

PASTILLAS CHEESECAKE

OVERVIEW

15-016

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	0.089
Salted Butter	0.067
Refined Sugar	0.022
Total Weight: 0.178	

Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.290	100.00
Water	0.218	75.00
Total Weight: 0.508		

Group Pastillas

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.080	-
Skimmed milk powder	0.045	-
Buttermilk powder	0.045	-
Total Weight: 0.170		

Group Glaze

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.050	-
Total Weight: 0.050		

Yield: 1 x 6-inch cake

METHOD

How to do it:

1. Mix crust ingredients until homogenous. Press onto bottom of a 6-inch springform pan. Set aside.
2. Combine pastillas ingredients until homogenous.
3. Round into balls of approximately 6 grams each. Dust with refined sugar and set aside.
4. Whisk cheesecake ingredients on top speed for 1 minute. Scrape.
5. Whisk on top speed for 3-4 minutes or until light.
6. Fold in pastillas balls.
7. Fill into crust. Chill until set.
8. Top with Diamond Glaze Toffee Caramel.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake