



CATEGORY

Bakery, Patisserie



FINISHED PRODUCT

Cake, Cheesecake, Muffin, Slices

RED VELVET CHEESECAKE SLICE

OVERVIEW

Using Bakels Red Velvet Cake Mix.

INGREDIENTS

Group 1

| Ingredient | KG |
|----------------------------|--------------|
| Water (Variable) | 0.270 |
| Egg | 0.175 |
| Bakels Red Velvet Cake Mix | 1.000 |
| Total Weight: | 1.445 |

Group 2

| Ingredient | KG |
|----------------------|--------------|
| Vegetable Oil | 0.140 |
| Total Weight: | 0.140 |

Group 3

| Ingredient | KG |
|---|--------------|
| Bakels Gourmet Cheesecake made up (recipe 57910D) | 1.500 |
| Total Weight: | 1.500 |

Group 4

Ingredient

Bakels Raspberry Filling 50%

KG

0.225

Total Weight: 0.225**METHOD**

1. Blend Group 1 on low speed for 1 minute
2. Scrape down
3. Blend on top speed for 2 minutes
4. Scrape Down
5. Commence blending on second speed while adding vegetable oil
6. Mix for a total of 2 minutes (Do not over mix)
7. Spread Red Velvet batter into standard baking tray
8. Randomly pipe the cheesecake mix (recipe 57910D) over Red Velvet batter
9. Swirl cheesecake through the Red Velvet batter.
10. Pipe Raspberry Filling over the top
11. Bake at 170°C for approximately 40 minutes