

FLAVOURED AMERICAN CHEESECAKE

👤 Basic level

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

BISCUIT BASE

chopped biscuits	400g	Combine the two ingredients.
unsalted butter 82% fat	160g	

CHEESECAKE CREAM BASE

AMERICAN CHEESECAKE

water - (35°C circa)	1000g	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.
liquid cream 35% fat	1100g	
egg yolks	100g	
	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.