

CHEESECAKE MOUSSE

Intermediate level

UNBAKED CHEESECAKE

HAZELNUT SHORTCRUST PASTRY

TOP FROLLA	1000g	Knead all the ingredients in a planetary mixer with htepaddle until the dough is well combined. Refrigerate for 1 hour at least. 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.
unsalted butter 82% fat	450g	
DELINOISETTE	250g	
egg yolk	100g	

CHEESECAKE MOUSSE

AMERICAN CHEESECAKE	1000g	Mix AMERICAN CHEESECAKE and the heated water using a whisk. While mixing, pour the lemon juice in. Slighly whip the cream with LILLY NEUTRO and cold water. Combine the slighly whipped cream to the first mixture by stirring gently with a spatula. We recommend to add the whipped cream in 2-3 times.
water - (35°C)	1250g	
lemon juice	50g	
liquid cream 35% fat	800g	
LILLY NEUTRO	200g	
water	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.

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