

## ALL ABOUT CHEESECAKE



## CHEESECAKE



The first “cheese cake” may have been created on the Greek island of Samos. In Greece, cheesecake was considered to be a good source of energy, and there is evidence that it was served to athletes during the first Olympic games in 776 B.C. Greek brides and grooms were also known to use cheesecake as a wedding cake. The writer Athenaeus is credited for writing the first Greek cheesecake recipe in 230 A.D. where cheese was mixed until it was smooth and pasty and then honey and flour was added and was heated in one mass. It was cooled and then served.

When the Romans conquered Greece, the cheesecake was introduced to romans. They crushed cheese and eggs. These ingredients were baked under a hot brick and it was served warm. As the Romans expanded their empire, they brought cheesecake recipes to the Europeans. Great Britain and Eastern Europe began experimenting with ways to put their own unique spin on cheesecake. It was not until the 18th century, however, that cheesecake would start to look like something we recognize in the United States today.

The Classic New York style cheesecake is served without any topping. This famously smooth-tasting cake gets its signature flavor from extra egg yolks in the cream cheese cake mix. Arnold Reuben (1883-1970) is known for creating the New York Style cheesecake. Philadelphia cheesecake is known for being lighter and creamier than New York style cheesecake and it can be served with fruit or chocolate toppings.

Each region of the world also has its own way to make the cheesecake. Italians use ricotta cheese, while the Greeks use feta. Germans prefer cottage cheese, while the Japanese use a combination of cornstarch and egg whites. There are specialty cheesecakes that include blue cheese, seafood, spicy chilies and even tofu.

## METHODS OF MAKING CHEESECAKE

The three methods for baking cheesecakes are:

**The Traditional Method:** In this method, cheesecake is baked at low heat (150–160°C) until the edges are set, but the center is still jiggley.

**The New York Method:** The cheesecake goes into the oven at high temperature for 15 minutes (minimum) and then the temperature is reduced for one hour. Finally, the oven is turned off, and the cake is left to cool in the oven with the door left ajar.

**The Water Bath Method:** This method is widely used these days. The sides and bottom of the springform pan are wrapped in a wide sheet of heavy-duty aluminum foil. After the pan is filled with batter, the cake is placed in a baking dish. Boiling water is poured into the baking dish or roasting pan to a depth of about 1 in. The cheesecake is then baked, as in the traditional method, at moderate to low heat, and then cooled on the counter.



## INGREDIENTS USED IN CHEESECAKE



**Cream**



**Eggs**



**Starch**



**Flavour**

Cheesecake should have cream cheese in it but for perfect cheesecake you need other ingredients too:

- 1.** Most recipes either use **heavy cream or sour cream** for softening the texture of the cheese and adding some moisture. In case you need sour tang in your recipe go for sour cream
- 2.** Then we need **eggs** to for the cheesecake to hold together. Some people add extra yolk for richness. In case off eggless cheesecakes condensed milk is used.
- 3. Starch** is generally added to the cheesecake to prevent it from cracking and slicing it properly. Starch can be corn flour, flour or combination of the two.
- 4. Flavours** can be added in the batter or by spreading on the top as a topping.



## TIPS FOR MAKING CHEESECAKE

### How to Make Cheesecake Base:

- Crush digestive biscuits or graham crackers in a food processor till finely ground. Mix the crumbs with butter
- Pat the crust mixture into the bottom of a greased tin covering the pan seam. Use a spoon straight-sided glass or measuring cup to tamp the crust evenly against the pan.
- Bake the crust until it's fragrant and a shade darker.

### Making Better Cheesecake Batter

- Ingredients should be at room temperature.
- Beat cream cheese until it's smooth and fluffy.
- Next add sugar and beat until well combined, followed by any remaining ingredients.
- The texture of the finished batter should be smooth and glossy. In case you have lumps sieve the batter.
- One last thing: Be sure the crust is completely cool before you pour in the batter.

