



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake

MARbled STRAWBERRY CHEESECAKE

OVERVIEW

17-048

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 Cheese cake

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

Group Jellified Strawberry

Ingredient	KG	%
Gelatin Mass	0.003	-
BAKELS LES FRUITS 50% STRAWBERRY	0.125	-
Sugar	0.020	-
Water	0.010	-
Total Weight: 0.158		

Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	-
Water	0.125	-
BAKELS DIAMOND GLAZE WHITE	0.500	-
APITO STRAWBERRY 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 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.

Jellified Strawberry:

1. Boil water and sugar together.
2. Add in the gelatin mass.
3. Mix the sugar mixture into BAKELS Les Fruits Strawberry and place the mixture into Silicon molds and freeze overnight.

Marbled Strawberry 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 35-40°C before application.
5. Marble mixture with Apito Strawberry Flavocol.

ASSEMBLY:

1. Place 6 inches base sponge in an 8 inches cake ring line with parchment paper.
2. Half fill cake ring with classic cheesecake mixture.
3. Put jellified strawberry.
4. Fill again with classic cheesecake mixture.
5. Freeze overnight.
6. Pour with Mirror Glaze Strawberry.
7. Serve and enjoy.