

# **CARAMEL AMERICAN CHEESECAKE**

# A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

DIFFICULTY LEVEL B B





## **BISCUIT BASE FOR CHEESECAKE**

INGREDIENTS		PREPARATION
CHOPPED BISCUITS	g 200	Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the
UNSALTED BUTTER 82% FAT - MELT	g 80	steel rings for cheesecake.

## **UNFLAVOURED CHEESECAKE CREAM**

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 750	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2
WATER - AT 35°C	g 940	minutes, until you get a smooth creamy texture.

## CARAMEL CHEESECAKE CREAM

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 250	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2
WATER - AT 35°C	g 315	minutes, until you get a smooth creamy texture.
JOYPASTE CARAMEL	g 20	



#### **INGREDIENTS**

JOYCREAM TOFFEE To Taste

#### FINAL COMPOSITION

Use the unflavoured cheesecake cream to fill the steel ring 3/4 full.

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.



## RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

#### AMBASSADOR'S TIPS

The doses in this recipe are meant for two cheesecake rings of 18-cm diameter and 5-cm height.

