



# CRUMBLE CHEESECAKE WITH BLUEBERRIES

## BAKED CHEESECAKE

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	g 150

#### 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.

### BLUEBERRY CHEESE CREAM

#### INGREDIENTS

IRCA CHEESECAKE	g 1000
LIQUID CREAM 35% FAT	g 200
WATER - LUKEWARM	g 1600
EGGS	g 200
	g 800

#### PREPARATION

Use a whisk to mix all the ingredients, except for chocolate, until creamy and smooth.  
Then, gently stir blueberries in.

## SHORT PASTRY RECIPE

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### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 400
EGGS	g 50
ALL-PURPOSE FLOUR	g 200

### PREPARATION

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

## DECORATION

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### INGREDIENTS

BIANCANEVE PLUS	To Taste
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### FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line some cake moulds, so that the edge of the tart is 3cm high.

Fill the tart with the blueberry cheese cream up to the edge.

Evenly spread the crumble on top.

Bake in a deck oven at 180-190°C for about 35-40 minutes.

Let cool down completely, then decorate as you like most.

### AMBASSADOR'S TIPS

To make a cheese cream with firmer texture and a stronger flavour, you can replace part of the water with the same dose of liquid cream (to a maximum of 400g).