



CHEESECAKE MOUSSE

UNBAKED CHEESECAKE

DIFFICULTY LEVEL



HAZELNUT SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - SOFTENED
DELINOISETTE
EGG YOLK

PREPARATION

g 1000 Knead all the ingredients in a planetary mixer with hte paddle until the dough is well combined.
g 450 Refrigerate for 1 hour at least.
g 250 Roll out to a 5-6mm and cut out some discs having the same dimension as the steel ring you
g 100 mean to use as a mould.
Bake at 180°C for about 10-12 minutes.

CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE
WATER - AT 35°C
LEMON JUICE
LIQUID CREAM 35% FAT
LILLY NEUTRO
WATER - COLD

PREPARATION

g 1000 Mix AMERICAN CHEESECAKE and the heated water using a whisk.
g 1250 While mixing, pour the lemon juice in.
g 50 Slightly whip the cream with LILLY NEUTRO and cold water.
g 800 Combine the slightly whipped cream to the first mixture by stirring gently with a spatula. We
g 200 recommend to add the whipped cream in 2-3 times.
g 100

FINISHING

INGREDIENTS

FRUTTIDOR LAMPONE - OR ANOTHER FLAVOUR AT YOU CHOOSING

To Taste

FINAL COMPOSITION

Line a steel ring with an acetate collar, then lay a disc of hazelnut shortcrust pastry in it.

Pour the mousse and smooth the surface out with a spatula.

Refrigerate for 4 hours at least.

Cover the top of the dessert with a layer of FRUTTIDOR LAMPONE and decorate as you like most.

AMBASSADOR'S TIPS

You can replace butter with margarine in the recipe of the hazelnut shortcrust pastry.