



# UPSIDE-DOWN CHEESECAKE

👤 Basic level

SPOON DESSERT

## CEREAL CRUMBLE

### CEREAL'EAT FROLLA

unsalted butter 82% fat  
raw sugar

500g  
150g  
50g

Knead all the ingredients in a planetary mixer with the paddle attachment until you obtain a crumble. Spread the crumble onto a tray lined in parchment paper and bake in a deck oven at 180-190°C for 10-15 minutes.

## CHEESECAKE MOUSSE

### AMERICAN CHEESECAKE

water

500g  
650g

Mix all the ingredients in a planetary mixer with the whisk attachment at low speed for 2 minutes until creamy and smooth.

## FINAL COMPOSITION

Fill some glasses 1/4 full with FRUTTIDOR FRUTTI di BOSCO.

Fill the glasses with the cheesecake mousse until 3/4 full and cook the open glasses by heated bath in a double pan, in oven at 130°C for 140 minutes.

Decorate with the crumble and serve.