



## TOFFEE AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

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 750

WATER - AT 35°C

g 940

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

### CARAMEL CHEESECAKE CREAM

#### INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 310

JOYPASTE CARAMEL

g 15

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

Transfer into small pyramid-shaped silicone moulds and freeze until fully hardened.

## COATING

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### INGREDIENTS

MIRROR TOFFEE - HEATED TO 30 °C

To Taste

### FINAL COMPOSITION

Half-fill the cake steel rings with the unflavoured cheesecake cream.

Gently press the frozen caramel pyramids inside the cream and cover it up with the remaining unflavoured cheesecake cream.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with MIRROR TOFFEE.



### 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.