



CARAMEL AMERICAN CHEESECAKE

A SPECIALTY OF THE AMERICAN PASTRY TRADITION ENRICHED WITH A TEMPTING DELICIOUS MARBLE EFFECT

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 750

WATER - AT 35°C

g 940

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

CARAMEL CHEESECAKE CREAM

INGREDIENTS

AMERICAN CHEESECAKE

g 250

WATER - AT 35°C

g 315

JOYPASTE CARAMEL

g 20

PREPARATION

In a planetary mixer with a whisk attachment, whip all the ingredients together at medium speed for 2 minutes, until you get a smooth creamy texture.

COATING

INGREDIENTS

JOYCREAM TOFFEE

To Taste

FINAL COMPOSITION

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

Fill up with the caramel cheesecake cream. Use a spoon to create a nice marble effect.

Bake at 160°C for about 50 minutes.

When they have completely cooled down, decorate the top of the cake with JOYCREAM.



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.