

CRUMBLE CHEESECAKE WITH BLUEBERRIES

BAKED CHEESECAKE

DIFFICULTY LEVEL

IORTCRUST PASTRY				
INGREDIENTS		PREPARATION		
TOP FROLLA	g 1000	Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-		
UNSALTED BUTTER 82% FAT - SOFTENED	g 350	combined.		
CASTER SUGAR	g 120	Cover the dough and refrigerate for 1 hour at least.		
EGGS	g 150			

BLUEBERRY CHEESE CREAM

INGREDIENTS		PREPARATION
IRCA CHEESECAKE	g 1000	Use a whisk to mix all the ingredients, except for chocolate, until creamy and smooth.
LIQUID CREAM 35% FAT	g 200	Then, gently stir blueberries in.
WATER - LUKEWARM	g 1600	
EGGS	g 200	
	g 800	



SHORT PASTRY RECIPE

INGREDIENTS		PREPARATION
TOP FROLLA	g 1000	Knead all the ingredients in a planetary mixer with the paddle attachment, until you get a
UNSALTED BUTTER 82% FAT - SOFTENED	g 400	crumble.
EGGS	g 50	
ALL-PURPOSE FLOUR	g 200	

DECORATION

INGREDIENTS	
BIANCANEVE PLUS	To Taste

FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line some cake moulds, so that the edge of the tart is 3cm high.

Fill the tart with the blueberry cheese cream up to the edge.

Evenly spread the crumble on top.

Bake in a deck oven at 180-190°C for about 35-40 minutes.

Let cool down completely, then decorate as you like most.

AMBASSADOR'S TIPS

To make a cheese cream with firmer texture and a stronger flavour, you can replace part of the water with the same dose of liquid cream (to a maximum of 400g).

