



CHEESECAKE MOUSSE

👤 Intermediate level

UNBAKED CHEESECAKE

HAZELNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

DELINOISETTE

egg yolk

PREPARATION

- 1000g Knead all the ingredients in a planetary mixer with htepadle until the
- 450g dough is well combined.
- 250g Refrigerate for 1 hour at least.
- 100g Roll out to a 5-6mm and cut out some discs having the same dimension as the steel ring you mean to use as a mould.
- Bake at 180°C for about 10-12 minutes.

CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE

water - (35°C)

lemon juice

liquid cream 35% fat

LILLY NEUTRO

water

PREPARATION

- 1000g Mix AMERICAN CHEESECAKE and the heated water using a whisk.
- 1250g While mixing, pour the lemon juice in.
- 50g Slightly whip the cream with LILLY NEUTRO and cold water.
- 800g Combine the slighly whipped cream to the first mixture by stirring gently
- 200g with a spatula. We recommend to add the whipped cream in 2-3 times.
- 100g

Final composition

Line a steel ring with an acetate collar, then lay a disc of hazelnut shortcrust pastry in it.

Pour the mousse and smooth the surface out with a spatula.

Refrigerate for 4 hours at least.

Cover the top of the dessert with a layer of FRUTTIDOR LAMPONE and decorate as you like most.