

Red Velvet and White Chocolate Cheesecake

Ingredients:

- Macphie Red Velvet Cake Mix 0.750kg
- Eggs 0.255kg
- Oil 0.210kg
- Water 0.158kg
- Dark Choc Biscuit Crumb 1.000kg
- Butter 0.450kg
- IREKS Cheesecake Mix 0.600kg
- Sacher Bianca 0.275kg
- Mactop Traditional 0.150kg
- Water 0.150kg
- Mactop Traditional 0.250kg
- Dobra White Choc Curls
- Freeze Dried Raspberries



Method:

1. Add Red Velvet Cake Mix to egg in a bowl fitted with a beater.
2. Beat for 1 minute on slow speed and 3 minutes on medium speed.
3. On slow speed, add the oil and water and mix for 1 minute.
4. Scrape down and continue mixing for a further 3 minutes on slow speed
5. Deposit 350g into cake pans
6. Bake for 25-30 minutes at 190C. Allow to cool fully and level.
7. Melt butter and mix into biscuit crumb.
8. Deposit 350g into pan and press down to form a solid base. Allow to set in the fridge.
9. Whip Sacher Bianca until soft. Add 150g of Mactop and mix until combined.
10. Add water and Cheesecake Mix and whip for 3-5 minutes

11. Spread a thin layer of cheesecake over the biscuit base. Add layer of cake.
12. Deposit 550g of the cheesecake into each pan, level and leave in the fridge to set.
13. Whip 250g of Mactop to pipe onto the cheesecake. Decorate with Dobra Curls and Freeze Dried Raspberries if desired.