



# COFFEE AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS TOPPING

DIFFICULTY LEVEL   

## BISCUIT BASE FOR CHEESECAKE

INGREDIENTS		PREPARATION
CHOPPED BISCUITS	g 200	Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.
UNSALTED BUTTER 82% FAT - MELT	g 80	

## UNFLAVOURED CHEESECAKE CREAM

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 250	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.
WATER - AT 35°C	g 300	
LIQUID CREAM 35% FAT	g 40	

## COFFEE CHEESECAKE CREAM

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 750	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.
WATER - AT 35°C	g 900	
LIQUID CREAM 35% FAT	g 110	
JOYCAFFE® GRANGUSTO	g 30	

## COATING AND DECORATION

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### INGREDIENTS

BLITZ ICE TOP - HEATED TO 30°C

To Taste

JOYTOPPING CAFFÈ

To Taste

### FINAL COMPOSITION

Use the coffee cheesecake cream to fill the steel ring  $\frac{3}{4}$  full.

Smooth with a spatula and fill up with the unflavoured cheesecake cream.

Smooth it well, then bake at 160°C for about 50 minutes.

When they have completely cooled down, glaze with BLITZ ICE TOP and decorate with JOYTOPPING AL CAFFÈ

### RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

### AMBASSADOR'S TIPS

The doses in this recipe are meant for two cheesecake rings of 18-cm diameter and 5-cm height.