



## LEMON CHEESECAKE (COLD-PROCESS MAKING)

### UNBAKED CHEESECAKE

DIFFICULTY LEVEL



#### CRUNCHY BASE

##### INGREDIENTS

LOW-FAT SHORTCRUST PASTRY - CRUMBLED	g 150
CHOPPED ALMONDS	g 50
CASTER SUGAR	g 50
UNSALTED BUTTER 82% FAT - MELTED	g 100
CINNAMON POWDER	g 2

##### PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment.

#### CHEESECAKE MOUSSE

##### INGREDIENTS

IRCA CHEESECAKE	g 500
WATER - LUKEWARM	g 850
LEMON JUICE	g 150
LILLY NEUTRO	g 100
WHIPPED CREAM	g 750
GRATED LEMON ZEST - 1/2	

##### PREPARATION

Combine lukewarm water with lemon juice and lemon zest, then add LILLY NEUTRO and mix with a whisk.

Add IRCA CHEESECAKE and keep on mixing with a whisk until you obtain a smooth cream.

Gently combine the whipped cream in two times.

## GLAZING

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### INGREDIENTS

MIRROR LIMONE - HEATED IN THE MICROWAVE TO ABOUT 40°C

To Taste

### FINAL COMPOSITION

Evenly spread a 0.5cm layer of crunchy base into a steel ring.

Slowly pour the cheesecake mousse onto the crunchy base, leaving a 2-3mm free space to the edge of the mould, and refrigerate for 4-5 hours at least.

Glaze the top with MIRROR LIMONE.

Refrigerate until the glaze hardens.

Remove the cake from the mould and top with some fresh lemon slices.