



DISPLAY CONDITIONS

Room Temperature



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

SPICY GINGER LEMON CHEESECAKE

INGREDIENTS

Group Crust

Ingredient	KG
Graham crackers (crushed)	-
Butter	-
Brown Sugar	-
Total Weight:	0.000

Group Base

Ingredient	KG
PETTINA CLASSIC CHEESECAKE MIX	-
Water	-
All Purpose Cream	-
Candied Ginger	-
BRITE VANILLA EXTRA STRENGTH	-
APITO LEMON PASTE	-
Total Weight:	0.000

Group Topping

Ingredient

Spicy Fruit Lemon Ginger

Butter

Sugar

KG

-

-

-

Total Weight: 0.000

Yield: 1 x 6" cake

METHOD

How to do it:

Crust:

1. Combine all the crust ingredients and press on a 6-inch pan.
2. Bake at 170°C for 10 minutes

Base:

1. Whisk all the ingredients on medium speed for 1 minute. Scrape down.
2. Whisk on high speed for 3-4 minutes or until light.
3. Deposit the batter on the pre-baked crust.
4. Chill overnight.

Topping:

1. Combine all the ingredients and mix for 3-4 minutes on medium speed.
2. Use as cake topping as desired.