



STRAWBERRY & LEMON CHEESECAKE

INGREDIENTS

Group : Biscuit Base

Ingredient	KG
Palm Free Digestive Biscuit Crumb	0.500
Butter	0.120
Golden syrup	0.150
Total Weight:	0.770

Group : Lemon Cheesecake Layer

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

Group : Strawberry Cheesecake Layer

Ingredient	KG
Cheesecake Mix	0.500
Water	0.350
Bakels 50% Strawberry Filling	0.150
Total Weight:	1.000



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Summer



FINISHED PRODUCT

Cheesecake, Dessert, Sweet
Good

Group : Finishing

Ingredient

RTU Strawberry Glaze

KG

0.100

Total Weight: 0.100**METHOD****Biscuit Base**

1. Melt the butter and add golden syrup, then blend in the [Palm Free Digestive Biscuit Crumb](#).
2. Flatten the mixture into a cake ring or a baking tray, press it down evenly then chill to firm up.

Lemon Cheesecake Layer

1. Add all ingredients (except [RTU Lemon Cream Filling](#)) 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. Add the [RTU Lemon Cream Filling](#) and mix for a further 1 minute on low speed.

Strawberry Cheesecake Layer

1. Add all ingredients (except Strawberry 50% Fruit Filling) 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. Add the Strawberry 50% Fruit Filling and mix for 1 minute on low speed.

Assembly/Decoration

1. Pour the lemon cheesecake layer on top of the biscuit base and let it set for 60 minutes in fridge or 30 minutes in freezer.
2. Pour the strawberry cheesecake layer on top and leave to set for 60 minutes in fridge or 30 minutes in freezer.
3. Spread the [RTU Strawberry Glaze](#) on top with a palette knife and cut into desired shapes.