

# CRUMBLE CHEESECAKE WITH BLUEBERRIES

Basic level

## **SHORTCRUST PASTRY**

#### INGREDIENTS

TOP FROLLA

unsalted butter 82% fat caster sugar

eggs

## **PREPARATION**

1000g Knead all the ingredients in a planetary mixer with the paddle attachment,

350g until the dough is well-combined.

120q Cover the dough and refrigerate for 1 hour at least.

150g

# **BLUEBERRY CHEESE CREAM**

#### **INGREDIENTS**

IRCA CHEESECAKE

liquid cream 35% fat

water

eggs

### **PREPARATION**

1000g Use a whisk to mix all the ingredients, except for chocolate, until creamy and

200g smooth.

1600g Then, gently stir blueberries in.

200g

800g

## **Short pastry recipe**

#### **INGREDIENTS**

**TOP FROLLA** 

unsalted butter 82% fat eggs all-purpose flour 400g

50g PREPARATION

200g Knead all the ingredients in a planetary mixer with the paddle attachment, until you get a crumble.

# **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 3cm high. Fill the tart with the blueberry cheese cream up to the edge.

Evenly spread the crumble on top.

Bake in a deck oven at 180-190°C for about 35-40 minutes.

Let cool down completely, then decorate as you like most.