

PETIT GATEAUX: CHEESECAKE

Advanced level

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

COCOA SHORTCRUST

TOP FROLLA	1000g
unsalted butter 82% fat	350g
sugar	120g
eggs	180g
CACAO IN POLVERE	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	60g
PRALIN DELICRISP CARAMEL FLEUR DE SEL	140g

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

BLUEBERRY JELLY

FRUTTIDOR MIRTILLO	500g
water	125g
LILLY NEUTRO	125g

Combine the ingredients using a wisk.
Preserve inside a piping bag

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MASCARPONE CHEESE NAMELAKA

milk 3.5% fat	400g
JOYPASTE VANIGLIA MADAGASCAR/BOURBON	10g
SINFONIA CIOCCOLATO BIANCO 33%	670g
liquid cream 35% fat	700g
LILLY NEUTRO	100g
Mascarpone cheese	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.