



FRUIT MARBLED AMERICAN CHEESECAKE

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

DIFFICULTY LEVEL



BISCUIT BASE FOR CHEESECAKE

INGREDIENTS

CHOPPED BISCUITS	g 200
UNSALTED BUTTER 82% FAT - MELTED	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.

CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE	g 1.000
WATER - AT 35°C	g 1.200
LIQUID CREAM 35% FAT	g 150

PREPARATION

Combine all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until creamy and smooth.

COATING AND DECORATION

INGREDIENTS

FRUTTIDOR FRAGOLA	To Taste
BLITZ ICE TOP - HEATED TO 30°C	To Taste

FINAL COMPOSITION

Use the cheesecake cream to fill the steel ring³/₄ full.

Pour FRUTTIDOR and slightly stir in order to produce a nice marble effect both on the top and inside the cake.

Bake at 160°C for about 50 minutes.

Once they have cooled down, remove from mould and glaze with BLITZ ICE TOP.



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.

All our FRUTTIDOR made from red fruits gives excellent results with this recipe.