



# TOFFEE 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  
310g  
15g

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. Transfer into small pyramid-shaped silicone moulds and freeze until fully hardened.

## FINAL COMPOSITION

Half-fill the cake steel rings with the unflavoured cheesecake cream.

Gently press the frozen caramel pyramids inside the cream and cover it up with the remaining unflavoured cheesecake cream.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with **MIRROR TOFFEE**.



Extraordinary  
made simple.