake

## RASPBERRY JELLY CHEESECAKE [I] (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

Bakels Gourmet Cheesecake Mix

Water

KG

2.400

1.800

**Total Weight:** 4.200

## Group 3

### Ingredient

Pettina Raspberry Dip

Water (boiling)

KG

1.000

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.