

CHEESECAKE BROWNIES

OVERVIEW

14-042

INGREDIENTS

Group Cheesecake Layer

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.400	100.00
Water	0.300	75.00
Eggs	0.100	25.00

Total Weight: 0.800

Group Brownie Layer

Ingredient	KG	%
Fino Chocolate Cake Mix	0.360	100.00
All Purpose Flour	0.040	11.11
Refined Sugar	0.070	19.44
Eggs	0.050	13.89
Water	0.080	22.22
Vegetable Oil	0.075	20.83
FINO DARK CHOCOLATE BUTTONS (chopped)	0.100	27.78

Total Weight: 0.775

Yield: 1 pan by 9"x 9"

METHOD

How to do it:

Cheesecake Layer:

1. Combine all the ingredients in a mixing bowl.
2. Mix on high speed for 1 minute using a whisk.
3. Scrape down and mix on high speed for 4 minutes.
4. Set aside.

Brownie Layer:

1. Combine water, oil and eggs in a bowl.
2. Add all remaining ingredients and mix using a paddle on low speed for 30 seconds.
3. Deposit batter in a greased and lined 9" x 9" pan.
4. Pour the cheesecake mixture on top.
5. Bake at 180°C for 30-40 minutes.



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Slices & Bars



FINISHED PRODUCT

Brownie, Cheesecake, Sliced Line