



Desserts and Patisserie - Premixes

**Recipe No:**

**R600 - R600e**

**BAKED CHEESECAKE BATTER**

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	PETTINA SPONGE SUPREME	0.625
	Eggs 6	0.650
	PETTINA CHEESECAKE MIX	1.250
	Water	0.720
	Cream Cheese	0.325
	Fresh Lemon Juice	0.025

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<b>Total Weight</b>	<b>3.595</b>
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- Method:**
1. Place all ingredients together in bowl and whisk for 5 minutes on high speed.
  2. Line appropriate baking ring with par baked sweet pastry crust.
  3. Deposit desired amount of cheesecake batter into baking ring and smooth off the top.
  4. For small individual cheesecakes allow approximately 400g batter.
  5. For café styled cheesecake allow up to 1kg of batter.
  6. Place cheesecakes into a water trough and place into a pre-heated 170°C and bake for approximately 45 minutes or until firm.
  7. Remove from oven and let cool, then freeze until required for decoration.

**Notes:** The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.  
Lemon Juice in the Baked Cheesecake Base Batter is optional

**Yield:** For small individual cheesecakes allow approximately 400g batter.  
For café styled cheesecake allow up to 1kg of batter.