



## STRABERRY&CREAM CHEESECAKE

### CHEESECAKE MOUSSE WITH A DOUBLE FLAVOUR

DIFFICULTY LEVEL



#### BISCUIT

##### INGREDIENTS

IRCA GENOISE

HONEY

EGGS - AT ROOM TEMPERATURE

g 500

g 25

g 600

##### PREPARATION

Whip all the ingredients in a planetary mixer with a whisk attachment for 10 minutes at medium speed.

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

AMERICAN CHEESECAKE

WATER - AT 35°C

LILLY NEUTRO

LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED

g 500

g 650

g 100

g 500

##### PREPARATION

In a planetary mixer with a whisk attachment, mix the first three ingredients until you get a silky smooth cream.

Combine to the slightly whipped cream in 2-3 times, until you get a foamy mousse.

## STRAWBERRY CHEESECAKE MOUSSE

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### INGREDIENTS

AMERICAN CHEESECAKE	g 500
WATER - AT 35°C	g 650
PASTA AROMATIZZANTE FRAGOLA	g 70
LILLY NEUTRO	g 100
LIQUID CREAM 35% FAT - SLIGHTLY WHIPPED	g 400

### PREPARATION

In a planetary mixer with a whisk attachment, mix the first four ingredients until you get a silky smooth cream.

Combine to the slightly whipped cream in 2-3 times, until you get a foamy mousse.

## COATING

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### INGREDIENTS

JOYFRUIT FRAGOLA	To Taste
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### 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.