

# MARBLED UBE CHEESECAKE

## OVERVIEW

17-047

## 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
<b>Total Weight:</b>	<b>1.250</b>	

### Group Cheese cake

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

### Group Glaze

Ingredient	KG	%
BAKELS SAPHIRE NEUTRAL	0.125	-
Water	0.125	-
BAKELS DIAMOND GLAZE WHITE	0.500	-
APITO UBE PASTE	0.010	-
<b>Total Weight:</b>	<b>0.760</b>	

**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 190C.
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 Ube Glaze:

1. Combine Sapphire Glaze Neutral and water.
2. Bring to a boil to dissolve Sapphire Neutral completely.
3. Add the solution to Diamond Glaze White and fold slowly.
4. Glaze temperature should be 35- 38C before application.



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake

5. Marble mixture with Apito Ube 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 coulis if desired.
4. Fill again with classic cheesecake mixture.
5. Freeze overnight.
6. Pour with Mirror Glaze Ube.
7. Serve and enjoy.