



MODERN CHEESECAKE

MODERN TART WITH CHEESE AND FRUIT

DIFFICULTY LEVEL



SHORTCRUST PASTRY

INGREDIENTS

TOP FROLLA
UNSALTED BUTTER 82% FAT - SOFTENED
EGG YOLKS
SUGAR

g 500
g 250
g 50
g 60

PREPARATION

Knead all the ingredients in a planetary mixer with the paddle attachment, until the dough is well-combined.
Cover the dough and refrigerate for 1 hour at least.
Use the dough sheeter to roll the dough into layers and use them to make some square tart having a 2cm high edge.
Bake in a deck oven at 180-190°C until evenly golden-brown.

CHEESECAKE MOUSSE

INGREDIENTS

AMERICAN CHEESECAKE
WATER - (35-40°C)

g 1000
g 1250

PREPARATION

Mix the ingredients with a whisk until creamy and smooth.
Fill some quenelle shaped silicone mould and bake at 150°C for about 20 minutes.
Reserve in the blast chiller until fully frozen and then unmould.

FRUIT FILLING

INGREDIENTS

FRUTTIDOR FRUTTI DI BOSCO

To Taste

FINAL COMPOSITION

Spread a thin layer of FRUTTIDOR FRUTTI DI BOSCO in the baked shortcrust base.

Place the cheesecake quenelles and decorate.