

REFRIGERATED CHOCOLATE CHEESECAKE

OVERVIEW

17-036

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	0.178
BAKELS DAIRY BLEND	0.134
Refined Sugar	0.088
Total Weight:	0.400

Group Base

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.580	100.00
FINO DARK CHOCOLATE CHIPS	0.050	9.00
APITO COOKING CHOCOLATE	0.250	43.00
Water	0.434	75.00
Total Weight:	1.314	

Group Icing

Ingredient	KG	%
BAKELS DARK CHOCOLATE FUDGE	0.250	-
Total Weight:	0.250	

Yield: 1 x 8" round cake

METHOD

How to do it:

1. In a bowl, combine the crust ingredients. Press crust mixture in an ring mold and set aside.
2. Combine base ingredients in a mixing bowl. Place cheesecake mix and cold water. Using a wire attachment, whisk on high speed for 1 minute and scrape down the sides. Mix for another 3-4 minutes or until the mixture is light.
3. Fold in chocolate chips and chopped chocolate.
4. Deposit the cheesecake batter on top of the crust.
5. Chill to set.
6. Cover with Bakels Dark Choco Fudge.



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake