

# BLACK FOREST CHEESECAKE

## OVERVIEW

14-033

## INGREDIENTS

### Group 1

Ingredient	KG
BAKELS ALKALIZED COCOA POWDER	0.020
Graham crackers (crushed)	0.100
Bakels Macaron Mix	0.030
Butter (melted)	0.080
Total Weight: 0.230	

### Group 2

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.200	100.00
Water	0.150	70.00
BAKELS DARK CHOCOLATE FUDGE	0.160	80.00
BAKELS LES FRUITS 50% RED CHERRY	0.043	21.40
Eggs	0.100	50.00
Total Weight: 0.653		

### Group 3

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.200	-
Cold water	0.100	-
BAKELS LES FRUITS 50% RED CHERRY	0.170	-
Total Weight: 0.470		

**Yield:** 1 cake x 8 inch diameter

## METHOD

How to do it:

1. Mix all ingredients for Group 1 and press on a greased 8-inch ring pan.
2. Bake at 180°C for 10 minutes. Set aside.
3. Mix Pettina Classic Cheesecake Mix and water for minute on high speed. Scrape.
4. Continue mixing for 3-4 minutes on high speed until light in texture.
5. Add eggs and 80 grams Bakels Dark Chocolate Fudge. Mix on medium speed for another 5 minutes.
6. Pour on top of the crust Swirl Les Fruits Red Cherry and remaining Bakels Dark Chocolate Fudge in the mixture.
7. Bake at 150°C for 45 minutes. Cool.
8. Whisk Whip Brite and cold water on high speed for 5 minutes.
9. Place in piping bag and use as finishing together with Les Fruits Red Cherry.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake