



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

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.