



CHEESECAKE MOUSSE

chef Intermediate level

UNBAKED CHEESECAKE

HAZELNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA

unsalted butter 82% fat

DELINOISSETTE

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 Slightly whip the cream with LILLY NEUTRO and cold water.

800g Combine the slightly 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.