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CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cheesecake

RASPBERRY JELLY CHEESECAKE [I] (USING PETTINA 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

Pettina 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: 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 PETTINA 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 (Recipe No. 42350A) until dissolved.
7. Allow to cool 15-20 minutes then pour onto the refrigerated cheesecake.
8. Decorate with fresh cream.