



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Brownie, Cake, Cheesecake

SPICY BROWNIE CHEESECAKE TREAT

OVERVIEW

15-007

INGREDIENTS

Group Spicy Brownie

Ingredient	KG	%
Fino Chocolate Cake Mix	0.125	100.00
Eggs	0.013	10.00
Water	0.038	30.00
BAKELS BUTTA BUTTEROIL SUBSTITUTE	0.013	10.00
Glucose	0.013	10.00
Peanuts	0.005	4.00
Chili powder	0.005	4.00
Total Weight:	0.210	

Group Dark Cherry Cheesecake

Ingredient	KG	%
PETTINA CLASSIC CHEESECAKE MIX	0.250	-
Water	0.188	-
BAKELS LES FRUITS 50% DARK CHERRY	0.110	-
Total Weight:	0.548	

Group Topping

Ingredient	KG	%
BAKELS LES FRUITS 50% DARK CHERRY	0.100	-
Total Weight:		0.100

Yield: 1 x 6" cake

METHOD

How to do it:

Spicy Brownie:

1. Combine Butta Butteroils Substitute, eggs, water, and glucose. Mix on low speed for 1 minute.
2. Add Fino Chocolate Cake Mix and chili powder and blend on medium speed for 1 minute.
3. Deposit batter in a 6" ring mold.
4. Bake at 180°C for 10-15 minutes.

Dark Cherry Cheesecake:

1. Combine Pettina Classic Cheesecake Mix and water.
2. Whisk on high speed for 5 minutes or until light.
3. Deposit on top of the baked spicy brownie. Pour Les Fruits Dark Cherry 50% on top and swirl to create a marbled appearance.
4. Refrigerate to allow cheesecake to set.
5. Top with Les Fruits Dark Cherry 50%.