



LEMON CHEESECAKE (COLD-PROCESS MAKING)

👤 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

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.