



# RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

MODERN INTERPRETATION OF THE TYPICAL AMERICAN CHEESECAKE

**DIFFICULTY LEVEL**



## RASPBERRY CHEESECAKE BASE

### INGREDIENTS

AMERICAN CHEESECAKE

g 1000

WATER - LUKEWARM (35°C)

g 1250

PASTA AROMATIZZANTE LAMPONE

g 100

### PREPARATION

Mix all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until you obtain a smooth cream with no lumps.

## FILLING

### INGREDIENTS

FRUTTIDOR LAMPONE

To Taste

## DECORATION

### INGREDIENTS

CHOCOSMART CIOCCOLATO BIANCO

To Taste

## FINAL COMPOSITION

Use the raspberry cheesecake base to half-fill some silicone moulds for ice cream on a stick.

Pipe a little FRUTTIDOR LAMPONE and place the stick.

Fill the mould up with some more cheesecake base and smooth the surface out.

Bake at 140-150°C for about 20-25 minutes.

Then, put in the blast chiller at negative temperature.

When hardened, remove from mould.