

CARAMEL AMERICAN CHEESECAKE

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

2009 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

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.

