

# BLUEBERRY CHEESECAKE

## OVERVIEW

08-005

## INGREDIENTS

### Group Crust

Ingredient	KG
Graham cracker crumbs	0.100
Unsalted Butter	0.075
Refined Sugar	0.050
<b>Total Weight:</b>	<b>0.225</b>

### Group Cheesecake layer

Ingredient	KG
Sugar	0.050
Cornstarch	0.005
Cream Cheese	0.225
Eggs	0.025
All Purpose Cream (chilled)	0.030
APITO BLUEBERRY PASTE	0.005
<b>Total Weight:</b>	<b>0.340</b>

### Group Topping

Ingredient	KG
BAKELS LES FRUITS 50% BLUEBERRY	0.150
<b>Total Weight:</b>	<b>0.150</b>

### Group Glaze

Ingredient	KG
BAKELS SAPHIRE NEUTRAL	0.030
Water	0.030
<b>Total Weight:</b>	<b>0.060</b>

**Yield:** 1 x 8-inch round cake

## METHOD

How to do it:

1. Blend crust ingredients until homogeneous. Press into an 8-inch springform pan.
2. Mix sugar and cornstarch in a bowl. Add cream cheese and beat on medium speed until smooth, approximately 2 minutes.
3. Add eggs and vanilla. Mix until blended. Reduce mixer speed to low, add cream and beat until blended. Pour batter into prepared pan and spread smoothly.
4. Bake for an hour or until a toothpick inserted near the center comes out clean, but with the center of the cake still jiggly.
5. Cool cake in pan on a wire rack for no more than an hour.
6. Top with Les Fruits Blueberry and pour glaze on top.
7. Refrigerate, uncovered, until completely chilled.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake

8. Remove pan sides when cheesecake layer is completely set.

Glaze:

1. Boil Saphire Neutral and water.
2. Apply on cheesecake.