



LEMON CHEESECAKE (COLD-PROCESS MAKING)

👤 Intermediate level

UNBAKED CHEESECAKE

CRUNCHY BASE

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

150g
50g
50g
100g
2g

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

CHEESECAKE MOUSSE

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

500g
850g
150g
100g
750g

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.



Extraordinary
made simple.