



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