



DISPLAY CONDITIONS

Chilled



CATEGORY

Batter, Cakes



FINISHED PRODUCT

Cake, Cheesecake

DOUBLE MATCHA CHEESECAKE

INGREDIENTS

Group Cheesecake

| Ingredient | KG | |
|-----------------------|--------------|--|
| Graham cracker crumbs | 0.034 | |
| Unsalted Butter | 0.031 | |
| Sugar | 0.032 | |
| Total Weight: | 0.097 | |

Group Matcha

| Ingredient | KG | % |
|--------------------------------|--------------|--------|
| PETTINA CLASSIC CHEESECAKE MIX | 0.250 | 100.00 |
| Matcha Powder | 0.030 | 12.00 |
| Water | 0.188 | 75.00 |
| Total Weight: | 0.468 | |

Group Others

| Ingredient | KG | % |
|--------------------------------|--------------|--------|
| PETTINA CLASSIC CHEESECAKE MIX | 0.250 | 100.00 |
| Water | 0.187 | 75.00 |
| Eggs | 0.062 | 25.00 |
| Total Weight: | 0.499 | |

Yield: 1 cake x 8 inches

METHOD

How to do it:

Crust:

1. Combine all ingredients and press down on an 8-inch springform pan.
2. Bake at 170°C for approximately 10 minutes.

Batch 3:

1. First layer is the batch 3.
2. Whisk all filling ingredients on top speed for 1 minute. Scrape.
3. Whisk on top speed for 3-4 minutes or until light.
4. Fill into crust.
5. Bake at 170°C for 20 minutes. Chill

Batch 2:

1. Whisk all ingredients on high speed for 1 minute.
2. Scrape down.
3. Whisk on high speed until light, approximately 3 – 4 minutes.
4. Add diluted matcha powder.
5. Deposit in pre-baked cheesecake, serves as your second layer.
6. Chill overnight until set.
7. Dust with matcha powder on top. Serve.