

BLACK CHERRY CHEESECAKE

BAKED CHEESECAKE WITH BLACK CHERRIES

SHORTCRUST PASTRY

PREPARATION INGREDIENTS

DIGESTIVE CRUMB 1000g Knead all the ingredients in a planetary mixer with the paddle attachment, unsalted butter 82% fat

250g until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

CHEESE CREAM

INGREDIENTS PREPARATION

IRCA CHEESECAKE 1000g Mix all the ingredients with a whisk until creamy and smooth. liquid cream 35% fat 200g

water 1600g eggs 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.

