



# RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

MODERN INTERPRETATION OF THE TYPICAL AMERICAN CHEESECAKE

DIFFICULTY LEVEL



## RASPBERRY CHEESECAKE BASE

### INGREDIENTS

AMERICAN CHEESECAKE	g 1000
WATER - LUKEWARM (35°C)	g 1250
PASTA AROMATIZZANTE LAMPONE	g 100

### PREPARATION

Mix all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until you obtain a smooth cream with no lumps.

## FILLING

### INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
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## DECORATION

### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO	To Taste
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## FINAL COMPOSITION

Use the raspberry cheesecake base to half-fill some silicone moulds for ice cream on a stick.

Pipe a little FRUTTIDOR LAMPONE and place the stick.

Fill the mould up with some more cheesecake base and smooth the surface out.

Bake at 140-150°C for about 20-25 minutes.

Then, put in the blast chiller at negative temperature.

When hardened, remove from mould.