

MATCHA CHEESECAKE

OVERVIEW

16-031

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	0.134
BAKELS DAIRY BLEND	0.100
Sugar	0.066
Total Weight:	0.300

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.400	100.00
Fresh Milk (cold)	0.360	90.00
Matcha Powder	0.008	-
Total Weight:	0.768	

Group Icing

Ingredient	KG	%
BAKELS WHIPPING CREAM	0.200	-
Fresh Milk (cold)	0.050	-
Total Weight:	0.250	

Yield: 1 x 8" cake

METHOD

How to do it:

Crust:

1. Combine all the ingredients for the crust and press down on an 8-inch spring form or ring pan. Refrigerate.

Cheesecake:

1. Paddle cheesecake ingredients on low speed for 1 min. and scrape down.
2. Paddle on top speed for 3-4 min or until light and even.
3. Fill into refrigerated crust.
4. Chill until it sets.
5. Decorate with BWC using plain tube nozzle & chocolate decors.

Icing:

1. Beat Bakels whipping cream on high speed for 5 mins using a paddle.
2. Replace paddle with a wire whisk. Gradually add cold milk while mixing on high speed for 3-5 min or until desired volume and consistency are achieved.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake