



# RASPBERRY CHEESECAKE SINGLE-PORTIONS

## BAKED CHEESECAKE

DIFFICULTY LEVEL



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT - SOFTENED	g 350
CASTER SUGAR	g 120
EGGS	g 150

#### 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.

### CHEESE CREAM

#### INGREDIENTS

IRCA CHEESECAKE	g 1100
WATER - LUKEWARM	g 1850
EGGS	g 220
GRANCOCCO	g 80

#### PREPARATION

Mix all the ingredients with a whisk until creamy and smooth.

### FILLING

#### INGREDIENTS

RASPBERRIES	g 250
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## FINISHING

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### INGREDIENTS

GRANCOCCO To Taste

## DECORATION

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### INGREDIENTS

BIANCANEVE PLUS To Taste

### FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line a 60x40 cake mould.

Spread raspberries onto the shortcrust base.

Fill the tart evenly with the cheese cream and smooth the surface out with a spatula, then sprinkle the top with GRANCOCCO.

Bake at 180-190°C for about 35-40 minutes.

Let cool down completely, then cut into single-portions and dust with BIANCANEVE PLUS.

### AMBASSADOR'S TIPS

You can replace raspberries with a product at your choosing from CONFETTURA or FRUTTIDOR range of products.