



STRABERRY&CREAM CHEESECAKE

CHEESECAKE MOUSSE WITH A DOUBLE FLAVOUR

DIFFICULTY LEVEL



BISCUIT

INGREDIENTS

IRCA GENOISE

HONEY

EGGS - AT ROOM TEMPERATURE

PREPARATION

g 500 Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium speed.

g 25

g 600 Spread the whipped mixture evenly in a 1-cm layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

UNFLAVOURED CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE

WATER - AT 35°C

LILLY NEUTRO

LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED

PREPARATION

g 500 In a planetary mixer with a whisk attachment, mix the first three ingredients until you get a silky smooth cream.

g 650

g 100 Combine to the slightly whipped cream in 2-3 times, until you get a foamy mousse.

g 500

STRAWBERRY CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE	g 500
WATER - AT 35°C	g 650
PASTA AROMATIZZANTE FRAGOLA	g 70
LILLY NEUTRO	g 100
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 400

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.

COATING

INGREDIENTS

JOYFRUIT FRAGOLA	To Taste
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FINAL COMPOSITION

Line the cake ring or mould with an acetate cake collar.

Lay a disc of biscuit at the bottom.

Half-fill with the strawberry cheesecake mousse and put in the blast chiller until frozen.

Fill up with the unflavoured cheesecake mousse and put back in the blast chiller until frozen.

Remove from mould and decorate the top with JOYFRUIT FRAGOLA.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

The coating of the cake top can be made with FRUTTIDOR FRAGOLA instead of JOYFRUIT FRAGOLA.