



RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

 Intermediate level

MODERN INTERPRETATION OF THE TYPICAL AMERICAN CHEESECAKE

RASPBERRY CHEESECAKE BASE

Ingredients

AMERICAN CHEESECAKE

water - (35°C circa)

PASTA AROMATIZZANTE LAMPONE

Preparation

1000g Mix all the ingredients in a planetary mixer with the whisk attachment at
1250g medium speed for 3 minutes, until you obtain a smooth cream with no
100g 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.