




CATEGORY

Confectionery



OCCASION

Summer



**FINISHED
PRODUCT**

Cake

STRAWBERRY CHEESECAKE

INGREDIENTS

Group Digestive Crumbs

Ingredient	KG	%
Bakels Digestive Biscuit Crumb	0.500	83.00
Butter	0.100	17.00
Total Weight: 0.600		

Group Cheesecake

Ingredient	KG	%
Bakels Cheesecake	1.000	47.00
Water	1.000	47.00
Aromatic Strawberry Flavour	0.120	6.00
Total Weight: 2.120		

METHOD

1. Melt the butter and add the crumbs, mix to a homogeneous mass.
2. Mix all the ingredients for the cheesecake with a whisk at low speed for 1 min, scrape down the edges and whisk another 4-5 min at average speed.
3. Line a 18 cm ring with a plastic strip, press out 200 g crumbs at the bottom.
4. Fill up with the cheesecake mousse to the edge.
5. Freeze the cake.
6. When using the cake take it out of the freezer and out of the ring. Decorate with optional products.