



UPSIDE-DOWN CHEESECAKE

SPOON DESSERT

DIFFICULTY LEVEL



CEREAL CRUMBLE

INGREDIENTS

CEREAL'EAT FROLLA

UNSALTED BUTTER 82% FAT - SOFTENED

RAW SUGAR

PREPARATION

g 500

Knead all the ingredients in a planetary mixer with the paddle attachment until you obtain a crumble.

g 150

g 50

Spread the crumble onto a tray lined in parchment paper and bake in a deck oven at 180-190°C for 10-15 minutes.

CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE

WATER - LUKEWARM

PREPARATION

g 500

Mix all the ingredients in a planetary mixer with the whisk attachment at low speed for 2 minutes until creamy and smooth.

g 650

FINAL COMPOSITION

Fill some glasses 1/4 full with FRUTTIDOR FRUTTI di BOSCO.

Fill the glasses with the cheesecake mousse until 3/4 full and cook the open glasses by heated bath in a double pan, in oven at 130°C for 140 minutes.

Decorate with the crumble and serve.