

FRESH LIME CHEESECAKE

CHEESECAKE MOUSSE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL B B





BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium
HONEY	g 25	speed.
EGGS - AT ROOM TEMPERATURE	g 600	Spread the whipped mixture evenly in a 1-cm layer onto parchment paper sheets, then bake for 8
		minutes at 210°C (closed valve).

LIME CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1.000	In a planetary mixer with a whisk attachment, mix the first four ingredients until you get a silky smooth
WATER - AT 35°C	g 1.500	cream.
JOYPASTE LIME	g 200	Combine to the slighlty whipped cream in 2-3 times, until you get a foamy mousse.
LILLY NEUTRO	g 300	
LIQUID CREAM 35% FAT - SLIGHLY WHIPPED	g 1.000	

FILLING AND DECORATION

INGREDIENTS

JOYFRUIT LIME To Taste



FINAL COMPOSITION

Use the lime cheesecake mousse to half-fill the silicone mould for frozen desserts.

Make a hollow and fill it with JOYFRUIT LIME.

Cover with other mousse and close with a disc of biscuit.

Put in the blast chiller until completely frozen, then remove from mould cover and cover the top surface with a green velvet spray.

Decorate with JOYFRUIT LIME.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

