



SALTED CARAMEL CHEESECAKE

INGREDIENTS

Group : No Bake Chocolate Base

Ingredient	KG
No Bake Chocolate Slice	0.500
Butter	0.100
Golden syrup	0.080
Total Weight:	0.680

Group : Caramel Cheesecake

Ingredient	KG
Cheesecake Mix	0.500
Water	0.350
RTU Caramel Cream Filling	0.150
Total Weight:	1.000

Group : Assembly/Finishing

Ingredient	KG
Salted Millionaires Caramel	-
Total Weight:	0.000

METHOD



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cheesecake, Dessert, Sweet
Good

Biscuit Base

1. Mix the melted butter and mix with the syrup and [No Bake Chocolate Slice](#).
2. Evenly fill a foil tray with the mix.
3. Place into the fridge to set for 30 minutes.

Caramel Cheesecake

1. Add the [Cheesecake Mix](#) and water to 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. Add the [RTU Caramel Cream Filling](#) and mix for 1 minute on low speed.

Assembly/Decoration

1. Pour the caramel cheesecake mixture on top of the base and leave to set for 60 minutes in the fridge or 30 minutes in the freezer.
2. Using a piping bag, drizzle heated [Salted Caramel](#) over the cheesecake and cut into desired shapes.