



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cheesecake

BLUEBERRY MANGO CHEESECAKE

OVERVIEW

05-002

INGREDIENTS

Group Cake Crust

Ingredient	KG
Graham cracker crumbs	0.200
Refined Sugar	0.050
Butter (melted)	0.060
Total Weight:	0.310

Group Cream Cheese Filling

Ingredient	KG
Gelatin (unflavored)	0.020
Mango Puree	0.125
Mangoes	0.300
All Purpose Cream	0.500
Cream Cheese	0.165
Condensed Milk	0.380
Total Weight:	1.490

Group Topping

Ingredient

BAKELS LES FRUITS 50% BLUEBERRY

KG

0.200

Total Weight: 0.200

Group Icing

Ingredient

BAKELS WHIP-BRITE WHIPPED TOPPING POWDER

Cold water

KG

0.150

0.150

Total Weight: 0.300

Yield: 1 round cake (8 slices)

METHOD

How to do it:

Cake Crust:

1. Mix crushed Graham crackers, sugar and melted butter, press hard on a spring form round pan.
2. Freeze for about 30 minutes to an hour.

Cream Cheese Filling:

1. In a saucepan, bring to boil gelatin, mango puree and finely cubed fresh mango. Cool.
2. Whip chilled all purpose cream until it has doubled its volume. Set aside.
3. Using a paddle, cream the cream cheese until light and fluffy. Add condensed milk gradually.
4. Fold in or blend the whipped all purpose cream then add mango puree with gelatin until blended.
5. Pour cream cheese filling into the spring form pan with crust and freeze.

Icing:

1. Using a wire whisk, whip Whip Brite Powder and cold water until maximum volume is achieved.

To assemble:

1. Using Whip Brite whipped topping, decorate the top of the cake and add Les Fruits 50% Blueberry on top.
2. Chill until topping has set.
3. Take out the cake from the spring form pan, cut and serve chilled.