



MODERN CHEESECAKE

👤 Basic level

MODERN TART WITH CHEESE AND FRUIT

SHORTCRUST PASTRY

TOP FROLLA

unsalted butter 82% fat
egg yolks
sugar

500g
250g
50g
60g

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined. Cover the dough and refrigerate for 1 hour at least. Use the dough sheeter to roll the dough into layers and use them to make some square tart having a 2cm high edge. Bake in a deck oven at 180-190°C until evenly golden-brown.

CHEESECAKE MOUSSE

AMERICAN CHEESECAKE

water

1000g
1250g

Mix the ingredients with a whisk until creamy and smooth. Fill some quenelle shaped silicone mould and bake at 150°C for about 20 minutes. Reserve in the blast chiller until fully frozen and then unmould.

FINAL COMPOSITION

Spread a thin layer of FRUTTIDOR FRUTTI DI BOSCO in the baked shortcrust base. Place the cheesecake quenelles and decorate.

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GROUP

Extraordinary
made simple.