



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

MARBLED COFFEE CHEESECAKE

OVERVIEW

17-044

INGREDIENTS

Group Base

Ingredient	KG	%
PETTINA SPONGE MIX COMPLETE	0.500	100.00
Whole Eggs	0.500	100.00
Water	0.125	25.00
BAKELS DAIRY BLEND (melted)	0.125	25.00
Total Weight:	1.250	

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.400	100.00
Fresh Milk (cold)	0.360	90.00
Total Weight:	0.760	

Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	-
Water	0.125	-
BAKELS DIAMOND GLAZE WHITE	0.500	-
APITO EXPRESSO PASTE	0.010	-
Total Weight: 0.760		

Yield: 1 x 8" cake

METHOD

How to do it:

Base:

1. In a large mixing bowl, combine Pettina Sponge Mix, water and whole eggs. Mix using wire whisk for 5 minutes from medium to high speed.
2. Fold melted World Compound Butter and mix for 1 minute.
3. Pour mixture in a clean sheet tray line with parchment paper and bake for 13 minutes at 190°C.
4. Cool down and set aside.

Cheesecake:

1. In a large mixing bowl, paddle cheesecake mix and fresh milk on top speed for 1 min. scrape.
2. Paddle on top speed for 3-4 min or until light and even.

Marbled Glaze:

1. Combine Saphire Glaze Neutral and water.
2. Bring to a boil to dissolve Saphire Neutral completely.
3. Add the solution to Diamond Glaze White and fold slowly.
4. Glaze temperature should be 35- 38°C before application.
5. Marble mixture with Apito Espresso Paste.

Assembly:

1. Place 6 inches base sponge in an 8 inches cake ring line with mousse tape.
2. Fill with classic cheesecake mixture.
3. Freeze overnight.
4. Pour with Mirror Glaze Espresso
5. Serve and enjoy.