



# CRUMBLE CHEESECAKE WITH BLUEBERRIES

🏠 Basic level

BAKED CHEESECAKE

## SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat  
caster sugar  
eggs

1000g  
350g  
120g  
150g

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least.

## BLUEBERRY CHEESE CREAM

### IRCA CHEESECAKE

liquid cream 35% fat  
water  
eggs

1000g  
200g  
1600g  
200g  
800g

Use a whisk to mix all the ingredients, except for chocolate, until creamy and smooth. Then, gently stir blueberries in.

## SHORT PASTRY RECIPE

### TOP FROLLA

unsalted butter 82% fat  
eggs  
all-purpose flour

1000g  
400g  
50g  
200g

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



Extraordinary  
made simple.

## 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.



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