

LEMON CHEESECAKE (COLD-PROCESS MAKING)

UNBAKED CHEESECAKE

DIFFICULTY LEVEL B





CRUNCHY BASE

INGREDIENTS		PREPARATION
LOW-FAT SHORTCRUST PASTRY - CRUMBLED	g 150	Mix all the ingredients in a planetary mixer with the paddle attachment.
CHOPPED ALMONDS	g 50	
CASTER SUGAR	g 50	
UNSALTED BUTTER 82% FAT - MELTED	g 100	
CINNAMON POWDER	g 2	

CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
IRCA CHEESECAKE	g 500	Combine lukewarm water with lemon juice and lemon zest, then add LILLY NEUTRO and mix
WATER - LUKEWARM	g 850	with a whisk.
LEMON JUICE	g 150	Add IRCA CHEESECAKE and keep on mixing with a whisk until you obtain a smooth cream.
LILLY NEUTRO	g 100	Gently combine the whipped cream in two times.
WHIPPED CREAM	g 750	
GRATED LEMON ZEST - 1/2		



INGREDIENTS

MIRROR LIMONE - HEATED IN THE MICROWAVE TO ABOUT 40°C

To Taste

FINAL COMPOSITION

Evenly spread a 0.5cm layer of crunchy base into a steel ring.

Slowly pour the cheesecake mousse onto the crunchy base, leaving a 2-3mm free space to the edge of the mould, and refrigerate for 4-5 hours at least.

Glaze the top with MIRROR LIMONE.

Refrigerate until the glaze hardens.

Remove the cake from the mould and top with some fresh lemon slices.

