



RASPBERRY CHEESECAKE SINGLE-PORCTIONS

BAKED CHEESECAKE

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	g 150

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.
Cover the dough and refrigerate for 1 hour at least.

CHEESE CREAM

INGREDIENTS

IRCA CHEESECAKE	g 1100
WATER - LUKEWARM	g 1850
EGGS	g 220
GRANCOCCO	g 80

PREPARATION

Mix all the ingredients with a whisk until creamy and smooth.

FILLING

INGREDIENTS

RASPBERRIES	g 250
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FINISHING

INGREDIENTS

GRANCOCCO To Taste

DECORATION

INGREDIENTS

BIANCANEVE PLUS To Taste

FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line a 60x40 cake mould.

Spread raspberries onto the shortcrust base.

Fill the tart evenly with the cheese cream and smooth the surface out with a spatula, then sprinkle the top with GRANCOCCO.

Bake at 180-190°C for about 35-40 minutes.

Let cool down completely, then cut into single-portions and dust with BIANCANEVE PLUS.

AMBASSADOR'S TIPS

You can replace raspberries with a product at your choosing from CONFETTURA or FRUTTIDOR range of products.