

CHEESENIES

PLATED DESSERT

DIFFICULTY LEVEL B B





CHEESECAKE CREAM

INGREDIENTS		PREPARATION
	g 680 g 500	Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.

BROWNIE BATTER

INGREDIENTS		PREPARATION
AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1000	In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes
EGGS	g 225	until well combined.
WATER	g 120	
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350	

FILLING AND DECORATION

INGREDIENTS

JOYTOPPING FRUTTI DI BOSCO To Taste To Taste FRUTTIDOR FRUTTI DI BOSCO



FINAL COMPOSITION

Use the cheesecake cream to half-fill a silicone mould for single-portion.

Fill with a drop of FRUTTIDOR and cover with the brownie batter, having care to leave a 5-mm free space to the edge of the mould.

Bake at 160°C for about 15 minutes.

Let it cooled down, then unmould.

Serve the dessert when still lukewarm, garnished with the wild berry topping.



RECIPE CREATED FOR YOU BY FABIO BIRONDI

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