



# RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

chef Intermediate level

MODERN INTERPRETATION OF THE TYPICAL AMERICAN CHEESECAKE

## RASPBERRY CHEESECAKE BASE

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### 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

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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.