

BAKED CHEESECAKE BATTER

INGREDIENTS

Group 1

Ingredient	KG
PETTINA SPONGE SUPREME	0.625
PETTINA CHEESECAKE MIX	0.650
Water	1.250
Cream Cheese	0.720
Fresh Lemon Juice	0.325
Total Weight:	3.595

METHOD

Place all ingredients together in bowl and whisk for 5 minutes on high speed. Line appropriate baking ring with par baked sweet pastry crust. Deposit desired amount of cheesecake batter into baking ring and smooth off the top. For small individual cheesecakes allow approximately 400g batter. For cafŽ styled cheesecake allow up to 1kg of batter. Place cheesecakes into a water trough and place into a pre-heated 170jC and bake for approximately 45 minutes or until firm. Remove from oven and let cool then freeze until required for decoration.



CATEGORY

Cheesecake, Desserts &
Patisserie