



Desserts and Patisserie - Premixes

Recipe No:

R608 - R608h

CHEESECAKE FILLING

USING PETTINA CLASSIC CHEESECAKE MIX

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	PETTINA CLASSIC CHEESECAKE MIX	0.800
	Water	0.600
2	Bakels Fruit Filling (your choice)	0.200
Total Weight		1.600

Method: 1. Whisk group 1 on top speed for 1 minute.
2. Scrape down.
3. Whisk on top speed until light approximately 3-4 minutes.
4. Add group 2 and blend in on low speed.
5. Spread over base allowing 10mm for topping. Ensure there are no bubbles by working mixture from the centre toward the outer edge of Cheesecake. Then carefully drop onto table to further "settle" into tin.

Notes: This filling is also suitable for sweet pastry base or crumb base.