BAKELS
BAKERY INGREDIENTS SINCE 1904

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DISPLAY CONDITIONS

Chilled

CATEGORY

Batter, Cakes

FINISHED PRODUCT

Cake, Cheesecake

KIWI GLAZED CHEESECAKE IN CHOCOLATE BARK

OVERVIEW

18-004

INGREDIENTS

Group Cake 1

Ingredient	KG	%
BAKELS KIWI MUFFIN MIX	0.400	100.00
Corn Oil	0.328	18.00
Eggs	0.072	82.00
BAKELS OVALETT	0.036	9.00
	Total Weight: 0.836	

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.300	100.00
Water	0.270	90.00
	Total Weight: 0.570	

Group Filling

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	0.00
Water	0.125	0.00
BAKELS LES FRUITS 50% KIWI	0.200	0.00
	Total Weight: 0.450	

Group Glaze

Ingredient	KG	%
BAKELS KIWI FRUIT FILLING	0.200	0.00
BAKELS SAPHIRE NEUTRAL	0.300	0.00
Water	0.300	0.00
	Total Weight: 0.800	

Group Bark

Ingredient	KG	%
PETTINA NON-TEMPERING DARK CHOCOLATE	0.300	0.00
Almonds (chopped)	0.020	0.00
	Total Weight: 0.320	

Yield: 5 pieces

METHOD

How to do it:

Kiwi Cake:
1. Prepare Kiwi Cake. Place all Group 1 ingredients except oil in a mixing bowl.
2. Using a cake whisk, blend on low speed for approximately 1 minute.
3. Scrape down and mix on high speed for 6 minutes.
4. Slowly add oil while mixing on low speed for 1 minute.
5. Deposit into greased and lined 8” round pans.
6. Bake at 170-180°C until done.

Filling:
1. Heat Sapphire Neutral and water.
2. Mix with Les Fruit Kiwi.
3. Place in a mold and chill.

Frosting:
1. Heat sapphire neutral and water to boil.
2. Mix with Fino Kiwi and cool.
3. Set aside.

Chocolate Bark:
1. Melt Bakels NT Dark Chocolate.
2. Place in a mold and top with almonds.
3. Set aside.

Cheesecake:
1. In a mixing bowl with a wire attachment, whisk together Pettina Cheesecake Mix with cold water for 4-6 minutes on high.

Assembly:
1. Pour Pettina Cheesecake Mix at the bottom of desired mold.
2. Place a slice of Kiwi muffin cake in the middle.
3. Place the gelatinized kiwi on top of the kiwi cake

4. Place Pettina Cheesecake Mix on top and sides.
5. Freeze or chill to set.
6. Cover with the Fino Kiwi Glaze.
7. Place the chocolate bark on top of the board.