

FLAVOURED AMERICAN CHEESECAKE

Pasic level

BAKED CAKE - RECIPE FOR 5 MOULDS HAVING Ø 14cm AND H 5cm.

BISCUIT BASE

Ingredients Preparation

chopped biscuits 400g Combine the two ingredients.

unsalted butter 82% fat 160g

CHEESECAKE CREAM BASE

Ingredients Preparation

AMERICAN CHEESECAKE

water - (35°C circa)

1000g In a planetary mixer with a whisk attachment, whip all the ingredients

1100g together at medium speed for 2 minutes, until you get a smooth creamy

liquid cream 35% fat 100g texture.

egg yolks 50g
PASTA AROMATIZZANTE LAMPONE 160g

Final composition

Spread the biscuit base in a half-centimetre layer at the bottom of the steel rings for cheesecake.

Then, fill the steel rings 3/4 full with the cheesecake cream base.

Bake at 150-160°C for about 50 minutes.

Let cool down completely, then remove from mould and decorate your cheesecake with a even layer of FRUTTIDOR on top.