



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

CHERRY CHEESECAKE

OVERVIEW

14-002

INGREDIENTS

Group Sponge Cake

Ingredient	KG	%
BAKELS MUFFIN MIX	0.100	100.00
Water	0.020	20.00
Whole Eggs	0.040	40.00
BAKELS LES FRUITS 50% RED CHERRY	0.015	15.00
BAKELS OVALETT	0.007	7.00
Butter	0.030	30.00
Total Weight:	0.212	

Group Cheese Mousse

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.325	100.00
Water	0.228	70.00
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.065	20.00
Total Weight:	0.618	

Group Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% RED CHERRY	0.250	-
BAKELS SAPHIRE NEUTRAL	0.150	-
Water	0.050	-
Total Weight: 0.450		

Group Glaze

Ingredient	KG	%
Diamond Glaze All around	0.015	-
BAKELS DIAMOND GLAZE RED	0.005	-
Total Weight: 0.020		

Yield: 1 cake x 7 inch

METHOD

How to do it:

Sponge:

1. Place water, whole eggs, ovalett and Les fruits Red Cherry syrup. Mix for 10 sec. using a wire whisk.
2. Add Bakels Muffin Mix and mix for 1 min. in low speed.
3. Mix for another 4 mins. in high speed.
4. Add softened butter and mix for 1 min in high speed.
5. Deposit in lined 8 inch round pan.
6. Baked for 15mins at 180°C.

Cheese Mousse:

1. Mix Whipbrite and half of the water. Mix using a wire whisk until powder is dissolved in water.
2. Combine Pettina Cheesecake mix and the remaining water and mix using a until light in mixture.

Red Cherry Filling:

1. Dissolve Sapphire in water and bring to boil. Add Les Fruits Red Cherry.
2. Fill in 6 inch ring and put inside the freezer.

Assembly

1. Using a 7 inch cake ring, cut diameter of cake to 7 inch.
2. Place the sponge in cake ring, place the frozen Red cherry filling on top of the sponge.
3. Pipe cheese mousse and fill-up the cake ring and freeze until firm.
4. Glaze with diamond all around and put a design using the Diamond glaze red.