



BLACK CHERRY CHEESECAKE

BAKED CHEESECAKE WITH BLACK CHERRIES

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

DIGESTIVE CRUMB	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 250

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.

Cover the dough and refrigerate for 1 hour at least.

FRUIT FILLING

INGREDIENTS

FRUTTIDOR CILIEGIA	To Taste
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CHEESE CREAM

INGREDIENTS

IRCA CHEESECAKE	g 1000
LIQUID CREAM 35% FAT	g 200
WATER - LUKEWARM	g 1600
EGGS	g 200

PREPARATION

Mix all the ingredients with a whisk until creamy and smooth.

DECORATION

INGREDIENTS

BIANCANEVE PLUS

To Taste

FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line some cake moulds, so that the edge of the tart is 3.5cm high.

Spread a 1cm layer of FRUTTIDOR CILIEGIA.

Slowly pour the cheese cream into a layer of about 2-2.5cm.

Bake in a deck oven at 200-210°C for about 35-40 minutes.

Let cool down completely, then sprinkle the top of the cake with BIANCANEVE PLUS.