



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 |
|-------------|-------|

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.