

RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

👤 Intermediate level

MODERN INTERPRETATION OF THE TYPICAL AMERICAN
CHEESECAKE

RASPBERRY CHEESECAKE BASE

AMERICAN CHEESECAKE

water - (35°C circa)

PASTA AROMATIZZANTE LAMPONE

1000g

1250g

100g

Mix all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until you obtain a smooth cream with no lumps.

FINAL COMPOSITION

Use the raspberry cheesecake base to half-fill some silicone moulds for ice cream on a stick.

Pipe a little FRUTTIDOR LAMPONE and place the stick.

Fill the mould up with some more cheesecake base and smooth the surface out.

Bake at 140-150°C for about 20-25 minutes.

Then, put in the blast chiller at negative temperature.

When hardened, remove from mould.