



Custard - Cold Process

Recipe No:
R608 - R608f

CUSTARD CHEESE CAKE FILLING

USING PETTINA CLASSIC CHEESECAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>	
1	PETTINA CLASSIC CHEESECAKE MIX	0.400	16%
	INSTANT KRAMESS	0.400	16%
	Water	1.500	60%
2	Bakels Fruit Filling (your choice)	0.200	8%

Total Weight	2.500
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Method:

1. Place group 1 ingredients in mixing bowl
2. Whisk on top speed for 1 minute
3. Scrape down
4. Whisk on top speed for 2 minutes
5. If desired add group 2 and blend through the mixture on low speed.
6. This filling is suitable for Croissants and Danish Pastries as well as cheesecakes and fruit flans.

Notes: This filling is suitable for Croissants and Danish Pastries as well as cheesecakes and fruit flans.
Recipe percentages are on total batter / mix weight (100%)

Yield: 2.5 Kg of prepared Custard cheese cake filling