### How to Bake Cheesecake in a Water Bath

- Wrap the tin outside with a double layer of foil and cling wrap. Crust keeps filling from leaking out, foil helps protect against water leaking in.
- Put wrapped tin in a tray larger than the tin and pour hot water in the tray till half level of the tin
- Carefully transfer to a preheated oven and bake according to your recipe, until center jiggles when you bump the pan from the side. The outer 2 to 3 inches should not move, and the middle should wobble slightly

### How to Cool Cheesecake

- Place the Cheesecake from the oven to cool on a rack, or simply leave the door of the oven closed, turn off the heat and let the cheesecake cool for at least an hour.
- This helps prevent the cheesecake from sinking in the center except basque cheesecake which is supposed to sink from the centre.
- While slicing use a warm knife by dipping it in hot water or using a heat gun.

## NO BAKE BLUEBERRY CHEESECAKE



### CHEF'S TIPS

- The brand that we are using for heavy is Elle n Vire, you can use Amul cream as well but in that the cheesecake will not be that stable.
- Do not over beat the heavy cream as it curdles very quickly .
- Ensure that you do not pour hot jelly over the cheesecake batter as it hampers the texture.
- You can make your own puree by taking 100 gm of fresh blueberries and adding 10 gm sugar to it, cook it and then blend.
- Ensure that you do add too much butter to the biscuit base as adding too much butter can lead to breaking of the biscuit base.
- This cheesecake requires overnight freezing, do not try to demould before that. The freezing has to be done in the fridge.

<b>BISCUIT BASE</b>		<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>	<b>WHOLESALE</b>	<b>M.R.P.</b>	
Digestive biscuits	100 g	20	20	
Salted Butter (melted)	40 g	12.8	18	
<b>TOTAL</b>		<b>₹ 32.8</b>	<b>₹ 38</b>	

**METHOD**

1. Line a 7 inch cheesecake tin with butter paper at bottom.
2. Grind the biscuits in a mixer. Once crushed, add melted butter gradually.
3. Spread it evenly with a help of spoon and place it in refrigerator till the time we prepare our batter.

<b>BATTER</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>IN GRAMS</b>	<b>IN CUPS</b>			
Cream cheese	180 g	1 + ½ cup	113.4	202.5	Purple colored Cheesecake layer
Icing Sugar	40 g	1/3 cup	2.4	5	Blueberry jelly
Heavy Cream- elle n vire (1)	60 g	¼ cup	34.5	37.5	
Heavy Cream- elle n vire (2)	120 g	½ cup	69	75	Light cheesecake layer
Blueberry compote	30 g	2 tbsp	12.72	14.25	Garnishes
Blueberry essence	Few drops		1	1	
Purple gel color	Few drops		1	1	
Lemon juice	-	¼ tsp	1	1	
Agar agar	4 g	2 tsp	32	32	
<b>TOTAL</b>			<b>₹ 267.02</b>	<b>₹ 369.25</b>	

<u>METHOD</u>	<u>INSTRUCTIONS</u>
<ol style="list-style-type: none"> <li>In a bowl, beat cream cheese till softens.</li> <li>Add sugar, and continue mixing until combined and softened.</li> <li>In a saucepan heat heavy cream (1) and add agar agar to it. Mix until the agar agar dissolves completely.</li> <li>Add this to heavy cream (2). Start beating the cream until stiff peaks.</li> <li>Add the whipped cream to the cream cheese mixture. Combine well.</li> <li>Mix blueberry essence in the mixture and beat again.</li> <li>Now, divide the batter into two parts – 1/4<sup>th</sup> and 3/4<sup>th</sup>.</li> <li>In the 3/4<sup>th</sup> part add blueberry compote and purple color. Mix well.</li> <li>Fill both the batters piping bags.</li> </ol>	<p>Make sure the agar agar gets dissolved in the cream.</p>

