

CHEESECAKE CINNAMON

Intermediate level

A creamy cheesecake with a delicate crumble base and a smooth cheese filling. Finished with a generous layer of **Chococream Cinnamon**, it brings together the sweetness of chocolate and the warm notes of cinnamon for a rich and balanced dessert.



RECIPE CREATED BY:

Davide Lista

Pastry Chef

CRUMBLE

Almond flour	100g
Flour	100g
Sugar	100g
Butter	100g

- Mix all the ingredients until the mixture becomes crumbly.
- Spread on a baking tray and bake at 160°C for 10 minutes.

CHEESE CREAM

Irca Cheesecake	1000g
Cream 35% of fat	200g
Water - tiepida	1600g
Eggs	200g

- Mix all the ingredients with a whisk until a smooth cream is obtained.

FINAL COMPOSITION

Chococream Cinnamon	qb

- Add melted butter to the crumble and spread a layer as the cheesecake base.
- Let it cool in the refrigerator.
- Add the cheese cream and let it rest in the refrigerator to stabilize.
- Once chilled, spread a layer of Chococream Cinnamon on top.
- Decorate as desired.

irca GROUP

Extraordinary made simple.