



FRUIT MARBLED AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A 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 - MELTED	g 80	

CHEESECAKE CREAM

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1.000	Combine all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until creamy and smooth.
WATER - AT 35°C	g 1.200	
LIQUID CREAM 35% FAT	g 150	

COATING AND DECORATION

INGREDIENTS	
FRUTTIDOR FRAGOLA	To Taste
BLITZ ICE TOP - HEATED TO 30°C	To Taste

FINAL COMPOSITION

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

Pour FRUTTIDOR and slightly stir in order to produce a nice marble effect both on the top and inside the cake.

Bake at 160°C for about 50 minutes.

Once they have cooled down, remove from mould and glaze with BLITZ ICE TOP.

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.

All our FRUTTIDOR made from red fruits gives excellent results with this recipe.