<u>BLUEBERRY JELLY</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	
	<u>IN GRAMS</u>	<u>IN CUPS</u>			
Blueberry puree	96 g	-	93.1	93.1	
Castor Sugar	60 g	¼ cup + ½ tbsp	3.4	7.2	
Water	52 ml	¼ cup	1	1	
Agar agar	1 g	½ tsp	8	8	
Lemon juice	5 ml	1 tsp	1	1	
<b><u>TOTAL</u></b>			<b>₹106.5</b>	<b>₹ 110.3</b>	

<u>METHOD</u>	<u>INSTRUCTIONS</u>
<ol style="list-style-type: none"> <li>Put everything together in a saucepan and heat until you get a boil.</li> <li>Remove it from heat and let it cool.</li> </ol>	<p>Do not boil for long.</p>



<u>GARNISHES</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Fresh blueberries	2-3 pieces	12	12	
Lemon rind	As required	3	3	
Baby breath flowers	As required	5	5	
<b><u>TOTAL</u></b>		<b>₹ 20</b>	<b>₹ 20</b>	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>1. Pipe the 3/4<sup>th</sup> part of the batter on the biscuit base set earlier.</li> <li>2. Let it set in freezer for 10- 15 minutes.</li> <li>3. Now pour the cooled jelly on the cheesecake layer and let it set in freezer for 5- 7 minutes.</li> <li>4. After the jelly is set, pipe the remaining 1/4<sup>th</sup> cheesecake layer on top of the jelly layer.</li> <li>5. Let the entire cheesecake set in fridge overnight.</li> <li>6. Next day, demould it and garnish it with fresh blueberries, lemon rind and baby breath flowers.</li> </ol>

<u>COST PER PERTION (in ₹)</u>		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Biscuit base	32.8	38
Cheesecake batter	267.02	369.25
Jelly	106.5	110.3
Garnishes	20	20
<b><u>TOTAL</u></b>	<b>₹ 426.32</b>	<b>₹ 537.55</b>

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
<b>No bake cheesecake</b>	<b>1 week</b>	<b>2-3 weeks</b>



## BASQUE CHEESECAKE



### CHEF'S TIPS

- Basque cheesecake is supposed to burn from top. The burnt look is what we aim at to get proper flavor
- The cheesecake will shrink from the centre while cooling. Basque Cheesecake is deliberately undercooked in the center to give it its smooth creamy texture.
- There isn't any flavor that we add generally to the basque cheesecake. In the above recipe we have added orange zest, you can also add lemon zest.

<b>BATTER</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>IN GRAMS</b>	<b>IN CUPS</b>			
Cream cheese	450 g	3+3/4 cup	283.5	506.25	Cheesecake layer
Caster Sugar	67 g	1/3 cup	3.8	8	
Condensed milk	153 g	½ cup	37.1	43.2	
Heavy Cream- elle n vire	135 g	½ cup + 1 tbsp	77.6	84.3	
All purpose flour	42 g	1/3 cup	1.1	1.6	
Milk Powder	10 g	2 tsp	3.9	4.2	
Salt	1.5 g	¼ tsp	1	1	
Orange zest	1 nos.	-	5	5	
<b>TOTAL</b>			<b>₹ 413</b>	<b>₹ 653.5</b>	

<b>METHOD</b>	<b>OVEN TEMPERATURES</b>
	<ol style="list-style-type: none"> <li>Line a 7 inch cheesecake tin with butter paper at the bottom as well as the sides. Preheat the oven at 200 C (<b>OTG mode: upper rod + lower rod + fan</b>)</li> <li>In a bowl, beat cream cheese and add castor sugar to it.</li> <li>Now mix condensed milk to this and beat.</li> <li>Next, add in the heavy cream.</li> <li>Sift and mix flour, milk powder and salt.</li> <li>Lastly, fold in the orange zest to the mixture.</li> <li>Pour the batter into the lined tin.</li> <li>Bake it for 35-40 min at 200 C at preheating mode (<b>OTG mode: upper rod + lower rod + fan</b>).</li> </ol>



