



## SPECULOOS CHEESECAKE TART

### INGREDIENTS

#### Group : No Bake Base

Ingredient	KG
<a href="#">No Bake Chocolate Slice</a>	1.000
Butter	0.190
Water	0.090
<a href="#">Speculoos Spread</a>	0.130
<b>Total Weight:</b>	<b>1.410</b>

#### Group : Cheesecake

Ingredient	KG
<a href="#">Cheesecake Mix</a>	1.000
<a href="#">Speculoos Spread</a>	0.240
Water	0.680
<b>Total Weight:</b>	<b>1.920</b>

#### Group : Assembly/Decoration

Ingredient	KG
<a href="#">Speculoos Crumbles</a>	0.015
Gingerbread men	-
<b>Total Weight:</b>	<b>0.015</b>



### DISPLAY CONDITIONS

Chilled



### CATEGORY

Patisserie



### OCCASION

Christmas



### FINISHED PRODUCT

Cheesecake, Confectionery,  
Sweet Good

## METHOD

### No Bake Base

1. Mix the melted butter with the water, [Speculoos Spread](#) and [No Bake Chocolate Slice](#).
2. Scale at 650g into a 9" round case, ensuring the base and sides are evenly covered.
3. Chill and allow to set.

### Speculoos Cheesecake

1. Add the [Cheesecake Mix](#), [Speculoos Spread](#) 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.

### Assembly/Decoration

1. Spoon 950g of the speculoos cheesecake mixture into the base, smoothing the top.
2. Chill and allow to set.
3. Top with gingerbread men and [Speculoos Crumbles](#) to finish.