

CHEESECAKE MOUSSE

Basic 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 htepaddle 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 $\,$ Slighly whip the cream with LILLY NEUTRO and cold water.

 $800g\,$ Combine the slighly whipped cream to the first mixture by stirring gently

200q 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.