



COFFEE AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS TOPPING

DIFFICULTY LEVEL



BISCUIT BASE FOR CHEESECAKE

INGREDIENTS

CHOPPED BISCUITS

g 200

UNSALTED BUTTER 82% FAT - MELT

g 80

PREPARATION

Combine the two ingredients then spread the mixture in a half-centimetre layer at the bottom of the steel rings for cheesecake.

UNFLAVOURED CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 300

LIQUID CREAM 35% FAT

g 40

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.

COFFEE CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE

g 750

WATER - AT 35°C

g 900

LIQUID CREAM 35% FAT

g 110

JOYCAFFE' GRANGUSTO

g 30

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 3 minutes, until you get a smooth creamy texture.

COATING AND DECORATION

INGREDIENTS

BLITZ ICE TOP - HEATED TO 30°C

To Taste

JOYTOPPING CAFFE'

To Taste

FINAL COMPOSITION

Use the coffee cheesecake cream to fill the steel ring $\frac{3}{4}$ full.

Smooth with a spatula and fill up with the unflavoured cheesecake cream.

Smooth it well, then bake at 160°C for about 50 minutes.

When they have completely cooled down, glaze with BLITZ ICE TOP and decorate with JOYTOPPING AL CAFFÈ



RECIPE CREATED FOR YOU BY FABIO BIRONDI

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

The doses in this recipe are meant for two cheesecake rings of 18-cm diameter and 5-cm height.