



CHEESENIES

PLATED DESSERT

DIFFICULTY LEVEL



CHEESECAKE CREAM

INGREDIENTS

WATER	g 680
AMERICAN CHEESECAKE	g 500

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.

BROWNIE BATTER

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1000
EGGS	g 225
WATER	g 120
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350

PREPARATION

In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes until well combined.

FILLING AND DECORATION

INGREDIENTS

JOYTOPPING FRUTTI DI BOSCO	To Taste
FRUTTIDOR FRUTTI DI BOSCO	To Taste

FINAL COMPOSITION

Use the cheesecake cream to half-fill a silicone mould for single-portion.

Fill with a drop of FRUTTIDOR and cover with the brownie batter, having care to leave a 5-mm free space to the edge of the mould.

Bake at 160°C for about 15 minutes.

Let it cooled down, then unmould.

Serve the dessert when still lukewarm, garnished with the wild berry topping.



RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER