

DESSERT IN A GLASS

OVERVIEW

16-002

INGREDIENTS

Group White Crumble

Ingredient	KG	%
Sugar	0.025	100.00
Cake Flour	0.025	100.00
Unsalted Butter	0.017	68.80
Almond Powder	0.025	100.00
Total Weight:		0.092

Group Chocolate Crumble

Ingredient	KG	%
Sugar	0.085	100.00
Cake Flour	0.085	100.00
Unsalted Butter	0.059	68.80
Almond Powder	0.043	50.00
BAKELS ALKALIZED COCOA POWDER	0.043	-
Total Weight:		0.314

Group Cheesecake mixture

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.420	100.00
Fresh Milk (cold)	0.315	75.00
Total Weight:		0.735

Group Rhum Raisin

Ingredient	KG	%
BAKELS LES FRUITS 50% APPLE	0.140	-
Raisins	0.023	-
Cointreau	0.009	-
Sugar syrup (1 part sugar:1 part water)	0.009	-
Total Weight:		0.182

Group Vanilla Cream

Ingredient	KG	%
BAKELS BAKE STABLE CUSTARD MIX	0.054	-
Fresh Milk	0.162	-
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.027	-
Cold water	0.027	-
BRITE VANILLA EXTRA STRENGTH	0.000	-
Total Weight:		0.270



DISPLAY CONDITIONS

Chilled



CATEGORY

Desserts, Specialty



FINISHED PRODUCT

Dessert

Group Dark Chocolate Mousse

Ingredient	KG	%
BAKELS WHIP-BRITE WHIPPED TOPPING POWDER	0.060	-
Cold water	0.060	-
APITO COOKING CHOCOLATE	0.060	-
All Purpose Cream	0.064	-
Total Weight:	0.244	

Group Finishing

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.030	-
BAKELS LES FRUITS 50% RED CHERRY	0.180	-
BAKELS LES FRUITS 50% BLUEBERRY	0.180	-
Total Weight:	0.390	

Group Chocolate Sponge

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Eggs	0.150	60.00
Water	0.083	33.33
BAKELS ALKALIZED COCOA POWDER	0.017	6.67
Orange peel (grated)	0.004	1.60
Unsalted Butter	0.018	7.33
Total Weight:	0.522	

Yield: 18 glasses

METHOD

How to do it:

White Crumble:

1. Mix flour, almond powder, and sugar.
2. Add diced cold butter and mix to obtain a short bread consistency.
3. Continue mixing until granules form.
4. Bake on a tray at 160°C for 15 minutes.

Chocolate Crumble:

1. Mix flour, almond powder, Bakels Alkalized Cocoa Powder and sugar.
2. Add diced cold butter and mix to obtain a short bread consistency.
3. Continue mixing until granules form.
4. Bake on a tray at 160°C for 15 minutes.

Cheesecake mixture:

1. Whip together for 3-4 minutes on high speed.

Dark Chocolate Mousse:

1. Bring cream to a boil and add chocolate until melted.
2. Fold in the cooled ganache with the whipped-up Whip Brite (Whip Brite + cold water whipped on high speed for 3-5 minutes).

Cointreau Raisin:

1. Soak raisins in cointreau-sugar syrup overnight.
2. Mix into Les Fruits Apple 50%.

Vanilla Cream:

1. Mix together Bakels Bake-Stable Custard Mix and fresh milk. Rest for 2 mins.

2. Fold in whipped-up Whip Brite (Whip Brite + cold water whipped on high speed for 3-5 minutes) and Brite Vanilla Extra Strength

Chocolate Sponge:

1. Place all ingredients except melted butter in mixing bowl.
2. Mix on high speed for 8 minutes.
3. Fold in melted butter.
4. Bake for 20 minutes at 180°C.

Assembly:

A. Chocolate Blueberry Cheesecake Dessert

1. Fill glass with 15g chocolate crumble.
2. Add 60g cheesecake mixture.
3. Chill for 15 minutes before adding 40g dark chocolate mouse
4. Finish with 30g Les Fruits Blueberry and 15g chocolate crumble.

B. Cherry Cheesecake Dessert

1. Put chocolate sponge disc at the bottom of the glass.
2. Add 60g cheesecake mixture and chill for 15 minutes.
3. Finish with 30g Les Fruits Red Cherry 50% and 15g chocolate crumble on top.

C. Apple Rhum Raisin Cheesecake

1. Fill in the Diamond Glaze Caramel as a first layer (about 5g).
2. Pipe onto the Diamond Glaze Caramel 15g of vanilla cream.
3. Add 30g cointreau raisin apple filling.
4. Add another layer of 30g vanilla cream.
5. Top with 15g white crumble.