



# CARAMEL AMERICAN CHEESECAKE

chef Intermediate level

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

## 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.

## UNFLAVOURED CHEESECAKE CREAM

### INGREDIENTS

AMERICAN CHEESECAKE  
water - (35°C circa)

### PREPARATION

750g In a planetary mixer with a whisk attachment, whip all the ingredients  
940g together at medium speed for 2 minutes, until you get a smooth creamy  
texture.

## CARAMEL CHEESECAKE CREAM

### INGREDIENTS

AMERICAN CHEESECAKE  
water  
JOYPASTE CARAMEL

### PREPARATION

250g In a planetary mixer with a whisk attachment, whip all the ingredients  
315g together at medium speed for 2 minutes, until you get a smooth creamy  
20g texture.

## Final composition

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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.