



PINK GUAVA CHEESE DESSERT

CHEESE CAKE LAYER

INGREDIENTS

PETTINA CHEESECAKE MIX	500gm
APITO PINK GUAVA PASTE	30gm
Full Cream Milk	450gm

METHOD

1. Blend all ingredients in a mixing bowl for 4-5 minutes at high speed.
2. Deposit the Pink Guava cheesecake mixture into a piping bag.

SPONGE CAKE LAYER

INGREDIENTS A

Pettina Sponge Mix Complete	500gm
Egg	500gm
Water	125gm

INGREDIENTS B

Oil	125gm
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METHOD

1. Blend group A in a mixing bowl for 5 minutes at high speed.
2. Add in group B and blend for further 1 minute at slow speed.
3. Bake 180°C for 30 minutes.

DECORATE

1. Cut the sponge cake into the appropriate size according to the shape required.
2. Assemble the base using a sponge cake layer followed by the pink guava cheesecake mixture (batter) to create alternate layers of sponge/cheese cake and chilled for 30 minutes.
3. Final topping with BAKELS DIAMOND GLAZE NUETRAL added with 2% APITO PINK GUAVA PASTE and decorate it with fresh fruits.

