



## ETON MESS SWIRL CHEESECAKE

### 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 : Strawberry Swirl Cheesecake

Ingredient	KG
<a href="#">Cheesecake Mix</a>	0.625
Water	0.425
<a href="#">Fruit Filling - Strawberry 70%</a>	0.150
<b>Total Weight:</b>	<b>1.200</b>

#### Group : Topping

Ingredient	KG
<a href="#">Actiwhite® Meringue Mix</a>	0.010
Water	0.100
Caster sugar	0.200
<a href="#">Aromatic red colour</a>	0.005
<b>Total Weight:</b>	<b>0.315</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Pâtisserie



### OCCASION

Summer



### FINISHED PRODUCT

Cheesecake

## METHOD

### Biscuit Base

1. Mix melted butter into the [Digestive Biscuit Crumb](#).
2. Scale at 400g into a 9-inch ring to form a base.
3. Place into the fridge to set for 30 minutes.

### Cheesecake

1. Add the [Cheesecake Mix](#) and water 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. Gently fold in the [Strawberry Fruit Filling](#) on slow speed to form a swirl pattern.
6. Pour 1200g of the cheesecake mix onto the biscuit base.
7. Place into the fridge to set for 30 minutes.

### Topping

1. Dissolve the [Actiwhite Meringue Mix](#) in the water and allow to soak for 5-10 minutes.
2. For a light meringue, add half the sugar, whip on high speed to full volume and fold in the remaining sugar.
3. For a slightly heavier meringue, whip the entire quantity of sugar together with the Actiwhite solution.
4. Gently fold in the [Aromatic Red Colour](#) on a slow speed to form a swirl pattern.
5. Pipe 100g of the meringue into a 9" round circle and with the remaining meringue pipe 5g kisses or domes.
6. Dry the meringues at low temperature, approximately 100°C-120°C.
7. Once the meringues are dry, place the meringue disc onto the chilled strawberry cheesecake and finish with the smaller meringues and freeze dried strawberries.