



# CHOCOLATE CHEESECAKE

## BAKED CHEESECAKE

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

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#### 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.

### CHOCOLATE CHEESE CREAM

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#### INGREDIENTS

IRCA CHEESECAKE	g 1000
LIQUID CREAM 35% FAT	g 500
WATER - LUKEWARM	g 1000
EGGS	g 200
RENO FONDENTE 64% - MELTED	g 600-700

#### PREPARATION

Use a whisk to mix all the ingredients, except for chocolate, until creamy and smooth.

Then, gently combine chocolate to the mixture.

## 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 chocolate cheese cream up to the edge.

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

For a stronger flavour of chocolate, choose one of the dark chocolate proposals from MINUETTO line of products.