



## CHEESECAKE MOUSSE

### UNBAKED CHEESECAKE

DIFFICULTY LEVEL



#### HAZELNUT SHORTCRUST PASTRY

##### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT - SOFTENED  
DELINOISETTE  
EGG YOLK

g 1000  
g 450  
g 250  
g 100

##### PREPARATION

Knead all the ingredients in a planetary mixer with the paddle until the dough is well combined.  
Refrigerate for 1 hour at least.  
Roll out to a 5-6mm and cut out some discs having the same dimension as the steel ring you mean to use as a mould.  
Bake at 180°C for about 10-12 minutes.

#### CHEESECAKE MOUSSE

##### INGREDIENTS

AMERICAN CHEESECAKE  
WATER - AT 35°C  
LEMON JUICE  
LIQUID CREAM 35% FAT  
LILLY NEUTRO  
WATER - COLD

g 1000  
g 1250  
g 50  
g 800  
g 200  
g 100

##### PREPARATION

Mix AMERICAN CHEESECAKE and the heated water using a whisk.  
While mixing, pour the lemon juice in.  
Slightly whip the cream with LILLY NEUTRO and cold water.  
Combine the slightly whipped cream to the first mixture by stirring gently with a spatula. We recommend to add the whipped cream in 2-3 times.

## FINISHING

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### INGREDIENTS

FRUTTIDOR LAMPONE - OR ANOTHER FLAVOUR AT YOU CHOOSING

To Taste

### FINAL COMPOSITION

Line a steel ring with an acetate collar, then lay a disc of hazelnut shortcrust pastry in it.

Pour the mousse and smooth the surface out with a spatula.

Refrigerate for 4 hours at least.

Cover the top of the dessert with a layer of FRUTTIDOR LAMPONE and decorate as you like most.

### AMBASSADOR'S TIPS

You can replace butter with margarine in the recipe of the hazelnut shortcrust pastry.