



## PETIT GATEAUX: CHEESECAKE

RE-INVENTING A CLASSIC INTO A SINGLE SERVE

DIFFICULTY LEVEL



### COCOA SHORTCRUST

#### INGREDIENTS

|                         |        |
|-------------------------|--------|
| TOP FROLLA              | g 1000 |
| UNSALTED BUTTER 82% FAT | g 350  |
| SUGAR                   | g 120  |
| EGGS                    | g 180  |
| CACAO IN POLVERE        | g 80   |

#### PREPARATION

Mix all ingredients in a planetary mixer equipped with paddle at medium speed until a homogeneous mass is obtained.

Let the pastry rest in the refrigerator for a couple of hours.

Roll out the pastry to a thickness of 3mm, make tartellettes of 8 cm in diameter and bake at 165C ° for 12-15min.

### CARAMEL CRUNCHY LAYER

#### INGREDIENTS

|  |       |
|--|-------|
| CHOCOSMART CIOCCOLATO LATTE - MELTED AT 30°C | g 60  |
| PRALIN DELICRISP CARAMEL FLEUR DE SEL        | g 140 |

#### PREPARATION

Mix the ingredients.

Fill the bottom of the tart 1/3 full.

### BLUEBERRY JELLY

#### INGREDIENTS

|                              |       |
|------------------------------|-------|
| FRUTTIDOR MIRTILLO - WARM    | g 500 |
| WATER - AT ROOM TEMPERATURE. | g 125 |
| LILLY NEUTRO                 | g 125 |

#### PREPARATION

Combine the ingredients using a whisk.

Preserve inside a piping bag

### INGREDIENTS

MILK 3.5% FAT  
JOYPASTE VANIGLIA MADAGASCAR/BOURBON  
SINFONIA CIOCCOLATO BIANCO 33%  
LIQUID CREAM 35% FAT  
LILLY NEUTRO  
MASCARPONE CHEESE

### FINAL COMPOSITION

Fill the bottom of the tartlet with a layer of blueberry jelly, using a spatula make it flat.

Whip the namelaka in a planetary mixer with paddle at medium speed for 5 minutes.

Decorate the cake with round namelaka tufts.

Decorate with CHOCOLATE BLUEBERRY and SPIRAL DARK DOBLA.

### PREPARATION

|       |  |
|-------|--|
| g 400 | Bring milk and GLUCOSE to the boil, add LILLY and blend with a whisk.      |
| g 10  | Pour the liquid onto the chocolate and emulsify with an immersion blender, |
| g 670 | While emulsifying add the mascarpone cheese and liquid cream.              |
| g 700 | When the cream is fully emulsified, refrigerate the namelaka overnight.    |
| g 100 |  |
| g 240 |  |



**RECIPE CREATED FOR YOU BY FEDERICO VEDANI**

CHOCOLATIER AND PASTRY CHEF