



DISPLAY CONDITIONS

Chilled



CATEGORY

Patisserie



OCCASION

Valentine's Day



FINISHED PRODUCT

Cheesecake, Confectionery,
Sweet Good

VALENTINE'S STRAWBERRY CHEESECAKE

INGREDIENTS

Group : Chocolate Biscuit Base

Ingredient	KG
No Bake Chocolate Slice	10.000
Butter	3.800
Water	1.800
Total Weight:	15.600

Group : Strawberry Cheesecake

Ingredient	KG
Cheesecake Mix	18.000
Water	12.100
Strawberry Fruit Filling 70%	4.500
Total Weight:	34.600

Group : Assembly/Decoration

Ingredient	KG
Instant Cream	1.650
Water	1.150
Total Weight:	2.800

Yield: 24 Cheesecakes

METHOD

Chocolate Biscuit Base

1. Mix melted butter with water and [No Bake Chocolate Slice](#).
2. Scale at 375g into a 9-inch ring to form a base.
3. Place into the fridge to set for 30 minutes.

Cheesecake

1. Add all cheesecake ingredients 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. Pipe 250g of [Fruit Filling - Strawberry 70%](#) onto the base, leaving a small space around the edge.
6. Add 1.400kg of cheesecake mix on top to fill the ring.
7. Smooth off the top and place into the fridge to set.

Assembly / Decoration

1. Once set, portion the cheesecake into 14 slices.
2. Finish with instant cream and strawberry halves.