<u>GARNISHES</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Heavy Cream- elle n vire	20 g	11.5	12.5	
Fresh berries	50 g	120	120	
Orange	1	10	10	
Pistachios	10 g	20	22	
Cinnamon stick	2	5	5	
Star anise	1	2	2	
<b><u>TOTAL</u></b>		<b>₹ 168.5</b>	<b>₹ 171.5</b>	

#### ASSEMBLY

1. Once the cheesecake is baked, let it cool down and then demould it.
2. In a bowl, take 20 ml of heavy cream and beat it. Fill it in a piping bag with round nozzle and pipe it on the cheesecake.
3. Garnish the cheesecake with some berries, pistachios, orange, star anise and cinnamon sticks.

#### COST PER PERTION (in ₹)

<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Cheesecake batter	413	653.5
Garnishes	168.5	171.5
<b><u>TOTAL</u></b>	<b>₹ 581.5</b>	<b>₹ 825</b>

#### NOTE

<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
<b>Basque cheesecake (without topping)</b>	<b>1 week</b>	<b>2-3 weeks</b>
<b>Basque cheesecake (with topping)</b>	<b>3 days</b>	<b>-</b>





## LOTUS BISCOFF CHEESECAKE



### CHEF'S TIPS

- Ensure that you keep a check on the biscuit base as the biscoff biscuits tend to burn quickly
- To check the cheesecake whether it is baked or not, sides should be firm and it should jiggle from centre.
- Biscuits should be placed on the cheesecake just before it is going out for delivery as it tends to get soggy with time
- To save cost you can also use digestive biscuits.
- It is recommended to prepare sour cream before hand.



<b>BISCUIT BASE</b>		<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>	<b>WHOLESALE</b>	<b>M.R.P.</b>	
Biscoff biscuits	150 g	180	180	
Salted Butter (melted)	30 g	9.6	13.5	
<b>TOTAL</b>		<b>₹ 189.6</b>	<b>₹ 193.5</b>	

<b>METHOD</b>
<ol style="list-style-type: none"> <li>1. Line a 7 inch cheesecake tin with butter paper at bottom. Preheat the oven at 120C (<b>OTG mode: upper rod + lower rod + fan</b>)</li> <li>2. Grind the biscoff biscuits in a mixer to make powder.</li> <li>3. Add melted butter to it and mix.</li> <li>4. With a help of spoon, spread the mixture evenly in the lined cheesecake tin. Bake it at preheating mode (<b>OTG mode: upper rod + lower rod + fan</b>) for 8-10 min. Once baked let it cool.</li> </ol>

<b>BATTER</b>			<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>		<b>WHOLESALE</b>	<b>M.R.P.</b>	<b>ELEMENTS</b>
	<b>IN GRAMS</b>	<b>IN CUPS</b>			
Cream cheese	210 g	1 +3/4 cup	132.3	236.25	Cheesecake layer
Castor Sugar	35 g	2+ ½ tbsp	2	4.2	
Condensed milk	300 g	1 cup	72.75	84.75	
Sour cream (amul cream + 1 tsp lemon juice)	90 g	¼ cup + ½ tbsp	17	18	
Corn flour	7.5 g	3 tsp	0.45	2.25	
Water	15 g	3 tsp	1	1	
Biscoff spread	20 g	-	16	16	
<b>TOTAL</b>			<b>₹ 241.5</b>	<b>₹ 362.45</b>	

