



Desserts and Patisserie - Premixes

**Recipe No:**  
**R608 - R608f**

**CLASSIC CHEESE CUSTARD FRUIT FILLING**

USING [PETTINA CHEESECAKE MIX](#)

<u>Group</u>	<u>Ingredient</u>	<u>KG</u>
1	PETTINA CLASSIC CHEESECAKE MIX	0.400
	INSTANT KRAMESS	0.400
	Water	1.500
2	Bakels Fruit Filling (your choice)	0.200
<b>Total Weight</b>		<b>2.500</b>

**Method:**

1. Place group 1 ingredients in mixing bowl
2. Whisk on top speed for 1 minute
3. Scrape down
4. Whisk on top speed for 2 minutes
5. If desired add group 2 and blend through the mixture on low speed.
6. This filling is suitable for Croissants and Danish Pastries as well as cheesecakes and fruit flans.

**Notes:** This filling is suitable for Croissants and Danish Pastries as well as cheesecakes and fruit flans.