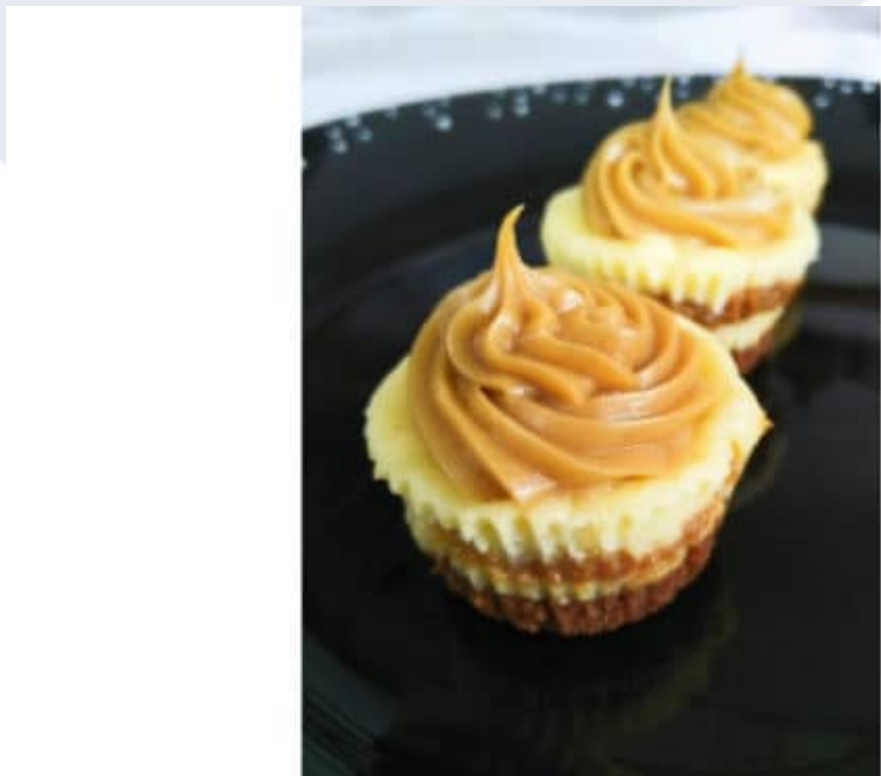




DISPLAY CONDITIONS

Chilled



CATEGORY

Cupcakes



FINISHED PRODUCT

Cheesecake, Dessert, Sweet Food

DULCE DE LECHE CHEESECAKE BITES

OVERVIEW

19-014

INGREDIENTS

Group Crust

Ingredient	KG	
Grahams	0.068	
BAKELS DAIRY BLEND	0.050	
Sugar	0.010	
Cinnamon	0.002	
Total Weight:		0.130

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.200	100.00
Eggs	0.050	25.00
Water	0.150	75.00
Total Weight:		0.400

Group Filling

Ingredient	KG	%
BAKELS DULCE DE LECHE	0.026	-
Total Weight: 0.026		

Group Dulce de Leche Ganache

Ingredient	KG	%
All Purpose Cream	0.044	-
BAKELS DULCE DE LECHE	0.044	-
PETTINA NON-TEMPERING WHITE	0.044	-
CHOCOLATE	0.044	-
Total Weight: 0.132		

Yield: 26pieces

METHOD

How to do it:

Cheesecake:

1. Combine all ingredients for the crust. Deposit in ¾ oz cupcake liners then set aside.
2. Combine Pettina Classic Cheesecake Mix, water and eggs in a mixing bowl.
3. Using a wire whisk, mix on high speed for 1 minute. Scrape down.
4. Mix on high speed for 3-4 minutes or until a light consistency is achieved.
5. Deposit 7g cheesecake on top of the crust.
6. Spread 1g Bakels Dulce de Leche on top of the cheesecake
7. Deposit 7g cheesecake on top of Bakels Dulce de Leche
8. Bake at 150°C for 15-20 minutes.
9. Cool and pipe 5g Dulce de Leche ganache on top.

Dulce de Leche Ganache:

1. Heat all purpose cream on a pot over medium heat.
2. Immediately after boiling, pour the cream over the chopped chocolates and allow to stand for 5 minutes. Whisk until smooth.
3. Fold-in Bakels Dulce De Leche on the ganache.