



TOFFEE AMERICAN CHEESECAKE

👤 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
310g together at medium speed for 2 minutes, until you get a smooth creamy
15g 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**.



RECIPE CREATED BY:

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