YOGHURT CHEESECAKE (USING PETTINA CHEESECAKE MIX & PETTINA FOND SUISSE)

INGREDIENTS

Group 1

Ingredient	KG
Yoghurt	0.600
Water	0.300
Pettina Fond Suisse	0.300
Pettina Cheesecake Mix	0.400
Total Weight:	1.600

Group 2

Ingredient	KG
Cream (fresh)	0.400
Total Weight:	0.400

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.