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	200g	Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.
unsalted butter 82% fat	80g	

UNFLAVOURED CHEESECAKE CREAM

AMERICAN CHEESECAKE	750g	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.
water - (35°C circa)	940g	

CARAMEL CHEESECAKE CREAM

AMERICAN CHEESECAKE	250g	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.
water	315g	
JOYPASTE CARAMEL	20g	

FINAL COMPOSITION

Use the unflavoured cheesecake cream to fill the steel ring ¾ 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.

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