



# CARAMEL AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

**DIFFICULTY LEVEL**



## BISCUIT BASE FOR CHEESECAKE

### INGREDIENTS

CHOPPED BISCUITS

g 200

UNSALTED BUTTER 82% FAT - MELT

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.

## UNFLAVOURED CHEESECAKE CREAM

### INGREDIENTS

AMERICAN CHEESECAKE

g 750

WATER - AT 35°C

g 940

### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

## CARAMEL CHEESECAKE CREAM

### INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 315

JOYPASTE CARAMEL

g 20

### PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

## COATING

---

## INGREDIENTS

JOYCREAM TOFFEE

To Taste

## FINAL COMPOSITION

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

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.



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.