



CUSTARD CHEESE CAKE FILLING

Ingredients

Group 1

Ingredient	Weight (%)	KG
PETTINA CLASSIC CHEESECAKE MIX		0.400
		16
INSTANT KRAMESS		0.400
		16
Water		1.500
		60

Total Weight: 2.300

Group 2

Ingredient	Weight (%)	KG
Bakels Fruit Filling (your choice)		0.200
		8

Total Weight: 0.200

Method

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



Category

Cold Process, Custard



Finished Product

2.5 Kg of prepared Custard cheese cake filling

