



#### CATEGORY

Bakery



#### OCCASION

Christmas



#### FINISHED PRODUCT

Cheesecake

## EGGNOG CHEESECAKE TREES

### INGREDIENTS

#### Group Biscuit Base

Ingredient	KG
<a href="#">Digestive Biscuit Crumb</a>	0.320
Butter	0.080
<b>Total Weight:</b>	<b>0.400</b>

#### Group Eggnog Cheesecake

Ingredient	KG
<a href="#">Cheesecake Mix</a>	0.750
Water	0.540
Nutmeg	0.012
<b>Total Weight:</b>	<b>1.302</b>

#### Group Topping

Ingredient	KG
<a href="#">Chockex - Dark</a>	1.500
Gold Glitter Spray	-
<b>Total Weight:</b>	<b>1.500</b>

### METHOD

#### Biscuit Base

1. Mix melted butter into the [Digestive Biscuit Crumb](#).
2. Scale at 400g into rectangle tray.
3. Place into the fridge to set for 30 minutes.
4. Once set using a small ring cutter, cut out 8g circles to form a tree base.

#### Cheesecake

1. Add the Cheesecake Mix water and ground nutmeg into a mixing bowl, fitted with a whisk.
2. Mix for 1 minute on low speed.
3. Scrape down.
4. Mix for 4 minutes on high speed.
5. Pipe 25g of the cheesecake mix onto the biscuit base in a tall swirl shape to form a tree.
6. Place into the freezer to set for 30 minutes.

#### Topping

1. In a bowl, gently melt the Dark Chocex Chocolate
2. Remove the frozen cheesecake trees from the freezer and place them on a cooling wire.
3. Pour and flood the frozen cheesecake trees with 30g of the melted Dark Chocex Chocolate.
4. Lightly spray each tree with gold glitter spray to finish.