



Desserts and Patisserie - Premixes

Recipe No:
R600 - R600f

DARK CHERRY BAKED CHEESECAKE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Baked Cheesecake Base Batter	1.000
	NZB DARK CHERRY FILLING	0.400
Total Weight		1.400

Method:

1. Line appropriate baking ring with par baked sweet pastry crust.
2. Fold together Baked Cheesecake Base Batter and NZB Dark Cherry Filling.
3. Deposit cheesecake mix into baking ring and smooth off the top.
4. For small individual cheesecakes allow approximately 400g batter.
5. For Café – styled cheesecakes allow up to 1kg of batter.
6. Place cheesecakes into a water trough and place into a pre-heated 170°C oven and bake for approximately 45 minutes or until firm.
7. Remove from oven and let cool, and then freeze until required for decoration.

Notes: The metric recipe is of similar size to the avoirdupois recipe but is not an exact conversion.

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