



CHEESECAKE MOUSSE ON PUFFED DIGESTIVE BASE

INGREDIENTS

Group Digestive Base

Ingredient

[Bakels Digestive Biscuit Crumb](#)

Puffed rice

Butter

Group Cream Cheese Mousse

Ingredient

[Bakels Fond Royale](#)

Water

Cream cheese

[Aromatic Lemon Flavour \(natural\)](#)

Heavy cream



DISPLAY CONDITIONS

Chilled



CATEGORY

Confectionery



OCCASION

Summer



FINISHED PRODUCT

Confectionery, Dessert

	KG
Bakels Digestive Biscuit Crumb	0.500
Puffed rice	0.050
Butter	0.275
Total Weight:	0.825

	KG
Bakels Fond Royale	0.250
Water	0.200
Cream cheese	0.200
Aromatic Lemon Flavour (natural)	0.010
Heavy cream	1.000
Total Weight:	1.660

Group Glaze

Ingredient

Bakels Diamond Glaze Neutral

Water

Bakels Sapphire Glaze

Aromatic Colour Yellow

KG

1.000

0.300

0.200

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Total Weight: 1.500

METHOD

1. Digestive base

Mix the melted butter with digestive crumb and puffed rice. Fill approximately 40 g into tartlet molds and place into the freezer.

2. Cream Cheese mousse

Mix Fond Royal, water and flavour, then mix in the cream cheese. Add the lightly whipped cream little by little. Fill in silicone molds and place into the freezer.

3. Glaze

Boil water and Sapphire Glaze. Add Diamond Glaze and colour.

4. Assemble/decoration

Loosen the digestive bases out of the molds. Glaze the mousse balls.

Put the three mousse balls on the Digestive base and decorate as desired.