<u>METHOD</u>	<u>OVEN TEMPERATURES</u>
	<ol style="list-style-type: none"> <li>1. Preheat oven at 160 C (<b>OTG mode: upper rod + lower rod + fan</b>) and cover the bottom side of the baked biscuit base with 2 times cling wrap and then 2 times foil.</li> <li>2. Mix water and cornflour to make a slurry. Keep it aside.</li> <li>3. In a bowl, beat cream cheese until smooth. Add sugar and mix</li> <li>4. Next, add condensed milk to the mixture.</li> <li>5. Now mix sour cream and beat.</li> <li>6. Lastly, add in the cornflour slurry and mix.</li> <li>7. Pour the batter onto the biscuit base.</li> <li>8. In a bowl, take the biscoff spread and beat with a spoon in case it is too thick to pipe. You can also microwave for a couple of seconds. Pipe it on cheesecake and give a swirl design.</li> <li>9. Place the tin on a big oven tray and pour hot water into the tray.</li> <li>10. Bake at 160 c 45- 50 min (<b>OTG mode: lower rod only</b>).</li> <li>11. Once baked, let it cool down.</li> </ol>

<u>GARNISHES</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Non dairy whipping cream	100 g	14.5	21	
Biscoff spread	30 g	23.8	23.8	
Biscoff biscuits	5-6 nos.	6	6	
<b>TOTAL</b>		<b>₹ 44.3</b>	<b>₹ 50.8</b>	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>1. Remove the foil and cling wrap and demould the cheesecake.</li> <li>2. Whip 100g non dairy whipping cream and mix 10 gm biscoff spread to it.</li> <li>3. Fill it in piping bag with 1M nozzle and pipe on sides of the cheesecake.</li> <li>4. In another piping bag add 20 gm biscoff spread. Drizzle it randomly on the swirls made with whipping cream and place biscuits between swirls.</li> </ol>



<b>COST PER PERTION (in ₹)</b>		
<b><u>ELEMENTS</u></b>	<b><u>WHOLESALE</u></b>	<b><u>M.R.P.</u></b>
Biscuit base	189.6	193.5
Cheesecake batter	241.5	362.5
Garnishes	44.3	50.8
<b><u>TOTAL</u></b>	<b>₹ 475.4</b>	<b>₹ 606.8</b>

<b>NOTE</b>		
<b>Shelf life of</b>	<b>Refrigerator</b>	<b>Freezer</b>
<b>Lotus biscoff cheesecake (without topping)</b>	<b>1 week</b>	<b>2-3 weeks</b>
<b>Lotus biscoff cheesecake (with topping)</b>	<b>3 days</b>	<b>-</b>





## BLACKFOREST CHEESECAKE



### CHEF'S TIPS

- Ensure to make a smooth batter.
- There shouldn't be lumps of cocoa powder.
- Separate cherry pieces from the compote for the batter. Distribute the cherry pieces inside all over the cheesecake batter.

PREMIUM BAKING SCHOOL

<u>BISCUIT BASE</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Oreo biscuits	100 g	25	25	
Salted Butter (melted)	25 g	8	11.25	
<b>TOTAL</b>		<b>₹ 33</b>	<b>₹ 36.25</b>	

**METHOD**

1. Take a 16 cm round ring and cover the bottom with cling wrap. Preheat the oven at 160C (**OTG mode: upper rod + lower rod + fan**)
2. Grind the oreo biscuits in a mixer to make powder. Add melted butter to it and mix.
3. With a help of spoon, spread the mixture evenly in the lined cheesecake ring. Bake it at preheating mode (**OTG mode: upper rod + lower rod + fan**) for 7-8 minutes. Once baked let it cool.

<u>BATTER</u>			<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>		<u>WHOLESALE</u>	<u>M.R.P.</u>	<u>ELEMENTS</u>
	<u>IN GRAMS</u>	<u>IN CUPS</u>			
Cream cheese	280 g	2 + 1/3 cup	176.4	315	Biscuit base
Castor Sugar	35 g	2 + ½ tbsp	2	4.2	
Condensed milk	175 g	½ + 1/8 cup	42.4	49.4	
Heavy cream- elle n vire	78 g	¼ cup	44.8	48.7	
Corn flour	6 g	1 tbsp	0.4	2.1	Cheesecake layer
Milk couverture chocolate	61 g	-	29.2	29.8	
Water	13 ml	3/4 tbsp	1	1	Garnishes
Cocoa powder	4 g	3/4 tbsp	1.6	1.8	
Cherry compote pieces	130 g	-	55.12	61.75	
<b>TOTAL</b>			<b>₹ 325.92</b>	<b>₹ 513.75</b>	

