






FRESH LIME CHEESECAKE

CHEESECAKE MOUSSE WITH TROPICAL FLAVOUR

DIFFICULTY LEVEL   

BISCUIT

INGREDIENTS	
IRCA GENOISE	g 500
HONEY	g 25
EGGS - AT ROOM TEMPERATURE	g 600

PREPARATION
Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium speed.
Spread the whipped mixture evenly in a 1-cm layer onto parchment paper sheets, then bake for 8 minutes at 210°C (closed valve).

LIME CHEESECAKE MOUSSE

INGREDIENTS	
AMERICAN CHEESECAKE	g 1.000
WATER - AT 35°C	g 1.500
JOYPASTE LIME	g 200
LILLY NEUTRO	g 300
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 1.000

PREPARATION
In a planetary mixer with a whisk attachment, mix the first four ingredients until you get a silky smooth cream.
Combine to the slightly whipped cream in 2-3 times, until you get a foamy mousse.

FILLING AND DECORATION

INGREDIENTS	
JOYFRUIT LIME	To Taste

FINAL COMPOSITION

Use the lime cheesecake mousse to half-fill the silicone mould for frozen desserts.

Make a hollow and fill it with JOYFRUIT LIME.

Cover with other mousse and close with a disc of biscuit.

Put in the blast chiller until completely frozen, then remove from mould cover and cover the top surface with a green velvet spray.

Decorate with JOYFRUIT LIME.

RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER