



# CHEESECAKE WITH APRICOTS

## 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 1000
LIQUID CREAM	g 200
WATER - LUKEWARM	g 1600
EGGS	g 200

#### PREPARATION

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

### DECORATION

#### INGREDIENTS

BIANCANEVE PLUS	To Taste
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#### FINAL COMPOSITION

Use the dough sheeter to roll the dough into layers and use them to line some cake moulds, so that the edge of the tart is 3cm high.

Pour a 1cm layer of cheese cream and fill the mould up with apricots, either fresh or in syrup.

Cover with a layer of cheese cream and bake in a deck oven at 200-210°C for about 35-40 minutes.

Let cool down completely, then dust with BIANCANEVE PLUS.