



MINI MANGO CHEESECAKES

COMPOSITION

Cheesecake Mix

200g DAWN® Neutral Fond
 700g Lightly Whipped Cream
 200g Hot Water
 300g Cream Cheese

Biscuit Base

135g Melted Butter
 300g Digestive Crumb
 150g Ginger Nut Crumb

Filling

c.400g DAWN® Delifruit Classic Mango

Glaze Topping

250g DAWN® Decorgel Plus Neutral
 20g DAWN® Mango Compound
 Yellow Food Colouring as Required

Yield: Approximately 20

METHOD

Mix together all the biscuit base ingredients until the butter is fully incorporated into the crumb.

Deposit 25g of the crumb into acetate lined 3" round rings and tamp down firmly.

Deposit 20g of DAWN® Delifruit Classic Mango fruit filling onto the centre of the biscuit base.

For the cheesecake mix, start by adding the DAWN® Neutral Fond powder to the hot water and whisk until fully dissolved.

Then add the cream cheese and mix until there are no lumps left.

Add 1/3 of the lightly whipped cream and fold in.

Add the rest of the cream and fold in until completely combined.

Pour or pipe into the prepared rings leaving approximately a 3mm gap to the top (approx. 70g).

Place into the freezer and allow to set firmly (min. 2 hours).

Place the DAWN® Decorgel Plus Neutral into a plastic bowl and mix until smooth, then mix in the DAWN® Mango Compound and colour with yellow food colouring. Heat the mix to 40-45°C.

Remove the cheesecakes from the freezer and deposit the glaze on the top, then level off with a palette knife.

Place back into the freezer until the gel has set.

Remove from the freezer and then decant from ring and remove the acetate strip.

Decorate as required and place into the chiller. Allow to defrost before serving.

Item code	Product name	Packaging
2.03030.114	DAWN® Neutral Fond	2 x 2.5kg - case
2.02050.320	DAWN® Mango Compound	1kg - tub
8.00309.333	DAWN® Delifruit Classic Mango	2.7kg - tin
8.03251.301	DAWN® Decorgel Plus Neutral	3kg - pail



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