



## DISPLAY CONDITIONS

Chilled



## CATEGORY

Cakes, Specialty



## FINISHED PRODUCT

Cake, Cheesecake

# SALTED CARAMEL CHEESECAKE

## OVERVIEW

16-058

## INGREDIENTS

### Group Crust

Ingredient	KG
Graham crackers (crushed)	0.054
Butter	0.049
Refined Sugar	0.047
<b>Total Weight:</b>	<b>0.150</b>

### Group Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.210	100.00
Water	0.210	100.00
<b>Total Weight:</b>	<b>0.420</b>	

### Group Caramel Filling

Ingredient	KG	%
BAKELS CARAMEL CREAM	0.200	-
Rock Salt	0.004	-
<b>Total Weight:</b> 0.204		

### Group Topping

Ingredient	KG	%
BAKELS DIAMOND GLAZE CARAMEL TOFFEE	0.065	-
<b>Total Weight:</b> 0.065		

**Yield:** 1 x 6" ring mold

## METHOD

How to do it:

Crust:

1. Melt the butter.
2. Combine all Group 1 ingredients and press down on a 6-inch ring pan.
3. Freeze for 15-30 minutes.

Cheese Cake:

1. Blend all ingredients on high speed for 1 minute and scrape down the sides and the bottom of the bowl.
2. Blend on high speed for approximately 3-4 minutes.
3. Set aside.

Caramel Filling:

1. Using a spatula or a spoon, mix the Caramel Cream until it reaches a spreadable consistency.

Assembly:

1. Pipe 210g cheesecake mixture in prepared crust. Spread evenly.
2. Pipe 100g caramel cream on top of the cheesecake mixture. Spread evenly.
3. Sprinkle 2g rock salt over the caramel filling.
4. Repeat steps 1-3.
5. Freeze until set. Top with Diamond Glaze Toffee Caramel.
6. Serve.