



FRUIT MARBLED AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A DELICIOUS TOPPING

DIFFICULTY LEVEL



BISCUIT BASE FOR CHEESECAKE

INGREDIENTS

CHOPPED BISCUITS

g 200

UNSALTED BUTTER 82% FAT - MELTED

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.

CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE

g 1.000

WATER - AT 35°C

g 1.200

LIQUID CREAM 35% FAT

g 150

PREPARATION

Combine all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until creamy and smooth.

COATING AND DECORATION

INGREDIENTS

FRUTTIDOR FRAGOLA

To Taste

BLITZ ICE TOP - HEATED TO 30°C

To Taste

FINAL COMPOSITION

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

Pour FRUTTIDOR and slightly stir in order to produce a nice marble effect both on the top and inside the cake.

Bake at 160°C for about 50 minutes.

Once they have cooled down, remove from mould and glaze with BLITZ ICE TOP.



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.

All our FRUTTIDOR made from red fruits gives excellent results with this recipe.