



**CATEGORY**

Bakery, Patisserie



**FINISHED PRODUCT**

Cheesecake

## YOGHURT CHEESECAKE (USING BAKELS GOURMET CHEESECAKE MIX)

### INGREDIENTS

#### Group 1

Ingredient	KG
Yoghurt	0.600
Water	0.300
Pettina Fond Suisse	0.300
Bakels Gourmet Cheesecake Mix	0.400
<b>Total Weight:</b>	<b>1.600</b>

#### Group 2

Ingredient	KG
Cream (fresh)	0.400
<b>Total Weight:</b>	<b>0.400</b>

**Yield:** Notes: Bulla or Devondale imitation cream may be used in place of fresh whipping cream.

## METHOD

1. Place Group 1 in mixing bowl in above order.
2. Whisk on top speed for 5 minutes.
3. Scrape down.
4. Add Group 2 and whisk for a further 2 minutes on top speed.
5. Deposit into a prepared form and level off with the top.