

# CHEESENIES

## PLATED DESSERT







## **CHEESECAKE CREAM**

INGREDIENTS		PREPARATION
WATER	g 680	Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes
AMERICAN CHEESECAKE	g 500	until you get a smooth cream.

## **BROWNIE BATTER**

INGREDIENTS		PREPARATION
AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1000	In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes
EGGS	g 225	until well combined.
WATER	g 120	
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350	

## **FILLING AND DECORATION**

## **INGREDIENTS**

JOYTOPPING FRUTTI DI BOSCO	To Taste
FRUTTIDOR FRUTTI DI BOSCO	To Taste



#### FINAL COMPOSITION

Use the cheesecake cream to half-fill a silicone mould for single-portion.

Fill with a drop of FRUTTIDOR and cover with the brownie batter, having care to leave a 5-mm free space to the edge of the mould.

Bake at 160°C for about 15 minutes.

Let it cooled down, then unmould.

Serve the dessert when still lukewarm, garnished with the wild berry topping.



## RECIPE CREATED FOR YOU BY **FABIO BIRONDI**

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