‘Rum & Raisin’ is a traditional flavour associated with ice-cream, but now commonly seen in confectionery and a wide range of desserts.

Cheesecake is a classic sweet dessert consisting of at least two layers. The base is often made from crushed cookies or biscuits and the thickest layer consists of soft fresh cheese, typically cream cheese/ricotta. It is commonly topped with fruit.

**Chef’s Twist**

We have merged this traditional flavour and classic dessert, and redefined the end product with:

**Texture** – rather than a thin biscuit base we have used a thick cakey layer of chocolate brownie that pairs deliciously well with raisins suspended throughout. It also works with the light cheesecake centre and oozing syrup topping to give multiple textures throughout, providing an exciting eat and ‘in-mouth’ experience.

**Finish** – as opposed to a typical cheesecake topping we have made a sweet syrup that accentuates the rum & raisin flavour, enriching the raisins in the brownie base and the rum flavour in the cheesecake centre.
RUM & RAISIN BROWNIE CHEESECAKE

**COMPOSITION**

**Brownie & Raisin Base**
- 770g DAWN® Classic Cake Brownie Mix
- 200g Water
- 100g California Raisins

**Cheesecake**
- 1000g Lightly Whipped Cream
- 200g DAWN® Neutral Fond
- 200g Hot Water
- 42-70g DAWN® Belmonte Rum Flavour (to taste)

**Rum & Raisin Syrup**
- 100g California Raisins
- 250g Water
- 20g DAWN® Belmonte Rum Flavour
- 200g Sugar
- 4g Cornflour

Yield: Makes 2 Cheesecakes

**WORKING METHOD**

1. **Brownie & Raisin Base**

Mix together the DAWN® Classic Cake Brownie Mix and water in a bowl fitted with a beater for 1 minute on slow speed and then 2 minutes on medium speed.

Blend in the California raisins on slow speed until fully incorporated.

Deposit at 500g into 2x 8 inch round tins and bake at 175-180°C for 25-30mins.

2. **Cheesecake**

Add the hot water to the DAWN® Neutral Fond powder and then add the DAWN® Belmonte Rum Flavour. Mix until the fond powder has fully dissolved.

Fold in one third of the lightly whipped cream, and then continue to fold in the remainder until thoroughly combined.

Split between the 2x cooled brownie & raisin bases by pouring on top. Chill until set.

3. **Rum & Raisin Syrup**

Add to a microwaveable bowl the California raisins, 100g water and DAWN® Belmonte Rum Flavour. Heat in the microwave on high (850 watt) for 2 minutes.

Remove and cover the bowl with cling film and leave for 10 minutes.

Place 200g sugar and 140g water into a saucepan and heat on a medium heat for 4 minutes (until just starting to colour).

Take 4g cornflour and 10g water and mix to form a paste. Add to the microwaveable bowl with the rum & raisin mixture and mix in.

Add the raisin mixture to the sugar and water syrup and bring to the boil. Remove from heat, allow to cool and serve on top of the cheesecake.

**Item code** | **Product name** | **Packaging**
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0.02375.998 | DAWN® Classic Cake Brownie Mix | 12.5kg - bag
2.03030.116 | DAWN® Neutral Fond | 20kg - bag
2.03030.114 | DAWN® Neutral Fond | 2 x 2.5kg - case
2.01700.111 | DAWN® Belmonte Rum Flavour | 1kg - bottle

Crafted with tradition, baked with passion!

For more insights and solutions, contact us on 01386 760843