



## UPSIDE-DOWN CHEESECAKE

### SPOON DESSERT

#### DIFFICULTY LEVEL



#### CEREAL CRUMBLE

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##### INGREDIENTS

CEREAL'EAT FROLLA

g 500

UNSALTED BUTTER 82% FAT - SOFTENED

g 150

RAW SUGAR

g 50

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment until you obtain a crumble.

Spread the crumble onto a tray lined in parchment paper and bake in a deck oven at 180-190°C for 10-15 minutes.

#### CHEESECAKE MOUSSE

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##### INGREDIENTS

AMERICAN CHEESECAKE

g 500

WATER - LUKEWARM

g 650

##### PREPARATION

Mix all the ingredients in a planetary mixer with the whisk attachment at low speed for 2 minutes until creamy and smooth.

##### FINAL COMPOSITION

Fill some glasses 1/4 full with FRUTTIDOR FRUTTI di BOSCO.

Fill the glasses with the cheesecake mousse until 3/4 full and cook the open glasses by heated bath in a double pan, in oven at 130°C for 140 minutes.

Decorate with the crumble and serve.