

# LEMON STRAWBERRY CHEESECAKE

## OVERVIEW

13-032

## INGREDIENTS

### Group Cake Base

Ingredient	KG	%
Cake Flour	0.075	100.00
Water	0.035	47.00
Eggs	0.188	250.00
Sugar	0.105	140.00
BAKELS OVALETT	0.009	12.00
BAKELS BAKING POWDER	0.001	1.60
<b>Total Weight:</b>	<b>0.413</b>	

### Group Fruit Filling

Ingredient	KG	%
BAKELS LES FRUITS 50% STRAWBERRY	0.050	-
<b>Total Weight:</b>	<b>0.050</b>	

### Group Cheesecake Base

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.290	-
Water	0.218	-
APITO LEMON PASTE	0.002	-
<b>Total Weight:</b>	<b>0.509</b>	

### Group Syrup

Ingredient	KG	%
Grenadine Syrup	0.005	-
Water	0.005	-
<b>Total Weight:</b>	<b>0.010</b>	

### Group Glaze

Ingredient	KG	%
Diamond Glaze All around	0.200	-
<b>Total Weight:</b>	<b>0.200</b>	

### Group Garnishing

Ingredient	KG	%
BAKELS UNIFIL STRAWBERRY	0.005	-
Fresh strawberry	0.164	-
<b>Total Weight:</b>	<b>0.169</b>	

**Yield:** 1 x 6" cake



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake

## METHOD

How to do it:

Cake Base:

1. Combine all ingredients.
2. Using wire whisk, mix on low speed for 30 secs. Scrape down. Shift to high speed and mix for 8 minutes.
3. Shift to low speed and mix for 30 secs.
4. Deposit in 12"x16" jelly roll pan.
5. Bake for 10-15 minutes at 180°C. Cool.

Cheesecake Base:

1. Whisk all ingredients on top speed for 1 minute. Scrape
2. Whisk on top speed for 3-4 minutes or until light.
3. Fill into cooled cake.

Glaze:

1. Add Unifil Strawberry into Diamond Glaze All 'Round and slowly stir to create a marble effect.
2. Pour on chilled cake.

Assembly:

1. Place sponge base at the bottom of the ring mold. Drizzle with Grenadine syrup mixture to moisten.
2. Cut strawberries crosswise and place on top of the sponge with the inner portion of the strawberry facing the ring mold. Arrange strawberries all throughout the cake.
3. Deposit Les Fruits Strawberry in the middle of the cake.
4. Fill the mold with cheesecake base.
5. Freeze for 4 hours
6. Unmold the frozen cake and glaze with Diamond Glaze all 'Round-Unifil Strawberry mixture.
7. Decorate as desired.