

APPLE CHEESECAKE

BAKED CHEESECAKE

DIFFICULTY LEVEL B B B







SHORTCRUST 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, then use the dough sheeter to roll the dough
EGGS	g 150	into layers and use them to line some cake mould, so that the edge of the tart is 3cm high.

CHEESE CREAM

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INGREDIENTS		PREPARATION
IRCA CHEESECAKE	g 1000	In a planetary mixer with the whisk attachment, mix all the ingredients, except for raisins, until
LIQUID CREAM 35% FAT	g 200	creamy and smooth.
WATER - LUKEWARM	g 1600	Then, gently stir raisins in.
EGGS	g 200	
RAISINS	g 140	



DECORATION

INGREDIENTS

APPLES - SLICED To Taste

MIRAGEL To Taste

BIANCANEVE PLUS To Taste

FINAL COMPOSITION

Fill the shortcrust base with a 3cm layer of cheese cream.

Cover the surface evenly with sliced apples.

Bake in a deck oven at 200-220°C for about 35-40 minutes.

Let cool down completely, then sprinkle with BIANCANEVE PLUS or cover with a shiny veil of MIRAGEL.

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).

