



# VELVET GARDEN CHEESECAKE

👤 Intermediate level



**RECIPE CREATED BY:**

Laura Di Modugno  
Gelato Maker

## INSERT PREPARATION

JOYFRUIT LAMPONE

water

300g

60g

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

## SEMIFREDDO PREPARATION

liquid cream

JOYGELATO CHEESECAKE

TENDER DESSERT

1000g

50g

300g

Add cream TENDER DESSERT and JOYGELATO CHEESECAKE and whip

TOP FROLLA

unsalted butter 82% fat

sugar

eggs

JOYCREAM DUBAI PISTACCHIO

1000g

350g

120g

150g

qb

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 desired thickness and lined the moulds for tartlets and tarts. Bake at 220°C.

Put a small layer of JOYCREAM DUBAI PISTACCHIO on top and put in shock freezer.

**irca**  
GROUP

**Extraordinary  
made simple.**

## 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.



Extraordinary  
made simple.