

BAKED LEMON CHEESECAKE

OVERVIEW

17-035

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	0.068
BAKELS DAIRY BLEND	0.050
Sugar	0.010
Total Weight: 0.128	

Group Base

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	100.00
Water	0.187	75.00
Eggs	0.062	25.00
Total Weight: 0.499		

Group Add-on

Ingredient	KG	%
Bakels Lemon Cream	0.150	-
Total Weight: 0.150		

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% BLUEBERRY	0.200	-
Total Weight: 0.200		

Yield: 1 x 6" round cake

METHOD

How to do it:

1. Mix all crust ingredients. Press onto bottom of an 6" springform pan. Set aside.
2. In a mixing bowl, mix all base ingredients using a wire whisk attachment on high for 1 minute. Scrape Whisk for another 3-4 minutes or until light.
3. Deposit cheesecake mixture on top of the crust.
4. Pipe Lemon Cream and create a swirl using a palette knife.
5. Bake at 190°C for 18-20 minutes.
6. Top with Les Fruits Blueberry 50%,



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake