

# **MODERN CHEESECAKE**

MODERN TART WITH CHEESE AND FRUIT

## **SHORTCRUST PASTRY**

#### **INGREDIENTS**

TOP FROLLA

unsalted butter 82% fat egg yolks

sugar

#### PREPARATION

500g Knead all the ingredients in a planetary mixer with the paddle attachment,

250g until the dough is well-combined.

50g Cover the dough and refrigerate for 1 hour at least.

60g 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**

### **INGREDIENTS**

AMERICAN CHEESECAKE

water

#### **PREPARATION**

1000g Mix the ingredients with a whisk until creamy and smooth.

1250g 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 unmoud.

# **Final composition**

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