



CHEESEENIES

👤 Intermediate level

PLATED DESSERT



RECIPE CREATED BY:

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Pastry Chef

CHEESECAKE CREAM

water 680g
AMERICAN CHEESECAKE 500g

Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.

BROWNIE BATTER

AMERICAN BROWNIE DOUBLE CHOCOLATE 1000g
eggs 225g
water 120g
unsalted butter 82% fat 350g

In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes until well combined.

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.



Extraordinary
made simple.