



MILLIONAIRES CARAMEL CHEESECAKE

INGREDIENTS

Group : Biscuit Base

Ingredient	KG
Digestive Biscuit Crumb	0.320
Butter	0.080
Total Weight:	0.400

Group : Cheesecake

Ingredient	KG
Cheesecake Mix	0.750
RTU Caramel Cream Filling	0.190
Water	0.510
Total Weight:	1.450

Group : Assembly/Decoration

Ingredient	KG
RTU Caramel Cream Filling	0.750
Total Weight:	0.750

Yield: 1 Cheesecake



DISPLAY CONDITIONS

Ambient



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cheesecake, Confectionery,
Sweet Good

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. Pipe 250g of [RTU Cream Filling – Caramel](#) onto the set biscuit base.
2. Add all cheesecake ingredients into a mixing bowl, fitted with a whisk.
3. Mix for 1 minute on low speed.
4. Scrape down.
5. Mix for 4 minutes on high speed.
6. Pour 1400g of the cheesecake mix onto the caramel cream covered biscuit base.
7. Place into the fridge to set for 30 minutes.

Assembly / Decoration

1. Once chilled, pipe star shaped [RTU Cream Filling – Caramel](#) over the top to finish.