



## PETIT GATEAUX: CHEESECAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



### COCOA SHORTCRUST

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT  
SUGAR  
EGGS  
CACAO IN POLVERE

g 1000  
g 350  
g 120  
g 180  
g 80

#### PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.  
Let the pastry rest in the refrigerator for a couple of hours.  
Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

### CARAMEL CRUNCHY LAYER

#### INGREDIENTS

CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C  
PRALIN DELICRISP CARAMEL FLEUR DE SEL

g 60  
g 140

#### PREPARATION

Mix the ingredients.  
Fill the bottom of the tart 1/3 full.

### BLUEBERRY JELLY

#### INGREDIENTS

FRUTTIDOR MIRTILLO - WARM  
WATER - AT ROOM TEMPERATURE.  
LILLY NEUTRO

g 500  
g 125  
g 125

#### PREPARATION

Combine the ingredients using a wisk.  
Preserve inside a piping bag

### INGREDIENTS

MILK 3.5% FAT

JOYPASTE VANIGLIA MADAGASCAR/BOURBON

SINFONIA CIOCCOLATO BIANCO 33%

LIQUID CREAM 35% FAT

LILLY NEUTRO

MASCARPONE CHEESE

### PREPARATION

g 400

Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.

g 10

Pour the liquid onto the chocolate and emulsify with an immersion blender,

g 670

While emulsifying add the mascarpone cheese and liquid cream.

g 700

When the cream is fully emulsified, refrigerate the namelaka overnight.

g 100

g 240

### FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of blueberry jelly, using a spatula make it flat.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with round namelaka tufts.

Decorate with CHOCOLATE BLUEBERRY and SPIRAL DARK DOBLA.

**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF