



## 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