



## FRESH LIME CHEESECAKE

### CHEESECAKE MOUSSE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

g 500

HONEY

g 25

EGGS - AT ROOM TEMPERATURE

g 600

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium speed.

Spread the whipped mixture evenly in a 1-cm layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

#### LIME CHEESECAKE MOUSSE

##### INGREDIENTS

AMERICAN CHEESECAKE

g 1.000

WATER - AT 35°C

g 1.500

JOYPASTE LIME

g 200

LILLY NEUTRO

g 300

LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED

g 1.000

##### PREPARATION

In a planetary mixer with a whisk attachment, mix the first four ingredients until you get a silky smooth cream.

Combine to the slightly whipped cream in 2-3 times, until you get a foamy mousse.

#### FILLING AND DECORATION

##### INGREDIENTS

JOYFRUIT LIME

To Taste

## FINAL COMPOSITION

Use the lime cheesecake mousse to half-fill the silicone mould for frozen desserts.

Make a hollow and fill it with JOYFRUIT LIME.

Cover with other mousse and close with a disc of biscuit.

Put in the blast chiller until completely frozen, then remove from mould cover and cover the top surface with a green velvet spray.

Decorate with JOYFRUIT LIME.



**RECIPE CREATED FOR YOU BY FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER