

FRENCH APPLE CRUMBLE CHEESECAKE

OVERVIEW

16-033

INGREDIENTS

Group Crust

| Ingredient | KG |
|-----------------------------|--------------|
| Graham crackers (crushed) | 0.068 |
| BAKELS DAIRY BLEND (melted) | 0.050 |
| Sugar | 0.010 |
| Total Weight: | 0.128 |

Group Cheesecake

| Ingredient | KG | % |
|--------------------------------|--------------|--------|
| PETTINA CLASSIC CHEESECAKE MIX | 0.600 | 100.00 |
| Water | 0.540 | 90.00 |
| Total Weight: | 1.140 | |

Group Filling

| Ingredient | KG | % |
|-----------------------------|--------------|---|
| BAKELS LES FRUITS 50% APPLE | 0.200 | - |
| Total Weight: | 0.200 | |

Group Streusel

| Ingredient | KG | % |
|------------------------------|--------------|---|
| All Purpose Flour | 0.250 | - |
| BAKELS DAIRY BLEND (melted) | 0.125 | - |
| Sugar | 0.185 | - |
| BRITE VANILLA EXTRA STRENGTH | 0.005 | - |
| Cheddar Cheese | 0.125 | - |
| Almond slices | 0.015 | - |
| Cinnamon | 0.008 | - |
| Total Weight: | 0.713 | |

Yield: 1 x 6" cake

METHOD

How to do it:

Crust:

1. Combine crushed graham crackers, World Compound Butter and sugar and mix until homogeneous.
2. Press onto the bottom of a 6" ring mold.
3. Set aside.

Cheesecake:

1. Combine Pettina Classic Cheesecake Mix and water in a mixing bowl. Using a wire whisk, mix on high speed for 1 minute. Scrape down.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

2. Mix on high speed for 3-4 minutes or until light.

Streusel:

1. Combine all ingredients except for butter.
2. Gradually pour the melted butter and slowly crumb the mixture manually.
3. Spread the mixture evenly on a flat sheet.
4. Bake at 180°C for 10-15 minutes.

Assembly:

1. Pour half of the cheesecake mixture on the crust.
2. Put half of Les Fruits Apple.
3. Repeat steps 1-2.
4. Chill to set.
5. Top with streusel.