



FRUIT MARBLED AMERICAN CHEESECAKE

👤 Intermediate level

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

BISCUIT BASE FOR CHEESECAKE

INGREDIENTS

chopped biscuits
unsalted butter 82% fat

PREPARATION

200g Combine the two ingredients then spread the mixture in a half-centimetre
80g layer at the bottom of the steel rings for cheesecake.

CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE

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

PREPARATION

1.000g Combine all the ingredients in a planetary mixer with the whisk attachment
1.200g at medium speed for 3 minutes, until creamy and smooth.
150g

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.