

# FRUIT MARBLED AMERICAN CHEESECAKE

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 attachment1.200g at medium speed for 3 minutes, until creamy and smooth.150g

## **Final composition**

Use the cheesecake cream to fill the steel ring ¾ 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.