



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

CHERRY CHOCOLATE CHEESECAKE

OVERVIEW

17-043

INGREDIENTS

Group Base

Ingredient	KG	%
PETTINA CHOCOLATE SPONGE MIX	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
BAKELS DAIRY BLEND (melted)	0.125	25.00
BAKELS UNIFIL STRAWBERRY	0.050	10.00
Total Weight:	1.300	

Group Cheese cake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.400	100.00
Kahlua	0.055	13.75
Fresh Milk (cold)	0.360	90.00
Total Weight:	0.815	

Group Jellyfied Dark Cherry

Ingredient	KG	%
Gelatin Mass	0.003	-
BAKELS LES FRUITS 50% STRAWBERRY	0.125	-
Sugar	0.020	-
Water	0.010	-
Kirschwasser bols	0.010	-
Total Weight: 0.168		

Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	-
Water	0.125	-
BAKELS DIAMOND GLAZE CHOCOLATE	0.500	-
BAKELS DIAMOND GLAZE WHITE	0.015	-
Total Weight: 0.765		

Yield: 1 x 8" cake

METHOD

How to do it:

Base:

1. In a large mixing bowl, combine Pettina Sponge Mix Chocolate, water and whole eggs. Mix using whisk for 6 minutes from medium to high speed.
2. Fold melted world compound butter and mix for 1 minute.
3. Pour mixture in a clean sheet tray line with parchment paper and bake for 13 minutes at 190°C.
4. Cool down and set aside.

Cheesecake:

1. In a large mixing bowl, paddle cheesecake mix and fresh milk on top speed for 1 min. Scrape.
2. Paddle on top speed for 3-4 min or until light and even.
3. Add Kahlua liqueur.

Jellyfied Dark Cherry:

1. Boil water, sugar and Kirsch bols together.
2. Add in the gelatin mass.
3. Mix the sugar mixture into Bakels Les Fruits Dark Cherry and place the mixture into silicon mold and freeze overnight.

Dark Chocolate Glaze:

1. Combine Sapphire Glaze Neutral and water.
2. Bring to a boil to dissolve Sapphire Neutral completely.
3. Add the solution to Diamond Glaze Chocolate and fold slowly.
4. Glaze temperature should be 35- 40°C before application.

ASSEMBLY:

1. Place 6 inches base sponge in an 8 inches cake ring line with parchment paper.
2. Pipe the sponge with 50g Unifil strawberry.
3. Half fill cake ring with Kahlua cheesecake mixture.
4. Put jellyfied Dark Cherry.
5. Fill again with classic cheesecake mixture.
6. Freeze overnight.
7. Pour with Mirror Glaze Chocolate.
8. Slide with Diamond Glaze White
9. Serve and enjoy.