

# DARK CHERRY BAKED CHEESECAKE

## INGREDIENTS

### Group 1

Ingredient

NZB DARK CHERRY FILLING

KG

1.000

0.400

**Total Weight:** 1.400

## METHOD

Line appropriate baking ring with par baked sweet pastry crust. Fold together Baked Cheesecake Base Batter and NZB Dark Cherry Filling. Deposit cheesecake mix into baking ring and smooth off the top. For small individual cheesecakes allow approximately 400g batter. For CafŽ Đ styled cheesecakes allow up to 1kg of batter. Place cheesecakes into a water trough and place into a pre-heated 170°C oven and bake for approximately 45 minutes or until firm. Remove from oven and let cool and then freeze until required for decoration.



## CATEGORY

Cheesecake, Desserts &  
Patisserie