

# BLUEBERRY BAKED CHEESECAKE

## INGREDIENTS

### Group 1

Ingredient

NZB BLUEBERRY FILLING

KG

0.500

0.300

**Total Weight:** 0.800

## METHOD

Line appropriate baking ring with par baked sweet pastry crust. Fold together Group 1. Deposit Group 1 batter into baking ring followed by Group 2 batter and smooth off the top. Baked Cheesecake Base Batter 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