



DISPLAY CONDITIONS

Ambient



CATEGORY

Bakery, Cakes, Muffins & Sponge Products



OCCASION

Afternoon Tea, BBQ, Celebration, Festive



FINISHED PRODUCT

Dessert, Sweet Food, Sweet Good

RASPBERRY CHEESE CREME CAKE

INGREDIENTS

Group A

Ingredient	KG
BAKELS CRÈME CAKE MIX	1.000
Eggs	0.350
Water	0.225
Vegetable Oil	0.300
BAKELS LES FRUITS RASPBERRY 50%	0.700
Total Weight:	2.575

Group B

Ingredient	KG
PETTINA CHEESECAKE MIX	0.330
Whipping Cream	1.000
Total Weight:	1.330

METHOD

Use : Paddle

Group A : Cake

1. Add all the ingredients into a mixing bowl.
2. Beat the mixture with paddle at a slow speed for 1 minute and 3 minutes at medium speed or until well combined.

3. Scale 1875g of batter into 60cm x 40cm baking tray then pipe raspberry filling.
4. Bake the cake at 185°C for 35 minutes or until fully cooked.

Group B : Cream

1. Beat all ingredients on slow speed for 1 minute.
2. Continue on medium speed for 1 minute or until thicken.
3. Cut cake into half then spread Pettina Cheese, lastly put another layer of cake on top.

Cara-cara

Gunakan : Paddle

Kumpulan A : Kek

1. Masukkan semua bahan ke dalam mangkuk adunan.
2. Pukul adunan dengan dayung pada kelajuan perlahan selama 1 minit dan 3 minit pada kelajuan sederhana atau sehingga sebatu.
3. Skalikan 1875g adunan ke dalam dulang pembakar 60cm x 40cm kemudian paipkan inti raspberi.
4. Bakar kek pada suhu 185°C selama 35 minit atau sehingga masak sepenuhnya.?

Kumpulan B : Krim

1. Pukul semua bahan dengan kelajuan perlahan selama 1 minit.
2. Terusakan pada kelajuan sederhana selama 1 minit atau sampai pekat.
3. Potong kek separuh kemudian sapukan keju Pettina, akhir sekali letakkan satu lagi kek di atas.