



## CARAMEL AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

DIFFICULTY LEVEL



### BISCUIT BASE FOR CHEESECAKE

#### INGREDIENTS

CHOPPED BISCUITS

g 200

UNSALTED BUTTER 82% FAT - MELT

g 80

#### PREPARATION

Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.

### UNFLAVOURED CHEESECAKE CREAM

#### INGREDIENTS

AMERICAN CHEESECAKE

g 750

WATER - AT 35°C

g 940

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

### CARAMEL CHEESECAKE CREAM

#### INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 315

JOYPASTE CARAMEL

g 20

#### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

## COATING

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### INGREDIENTS

JOYCREAM TOFFEE

To Taste

### FINAL COMPOSITION

Use the unflavoured cheesecake cream to fill the steel ring  $\frac{3}{4}$  full.

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.



### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

### AMBASSADOR'S TIPS

The doses in this recipe are meant for two cheesecake rings of 18-cm diameter and 5-cm height.