



BLACK CHERRY CHEESECAKE

🏠 Basic level

BAKED CHEESECAKE WITH BLACK CHERRIES

SHORTCRUST PASTRY

DIGESTIVE CRUMB
unsalted butter 82% fat

1000g
250g

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.

CHEESE CREAM

IRCA CHEESECAKE
liquid cream 35% fat
water
eggs

1000g
200g
1600g
200g

Mix all the ingredients with a whisk until creamy and smooth.

FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line some cake moulds, so that the edge of the tart is 3.5cm high.

Spread a 1cm layer of FRUTTIDOR CILIEGIA.

Slowly pour the cheese cream into a layer of about 2-2.5cm.

Bake in a deck oven at 200-210°C for about 35-40 minutes.

Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.



Extraordinary
made simple.