



LEMON CHEESECAKE (COLD-PROCESS MAKING)

UNBAKED CHEESECAKE

DIFFICULTY LEVEL



CRUNCHY BASE

INGREDIENTS

LOW-FAT SHORTCRUST PASTRY - CRUMBLED

CHOPPED ALMONDS

CASTER SUGAR

UNSALTED BUTTER 82% FAT - MELTED

CINNAMON POWDER

g 150

g 50

g 50

g 100

g 2

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.

CHEESECAKE MOUSSE

INGREDIENTS

IRCA CHEESECAKE

WATER - LUKEWARM

LEMON JUICE

LILLY NEUTRO

WHIPPED CREAM

GRATED LEMON ZEST - 1/2

g 500

g 850

g 150

g 100

g 750

PREPARATION

Combine lukewarm water with lemon juice and lemon zest, then add LILLY NEUTRO and mix with a whisk.

Add IRCA CHEESECAKE and keep on mixing with a whisk until you obtain a smooth cream.

Gently combine the whipped cream in two times.

GLAZING

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.