



# CHEESECAKE MOUSSE

👤 Intermediate level

UNBAKED CHEESECAKE

## HAZELNUT SHORTCRUST PASTRY

### TOP FROLLA

unsalted butter 82% fat

### DELINOISETTE

egg yolk

1000g

450g

250g

100g

Knead all the ingredients in a planetary mixer with the paddle 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.

## CHEESECAKE MOUSSE

### AMERICAN CHEESECAKE

water - (35°C)

lemon juice

liquid cream 35% fat

### LILLY NEUTRO

water

1000g

1250g

50g

800g

200g

100g

Mix AMERICAN CHEESECAKE and the heated water using a whisk.

While mixing, pour the lemon juice in.

Slightly whip the cream with LILLY NEUTRO and cold water.

Combine the slightly whipped cream to the first mixture by stirring gently with a spatula. We recommend to add the whipped cream in 2-3 times.

## 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.

**irca**  
GROUP

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made simple.