



# APPLE CHEESECAKE

## BAKED CHEESECAKE

**DIFFICULTY LEVEL**



### SHORTCRUST PASTRY

#### INGREDIENTS

TOP FROLLA  
UNSALTED BUTTER 82% FAT - SOFTENED  
CASTER SUGAR  
EGGS

g 1000  
g 350  
g 120  
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, then use the dough sheeter to roll the dough into layers and use them to line some cake mould, so that the edge of the tart is 3cm high.

### CHEESE CREAM

#### INGREDIENTS

IRCA CHEESECAKE  
LIQUID CREAM 35% FAT  
WATER - LUKEWARM  
EGGS  
RAISINS

g 1000  
g 200  
g 1600  
g 200  
g 140

#### PREPARATION

In a planetary mixer with the whisk attachment, mix all the ingredients, except for raisins, until creamy and smooth.  
Then, gently stir raisins in.

## DECORATION

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### INGREDIENTS

APPLES - SLICED	To Taste
MIRAGEL	To Taste
BIANCANEVE PLUS	To Taste

### FINAL COMPOSITION

Fill the shortcrust base with a 3cm layer of cheese cream.

Cover the surface evenly with sliced apples.

Bake in a deck oven at 200-220°C for about 35-40 minutes.

Let cool down completely, then sprinkle with BIANCANEVE PLUS or cover with a shiny veil of MIRAGEL.

### AMBASSADOR'S TIPS

To make a cheese cream with firmer texture and a stronger flavour, you can replace part of the water with the same dose of liquid cream (to a maximum of 400g).