



PETIT GATEAUX: CHEESECAKE

👤 Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

COCOA SHORTCRUST

TOP FROLA

unsalted butter 82% fat
sugar
eggs

CACAO IN POLVERE

1000g

350g

120g

180g

80g

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

CARAMEL CRUNCHY LAYER

CHOCOSMART CIOCCOLATO LATTE
PRALIN DELICRISP CARAMEL FLEUR DE
SEL

60g

140g

Mix the ingredients.

Fill the bottom of the tart 1/3 full.

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO

water

LILLY NEUTRO

500g

125g

125g

Combine the ingredients using a whisk.

Preserve inside a piping bag

irca
GROUP

Extraordinary
made simple.

MASCARPONE CHEESE NAMELAKA

milk 3.5% fat

JOYPASTE VANIGLIA

MADAGASCAR/BOURBON

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

LILLY NEUTRO

Mascarpone cheese

400g

10g

670g

700g

100g

240g

Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.

Pour the liquid onto the chocolate and emulsify with an immersion blender,

While emulsifying add the mascarpone cheese and liquid cream.

When the cream is fully emulsified, refrigerate the namelaka overnight.

FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of blueberry jelly, using a spatula make it flat.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with round namelaka tufts.

Decorate with CHOCOLATE BLUEBERRY and SPIRAL DARK DOBLA.



Extraordinary
made simple.