



CHEESECAKE MOUSSE

UNBAKED CHEESECAKE

DIFFICULTY LEVEL



HAZELNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - SOFTENED
DELINOISETTE
EGG YOLK

g 1000
g 450
g 250
g 100

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle until the dough is well combined.
Refrigerate for 1 hour at least.
Roll out to a 5-6mm and cut out some discs having the same dimension as the steel ring you mean to use as a mould.
Bake at 180°C for about 10-12 minutes.

CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE
WATER - AT 35°C
LEMON JUICE
LIQUID CREAM 35% FAT
LILLY NEUTRO
WATER - COLD

g 1000
g 1250
g 50
g 800
g 200
g 100

PREPARATION

Mix AMERICAN CHEESECAKE and the heated water using a whisk.
While mixing, pour the lemon juice in.
Slightly whip the cream with LILLY NEUTRO and cold water.
Combine the slightly whipped cream to the first mixture by stirring gently with a spatula. We recommend to add the whipped cream in 2-3 times.

FINISHING

INGREDIENTS

FRUTTIDOR LAMPONE - OR ANOTHER FLAVOUR AT YOU CHOOSING

To Taste

FINAL COMPOSITION

Line a steel ring with an acetate collar, then lay a disc of hazelnut shortcrust pastry in it.

Pour the mousse and smooth the surface out with a spatula.

Refrigerate for 4 hours at least.

Cover the top of the dessert with a layer of FRUTTIDOR LAMPONE and decorate as you like most.

AMBASSADOR'S TIPS

You can replace butter with margarine in the recipe of the hazelnut shortcrust pastry.