



# LEMON CHEESECAKE (COLD-PROCESS MAKING)

chef Intermediate level

UNBAKED CHEESECAKE

## CRUNCHY BASE

### INGREDIENTS

low-fat shortcrust pastry  
chopped almonds  
caster sugar  
unsalted butter 82% fat  
cinnamon powder

### PREPARATION

150g Mix all the ingredients in a planetary mixer with the paddle attachment.  
50g  
50g  
100g  
2g

## CHEESECAKE MOUSSE

### INGREDIENTS

IRCA CHEESECAKE  
water - (35°C circa)  
lemon juice  
LILLY NEUTRO  
whipped cream  
grated lemon zest

### PREPARATION

500g Combine lukewarm water with lemon juice and lemon zest, then add LILLY  
850g NEUTRO and mix with a whisk.  
150g Add IRCA CHEESECAKE and keep on mixing with a whisk until you obtain a  
100g smooth cream.  
750g Gently combine the whipped cream in two times.

## Final composition

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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.