



## MODERN CHEESECAKE

### MODERN TART WITH CHEESE AND FRUIT

DIFFICULTY LEVEL



#### SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT - SOFTENED  
EGG YOLKS  
SUGAR

g 500  
g 250  
g 50  
g 60

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.  
Cover the dough and refrigerate for 1 hour at least.  
Use the dough sheeter to roll the dough into layers and use them to make some square tart having a 2cm high edge.  
Bake in a deck oven at 180-190°C until evenly golden-brown.

#### CHEESECAKE MOUSSE

##### INGREDIENTS

AMERICAN CHEESECAKE  
WATER - (35-40°C)

g 1000  
g 1250

##### PREPARATION

Mix the ingredients with a whisk until creamy and smooth.  
Fill some quenelle shaped silicone mould and bake at 150°C for about 20 minutes.  
Reserve in the blast chiller until fully frozen and then unmould.

#### FRUIT FILLING

##### INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

To Taste

## FINAL COMPOSITION

Spread a thin layer of FRUTTIDOR FRUTTI DI BOSCO in the baked shortcrust base.

Place the cheesecake quenelles and decorate.