



BLACK CHERRY CHEESECAKE

chef Basic level

BAKED CHEESECAKE WITH BLACK CHERRIES

SHORTCRUST PASTRY

INGREDIENTS

DIGESTIVE CRUMB
unsalted butter 82% fat

PREPARATION

1000g Knead all the ingredients in a planetary mixer with the paddle attachment,
250g until the dough is well-combined.
Cover the dough and refrigerate for 1 hour at least.

CHEESE CREAM

INGREDIENTS

IRCA CHEESECAKE
liquid cream 35% fat
water
eggs

PREPARATION

1000g Mix all the ingredients with a whisk until creamy and smooth.
200g
1600g
200g

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.