



FLAVOURED AMERICAN CHEESECAKE

BAKED CAKE - RECIPE FOR 5 MOULDS HAVING Ø 14CM AND H 5CM.

DIFFICULTY LEVEL



BISCUIT BASE

INGREDIENTS

| | |
|----------------------------------|-------|
| CHOPPED BISCUITS | g 400 |
| UNSALTED BUTTER 82% FAT - MELTED | g 160 |

PREPARATION

Combine the two ingredients.

CHEESECAKE CREAM BASE

INGREDIENTS

| | |
|-----------------------------|--------|
| AMERICAN CHEESECAKE | g 1000 |
| WATER - AT 35°C | g 1100 |
| LIQUID CREAM 35% FAT | g 100 |
| EGG YOLKS | g 50 |
| PASTA AROMATIZZANTE LAMPONE | g 160 |

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

FINISHING

INGREDIENTS

| | |
|-------------------|----------|
| FRUTTIDOR LAMPONE | To Taste |
|-------------------|----------|

FINAL COMPOSITION

Spread the biscuit base in a half-centimetre layer at the bottom of the steel rings for cheesecake.

Then, fill the steel rings 3/4 full with the cheesecake cream base .

Bake at 150-160°C for about 50 minutes.

Let cool down completely, then remove from mould and decorate your cheesecake with a even layer of FRUTTIDOR on top.

AMBASSADOR'S TIPS

You can choose to use your favourite flavour from JOYPASTE PASTRY range of products.