



CHEESENIES

PLATED DESSERT

DIFFICULTY LEVEL



CHEESECAKE CREAM

INGREDIENTS

WATER	g 680
AMERICAN CHEESECAKE	g 500

PREPARATION

Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.

BROWNIE BATTER

INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1000
EGGS	g 225
WATER	g 120
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350

PREPARATION

In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes until well combined.

FILLING AND DECORATION

INGREDIENTS

JOYTOPPING FRUTTI DI BOSCO	To Taste
FRUTTIDOR FRUTTI DI BOSCO	To Taste

FINAL COMPOSITION

Use the cheesecake cream to half-fill a silicone mould for single-portion.

Fill with a drop of FRUTTIDOR and cover with the brownie batter, having care to leave a 5-mm free space to the edge of the mould.

Bake at 160°C for about 15 minutes.

Let it cooled down, then unmould.

Serve the dessert when still lukewarm, garnished with the wild berry topping.

RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER