



RASPBERRY WHITE CHOCOLATE CHEESECAKE ON A STICK

MODERN INTERPRETATION OF THE TYPICAL AMERICAN CHEESECAKE

DIFFICULTY LEVEL   

RASPBERRY CHEESECAKE BASE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 1000	Mix all the ingredients in a planetary mixer with the whisk attachment at medium speed for 3 minutes, until you obtain a smooth cream with no lumps.
WATER - LUKEWARM (35°C)	g 1250	
PASTA AROMATIZZANTE LAMPONE	g 100	

FILLING

INGREDIENTS	
FRUTTIDOR LAMPONE	To Taste

DECORATION

INGREDIENTS	
CHOCOSMART CIOCCOLATO BIANCO	To Taste

FINAL COMPOSITION

Use the raspberry cheesecake base to half-fill some silicone moulds for ice cream on a stick.

Pipe a little FRUTTIDOR LAMPONE and place the stick.

Fill the mould up with some more cheesecake base and smooth the surface out.

Bake at 140-150°C for about 20-25 minutes.

Then, put in the blast chiller at negative temperature.

When hardened, remove from mould.