



Desserts and Patisserie - Premixes

Recipe No:
R600 - R600I

HAZELNUT TRUFFLE BAKED CHEESECAKE

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
	Baked Cheesecake Base Batter	0.400
	BAKELS HAZELNUT TRUFFLE MIX (melted)	0.040
	Walnuts (chopped)	0.120

Total Weight	0.560
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- Method:**
1. Line appropriate baking ring with par baked sweet pastry crust.
 2. Fold ingredients together.
 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 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.

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