



# PETIT GATEAUX: CHEESECAKE

chef Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

## COCOA SHORTCRUST

### INGREDIENTS

#### TOP FROLLO

unsalted butter 82% fat

sugar

eggs

#### CACAO IN POLVERE

### PREPARATION

1000g Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.  
350g Let the pastry rest in the refrigerator for a couple of hours.  
120g Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.  
180g  
80g

## CARAMEL CRUNCHY LAYER

### INGREDIENTS

#### CHOCOSMART CIOCCOLATO LATTE

#### PRALIN DELICRISP CARAMEL FLEUR DE SEL

### PREPARATION

60g Mix the ingredients.  
140g Fill the bottom of the tart 1/3 full.

## BLUEBERRY JELLY

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### INGREDIENTS

FRUTTIDOR MIRTILLO

water

LILLY NEUTRO

### PREPARATION

500g Combine the ingredients using a whisk.

125g Preserve inside a piping bag

125g

## MASCARPONE CHEESE NAMELAKA

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### INGREDIENTS

milk 3.5% fat

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

SINFONIA CIOCCOLATO BIANCO 33%

liquid cream 35% fat

LILLY NEUTRO

Mascarpone cheese

### PREPARATION

400g Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.

10g Pour the liquid onto the chocolate and emulsify with an immersion blender,

670g While emulsifying add the mascarpone cheese and liquid cream.

700g When the cream is fully emulsified, refrigerate the namelaka overnight.

100g

240g

## Final composition

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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.