

LEMON CHEESECAKE (COLD-PROCESS MAKING)

Intermediate level

UNBAKED CHEESECAKE

CRUNCHY BASE

low-fat shortcrust pastry	150g
chopped almonds	50g
caster sugar	50g
unsalted butter 82% fat	100g
cinnamon powder	2g

Mix all the ingredients in a planetary mixer with the paddle attachment.

CHEESECAKE MOUSSE

IRCA CHEESECAKE	500g
water - (35°C circa)	850g
lemon juice	150g
LILLY NEUTRO	100g
whipped cream	750g
grated lemon zest	

Combine lukewarm water with lemon juice and lemon zest, then add LILLY NEUTRO and mix with a whisk.
Add IRCA CHEESECAKE and keep on mixing with a whisk until you obtain a smooth cream.
Gently combine the whipped cream in two times.

FINAL COMPOSITION

Evenly spread a 0.5cm layer of crunchy base into a steel ring.
Slowly pour the cheesecake mousse onto the crunchy base, leaving a 2-3mm free space to the edge of the mould, and refrigerate for 4-5 hours at least.
Glaze the top with MIRROR LIMONE.
Refrigerate until the glaze hardens.
Remove the cake from the mould and top with some fresh lemon slices.

irca GROUP
Extraordinary made simple.