



FRUIT MARBLED AMERICAN CHEESECAKE

👤 Intermediate level

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A DELICIOUS TOPPING



RECIPE CREATED BY:

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Pastry Chef

BISCUIT BASE FOR CHEESECAKE

chopped biscuits
unsalted butter 82% fat

200g
80g

Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.

CHEESECAKE CREAM

AMERICAN CHEESECAKE

water - (35°C circa)
liquid cream 35% fat

1.000g
1.200g
150g

Combine all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until creamy and smooth.

FINAL COMPOSITION

Use the cheesecake cream to fill the steel ring $\frac{3}{4}$ full.
Pour FRUTTIDOR and slightly stir in order to produce a nice marble effect both on the top and inside the cake.
Bake at 160°C for about 50 minutes.
Once they have cooled down, remove from mould and glaze with BLITZ ICE TOP.

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GROUP

Extraordinary
made simple.