



FLAVOURED AMERICAN CHEESECAKE

 Basic level

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

BISCUIT BASE

INGREDIENTS

chopped biscuits
unsalted butter 82% fat

PREPARATION

400g Combine the two ingredients.
160g

CHEESECAKE CREAM BASE

INGREDIENTS

AMERICAN CHEESECAKE

water - (35°C circa)
liquid cream 35% fat
egg yolks
PASTA AROMATIZZANTE LAMPONE

PREPARATION

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
100g texture.
50g
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.