



## PETIT GATEAUX: CHEESECAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

**DIFFICULTY LEVEL**



### COCOA SHORTCRUST

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 180
CACAO IN POLVERE	g 80

#### PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

### CARAMEL CRUNCHY LAYER

#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C	g 60
PRALIN DELICRISP CARAMEL FLEUR DE SEL	g 140

#### PREPARATION

Mix the ingredients.

Fill the bottom of the tart 1/3 full.

### BLUEBERRY JELLY

#### INGREDIENTS

FRUTTIDOR MIRTILLO - WARM	g 500
WATER - AT ROOM TEMPERATURE.	g 125
LILLY NEUTRO	g 125

#### PREPARATION

Combine the ingredients using a whisk.

Preserve inside a piping bag

## MASCARPONE CHEESE NAMELAKA

### INGREDIENTS

MILK 3.5% FAT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

SINFONIA CIOCCOLATO BIANCO

LIQUID CREAM 35% FAT

LILLY NEUTRO

MASCARPONE CHEESE

g 400

g 10

g 670

g 700

g 100

g 240

### PREPARATION

Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.

Pour the liquid onto the chocolate and emulsify with an immersion blender,

While emulsifying add the mascarpone cheese and liquid cream.

When the cream is fully emulsified, refrigerate the namelaka overnight.

### FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of blueberry jelly, using a spatula make it flat.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with round namelaka tufts.

Decorate with CHOCOLATE BLUEBERRY and SPIRAL DARK DOBLA.



RECIPE CREATED FOR YOU BY **FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF