

# **FLAVOURED AMERICAN CHEESECAKE**

BAKED CAKE - RECIPE FOR 5 MOULDS HAVING Ø 14CM AND H 5CM.

DIFFICULTY LEVEL B B B





### **BISCUIT BASE**

INGREDIENTS		PREPARATION
CHOPPED BISCUITS	g 400	Combine the two ingredients.
UNSALTED BUTTER 82% FAT - MELTED	a 160	

# **CHEESECAKE CREAM BASE**

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1000	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed
WATER - AT 35°C	g 1100	for 2 minutes, until you get a smooth creamy texture.
LIQUID CREAM 35% FAT	g 100	
EGG YOLKS	g 50	
PASTA AROMATIZZANTE LAMPONE	g 160	

### **FINISHING**

#### **INGREDIENTS**

FRUTTIDOR LAMPONE To Taste



### FINAL COMPOSITION

Spread the biscuit base in a half-centimetre layer at the bottom of the steel rings for cheesecake.

Then, fill the steel rings 3/4 full with the cheesecake cream base.

Bake at 150-160°C for about 50 minutes.

Let cool down completely, then remove from mould and decorate your cheesecake with a even layer of FRUTTIDOR on top.

# AMBASSADOR'S TIPS

You can choose to use your favourite flavour from JOYPASTE PASTRY range of products.

