



Desserts and Patisserie - Mousse Style cakes

Recipe No:
R602 - R602j

TIRAMISU BAKED CHEESECAKE

USING BAKELS TIRAMISU MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	Cold Water	0.120	28.6%
	BAKELS TIRAMISU	0.100	23.8%
2	Baked Cheesecake Base Batter	0.200	47.6%
Total Weight		0.420	

Method: 1. Line appropriate baking ring with par baked sweet pastry crust.
2. Mix Group 1 together for 5 minutes.
3. Fold Group 1 into Group 2 and deposit into baking ring and smooth off the top.
4. Place cheesecakes into a water trough and place into a pre-heated 170°C and bake for approximately 45 minutes or until firm.
5. Remove from oven and let cool, then freeze until required for decoration

Notes: Recipe percentages are on total batter / mix weight (100%)

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