



# CHEESENIES

👤 Intermediate level

PLATED DESSERT

## CHEESECAKE CREAM

### INGREDIENTS

water

[AMERICAN CHEESECAKE](#)

### PREPARATION

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

## BROWNIE BATTER

### INGREDIENTS

[AMERICAN BROWNIE DOUBLE CHOCOLATE](#)

eggs

water

unsalted butter 82% fat

### PREPARATION

1000g In a planetary mixer with a whisk attachment, mix all the ingredients at  
225g medium speed for 3 minutes until well combined.  
120g  
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.



RECIPE CREATED BY:

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