



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.