



# CARAMEL AMERICAN CHEESECAKE

👤 Intermediate level

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT



**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.

## UNFLAVOURED CHEESECAKE CREAM

AMERICAN CHEESECAKE  
water - (35°C circa)

750g  
940g

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

## CARAMEL CHEESECAKE CREAM

AMERICAN CHEESECAKE  
water  
JOYPASTE CARAMEL

250g  
315g  
20g

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

## FINAL COMPOSITION

Use the unflavoured cheesecake cream to fill the steel ring  $\frac{3}{4}$  full.

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.



Extraordinary  
made simple.