

GREEN TEA CHEESECAKE

OVERVIEW

07-029

INGREDIENTS

Group Cake Base

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.250	100.00
Whole Eggs	0.250	100.00
Water	0.063	25.00
Butter (melted)	0.063	25.00
APITO GREEN TEA PASTE	0.004	1.50

Total Weight: 0.629

Group Cheesecake layer

Ingredient	KG	%
Cream Cheese	0.122	-
All Purpose Cream	0.056	-
APITO GREEN TEA PASTE	0.005	-
APITO LEMON PASTE	0.001	-
Sugar	0.040	-
BRITE VANILLA EXTRA STRENGTH	0.005	-
Gelatin (unflavored)	0.005	-
Hot Water	0.075	-

Total Weight: 0.309

Yield: 1 cake (8 slices)

METHOD

How to do it:

Cake Base:

1. Whisk Pettina Sponge Mix Complete, eggs and water for 5 mins on high speed.
2. Fold-in melted butter.
3. Deposit in greased and lined jelly roll pan.
4. Bake at 180°C.
5. Cool and cut desired diameter as base for cheese cake.

Cheesecake layer:

1. Beat cream cheese, Brite Vanilla Extra Strength, Apito Green Tea Paste, Apito Lemon Paste and sweetener until smooth.
2. Blend in gelatin solution (dissolved in hot water).
3. Fold in all purpose cream.
4. Pour filling into cake base. Refrigerate overnight.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake