



PETIT GATEAUX: CHEESECAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



COCOA SHORTCRUST

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 180
CACAO IN POLVERE	g 80

PREPARATION

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

INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C	g 60
PRALIN DELICRISP CARAMEL FLEUR DE SEL	g 140

PREPARATION

Mix the ingredients.

Fill the bottom of the tart 1/3 full.

BLUEBERRY JELLY

INGREDIENTS

FRUTTIDOR MIRTILLO - WARM	g 500
WATER - AT ROOM TEMPERATURE.	g 125
LILLY NEUTRO	g 125

PREPARATION

Combine the ingredients using a whisk.

Preserve inside a piping bag

MASCARPONE CHEESE NAMELAKA

INGREDIENTS

MILK 3.5% FAT
JOYPASTE VANIGLIA MADAGASCAR/BOURBON
SINFONIA CIOCCOLATO BIANCO
LIQUID CREAM 35% FAT
LILLY NEUTRO
MASCARPONE CHEESE

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.

PREPARATION

g 400 Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.
g 10 Pour the liquid onto the chocolate and emulsify with an immersion blender,
g 670 While emulsifying add the mascarpone cheese and liquid cream.
g 700 When the cream is fully emulsified, refrigerate the namelaka overnight.
g 100
g 240



RECIPE CREATED FOR YOU BY FEDERICO VEDANI

CHOCOLATIER AND PASTRY CHEF