

CHEESENIES

Intermediate level

PLATED DESSERT



RECIPE CREATED BY:

Fabio Birondi

Pastry Chef

CHEESECAKE CREAM

water	680g	Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.
AMERICAN CHEESECAKE	500g	

BROWNIE BATTER

AMERICAN BROWNIE DOUBLE CHOCOLATE	1000g	In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes until well combined.
eggs	225g	
water	120g	
unsalted butter 82% fat	350g	

FINAL COMPOSITION

Use the cheesecake cream to half-fill a silicone mould for single-portion.
Fill with a drop of FRUTTIDOR and cover with the brownie batter, having care to leave a 5-mm free space to the edge of the mould.
Bake at 160°C for about 15 minutes.
Let it cooled down, then unmould.
Serve the dessert when still lukewarm, garnished with the wild berry topping.

irca GROUP
Extraordinary made simple.