



## 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 ring<sup>3</sup>/<sub>4</sub> 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.