

STRAWBERRY WHITE CHOCOLATE CHEESECAKE

OVERVIEW

11-031



DISPLAY CONDITIONS

Chilled



CATEGORY

Cakes, Specialty



FINISHED PRODUCT

Cake, Cheesecake

INGREDIENTS

Group 1

Ingredient	KG	%
Chocolate cookies (crushed)	0.120	53.33
Graham crackers (crushed)	0.060	26.67
Almond Powder	0.030	13.33
Butter	0.075	33.33

Total Weight: 0.285

Group 2

Ingredient	KG	%
Cream Cheese	0.225	100.00
Sugar	0.053	23.56
Condensed Milk	0.080	35.56
BAKELS WHITE CHOCOLATE TRUFFLE (Heat & Pour)	0.060	26.67
Eggs	0.100	44.44
BRITE VANILLA EXTRA STRENGTH	0.001	6.22
BAKELS LES FRUITS 50% STRAWBERRY	0.043	17.10

Total Weight: 0.562

Group 3

Ingredient	KG	%
Fresh strawberry	-	-
Pistachios (chopped)	-	-
BAKELS DIAMOND GLAZE NEUTRAL	-	-

Total Weight: 0.000

Yield: 1 piece x 8.5"

METHOD

How to do it:

Crust:

1. Mix crushed chocolate cookies, crushed graham crackers and almond powder.
2. Melt butter and incorporate in the mixture.
3. Bake crust at 180°C for 10 minutes.

Filling:

1. Cream sugar and cream cheese for 5 minutes.
2. Add eggs and Brite Vanilla Extra Strength. Mix at medium speed for another 5 minutes.
3. Heat Bakels Condensed Milk. Add Bakels White Chocolate Truffle and pour into the mixture.
4. Swirl Les Fruits Strawberry.
5. Pour on top of the crust and bake at 150°C for 40-55 minutes.
6. Decorate with fresh strawberries brushed with Diamond Glaze Neutral. Sprinkle chopped pistachio.