



CARAMEL AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

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 750	In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.
WATER - AT 35°C	g 940	

CARAMEL 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 2 minutes, until you get a smooth creamy texture.
WATER - AT 35°C	g 315	
JOYPASTE CARAMEL	g 20	

COATING

INGREDIENTS

JOYCREAM TOFFEE

To Taste

FINAL COMPOSITION

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

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.

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.