



## COFFEE AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS TOPPING

DIFFICULTY LEVEL



### BISCUIT BASE FOR CHEESECAKE

#### INGREDIENTS

CHOPPED BISCUITS

g 200

UNSALTED BUTTER 82% FAT - MELT

g 80

#### PREPARATION

Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.

### UNFLAVOURED CHEESECAKE CREAM

#### INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 300

LIQUID CREAM 35% FAT

g 40

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.

### COFFEE CHEESECAKE CREAM

#### INGREDIENTS

AMERICAN CHEESECAKE

g 750

WATER - AT 35°C

g 900

LIQUID CREAM 35% FAT

g 110

JOYCAFFE' GRANGUSTO

g 30

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.

## COATING AND DECORATION

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### INGREDIENTS

BLITZ ICE TOP - HEATED TO 30°C

To Taste

JOYTOPPING CAFFE'

To Taste

### FINAL COMPOSITION

Use the coffee cheesecake cream to fill the steel ring $\frac{3}{4}$  full.

Smooth with a spatula and fill up with the unflavoured cheesecake cream.

Smooth it well, then bake at 160°C for about 50 minutes.

When they have completely cooled down, glaze with BLITZ ICE TOP and decorate with JOYTOPPING AL CAFFÈ



### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

### AMBASSADOR'S TIPS

The doses in this recipe are meant for two cheesecake rings of 18-cm diameter and 5-cm height.