

VELVET GARDEN CHEESECAKE

Intermediate level



RECIPE CREATED BY:

Laura Di Modugno

Gelato Maker

INSERT PREPARATION

JOYFRUIT LAMPONE	300g	Add water to JOYFRUIT LAMPONE, mix and fill mold insert. Put in shock freezer until harder.
water	60g	

SEMIFREDDO PREPARATION

liquid cream	1000g	Add cream TENDER DESSERT and JOYGELATO CHEESECAKE and whip
JOYGELATO CHEESECAKE	50g	
TENDER DESSERT	300g	

TOP FROLLA	1000g	Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined. Refrigerate for at least 1 hour. Use the dough sheeter to roll the shortcrust pastry out into flat layers of the desidered thickness and lined the moulds for tartlets and tarts. Bake at 220°C.
unsalted butter 82% fat	350g	
sugar	120g	
eggs	150g	
JOYCREAM DUBAI PISTACCHIO	qb	Put a small layer of JOYCREAM DUBAI PISTACCHIO on top and put in shock freezer.

FINAL COMPOSITION

In a mold put semifreddo cheesecake, fill with hard raspberry insert, cover with semifreddo again and close with shortcrust pastry. Put in a shock freezer until harder. unmold and glaze with JOYCREAM MORELLINO PISTACCHIO and JOYCOUVERTURE EXTRA CHOC WHITE.

irca GROUP

Extraordinary made simple.