

# LECHE FLAN CHEESECAKE

## OVERVIEW

17-012

## INGREDIENTS

### Group Leche Flan

Ingredient	KG
Sugar	0.100
Egg Yolk	0.200
Evaporated Milk	0.397
Condensed Milk	0.350
<b>Total Weight:</b>	<b>1.047</b>

### Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.450	100.00
Water	0.450	100.00
Eggs	0.100	22.22
Bakels Lemon Cream	0.300	66.67
<b>Total Weight:</b>	<b>1.300</b>	

### Group Caramelized Sugar

Ingredient	KG	%
Sugar	0.180	-
<b>Total Weight:</b>	<b>0.180</b>	

**Yield:** 8 pieces x 300g

## METHOD

How to do it:

1. Mix egg yolk, evaporated milk, condensed milk and sugar. Strain
2. Set aside.
3. Mix Pettina Cheesecake, water and egg and whisk for 3 minutes.
4. Set aside.
5. Caramelize sugar on pan mold.
6. Combine Group 1 and Group 2 and place it to the leche flan mold.
7. Bake for 25 minutes inside a water bath.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## OCCASION

Christmas



## FINISHED PRODUCT

Cake, Cheesecake