

Halloween Pumpkin Slices

using CHEESECAKE MIX

(Recipe for 1 tray 60 cm x 20 cm)

Pumpkin seed base:

Pumpkin seeds, grated	0.200 kg
Sponge cake crumbs	0.150 kg
Butter, liquid	0.175 kg
Total weight	0.525 kg

Pumpkin cheesecake batter:

CHEESECAKE MIX	0.580 kg
Pumpkin purée	0.300 kg
Cinnamon	0.002 kg pinch
Water	0.620 kg
Total weight	1.502 kg

Beating time: 3 – 4 minutes (using a whisk)

Cheesecake batter:

CHEESECAKE MIX	0.580 kg
Water	0.920 kg
Total weight	1.500 kg

Beating time: 3 – 4 minutes

RECIPE SERVICE

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Instructions for use:

For the pumpkin seed base, mix all the ingredients, spread on a baking tray and press slightly firm. For the pumpkin cheesecake batter, beat the CHEESECAKE MIX with all the ingredients and spread on the base. Afterwards, for the cheesecake batter, beat the water and the CHEESECAKE MIX together. Pipe the batter onto the pumpkin cheesecake batter and decorate as desired.

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