<b>METHOD</b>	<b>OVEN TEMPERATURES</b>
	<ol style="list-style-type: none"> <li>1. Warm the cream and melt chocolate in a microwave. Mix the two to make smooth ganache.</li> <li>2. Mix water and cornflour to make a slurry. Keep it aside.</li> <li>3. In a bowl, beat cream cheese until smooth. Add sugar and mix.</li> <li>4. Next, add condensed milk to the mixture.</li> <li>5. Now mix ganache and mix. Fold in the sieved cocoa powder as well.</li> <li>6. Lastly, add in the cornflour slurry and combine well.</li> <li>7. Divide the batter in three parts. Pour one part onto the baked biscuit base.</li> <li>8. Now put dollops of cherry compote all around the batter.</li> <li>9. Now pour the second part of the and again add dollops of cherry compote.</li> <li>10. Finally pour the third part of the batter.</li> <li>11. Bake at 160C for 45- 50 minutes (<b>OTG mode: lower rod only</b>).</li> <li>12. Once baked, let it cool down.</li> </ol>

<b>CHOCOLATE MOUSSE</b>		<b>COSTING (in ₹)</b>		<b>NO. OF PORTIONS:1</b>
<b>INGREDIENTS</b>	<b>QUANTITY</b>	<b>WHOLESALE</b>	<b>M.R.P.</b>	
Non dairy whipping cream	100	14.5	21	
Milk couverture chocolate	20 g	9.6	9.8	
Amul cream	20 g	3.6	3.8	
<b>TOTAL</b>		<b>₹ 27.7</b>	<b>₹ 34.6</b>	

<b>METHOD</b>
<ol style="list-style-type: none"> <li>1. Warm the cream and melt chocolate in a microwave. Mix the two to make smooth ganache.</li> <li>2. In a different bowl, beat the whipping cream till stiff peaks.</li> <li>3. Fold in the ganache and combine to make the mousse.</li> <li>4. Transfer it in a piping bag fitted with an open star nozzle.</li> </ol>



<u>GARNISHES</u>		<u>COSTING (in ₹)</u>		<u>NO. OF PORTIONS:1</u>
<u>INGREDIENTS</u>	<u>QUANTITY</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>	
Cherry compote	100 g	42.4	47.5	
Dark chocolate flakes	30 g	5.25	6.39	
Gold leaf	Half	3	3	
<b><u>TOTAL</u></b>		<b>₹ 50.65</b>	<b>₹ 56.39</b>	

<u>ASSEMBLY</u>
<ol style="list-style-type: none"> <li>Once cooled, demould the cheesecake.</li> <li>Pipe the chocolate mousse on the edge of the cheesecake in blobs.</li> <li>Fill the center with cherry compote and decorate with chocolate flakes and gold leaf.</li> </ol>

<u>COST PER PERTION (in ₹)</u>		
<u>ELEMENTS</u>	<u>WHOLESALE</u>	<u>M.R.P.</u>
Biscuit base	33	36.25
Cheesecake batter	325.92	513.75
Chocolate mousse	27.7	34.6
Garnishes	50.65	56.39
<b><u>TOTAL</u></b>	<b>₹ 437.27</b>	<b>₹ 640.9</b>

<u>NOTE</u>		
<u>Shelf life of</u>	<u>Refrigerator</u>	<u>Freezer</u>
<b>Black forest cheesecake (without topping)</b>	<b>1 week</b>	<b>2-3 weeks</b>
<b>Black forest cheesecake (with topping)</b>	<b>3 days</b>	<b>-</b>