



FLAVOURED AMERICAN CHEESECAKE

BAKED CAKE - RECIPE FOR 5 MOULDS HAVING Ø 14cm AND H 5cm.

DIFFICULTY LEVEL



BISCUIT BASE

INGREDIENTS

CHOPPED BISCUITS	g 400
UNSALTED BUTTER 82% FAT - MELTED	g 160

PREPARATION

Combine the two ingredients.

CHEESECAKE CREAM BASE

INGREDIENTS

AMERICAN CHEESECAKE	g 1000
WATER - AT 35°C	g 1100
LIQUID CREAM 35% FAT	g 100
EGG YOLKS	g 50
PASTA AROMATIZZANTE LAMPONE	g 160

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.

FINISHING

INGREDIENTS

FRUTTIDOR LAMPONE	To Taste
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FINAL COMPOSITION

Spread the biscuit base in a half-centimetre layer at the bottom of the steel rings for cheesecake.

Then, fill the steel rings 3/4 full with the cheesecake cream base .

Bake at 150-160°C for about 50 minutes.

Let cool down completely, then remove from mould and decorate your cheesecake with a even layer of FRUTTIDOR on top.

AMBASSADOR'S TIPS

You can choose to use your favourite flavour from JOYPASTE PASTRY range of products.