

STRABERRY&CREAM CHEESECAKE

CHEESECAKE MOUSSE WITH A DOUBLE FLAVOUR

DIFFICULTY LEVEL B B





BISCUIT

INGREDIENTS		PREPARATION
IRCA GENOISE	g 500	Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium
HONEY	g 25	speed.
EGGS - AT ROOM TEMPERATURE	g 600	Spread the whipped mixture evenly in a 1-cm layer onto parchment paper sheets, then bake for 8
		minutes at 210°C (closed valve).

UNFLAVOURED CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 500	In a planetary mixer with a whisk attachment, mix the first three ingredients until you get a silky
WATER - AT 35°C	g 650	smooth cream.
LILLY NEUTRO	g 100	Combine to the slighlty whipped cream in 2-3 times, until you get a foamy mousse.
LIQUID CREAM 35% FAT - SLIGHLTY WHIPPED	g 500	



STRAWBERRY CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 500	In a planetary mixer with a whisk attachment, mix the first four ingredients until you get a silky smooth
WATER - AT 35°C	g 650	cream.
PASTA AROMATIZZANTE FRAGOLA	g 70	Combine to the slighlty whipped cream in 2-3 times, until you get a foamy mousse.
LILLY NEUTRO	g 100	
LIQUID CREAM 35% FAT - SLIGHLY WHIPPED	g 400	

COATING

INGREDIENTS

JOYFRUIT FRAGOLA To Taste

FINAL COMPOSITION

Line the cake ring or mould with an acetate cake collar.

Lay a disc of biscuit at the bottom.

Half-fill with the strawberry cheesecake mousse and put in the blast chiller until frozen.

Fill up with the unflavoured cheesecake mousse and put back in the blast chiller until frozen.

Remove from mould and decorate the top with JOYFRUIT FRAGOLA.





RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

CHEF EXECUTIVE, PASTRY CHEF AND CHOCOLATIER

AMBASSADOR'S TIPS

The coating of the cake top can be made with FRUTTIDOR FRAGOLA instead of JOYFRUIT FRAGOLA.

