



CRUMBLE CHEESECAKE WITH BLUEBERRIES

chef Basic level

BAKED CHEESECAKE

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.

120g 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

PREPARATION

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

400g until you get a crumble.

50g

200g

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.