



## CHEESENIES

### PLATED DESSERT

DIFFICULTY LEVEL



#### CHEESECAKE CREAM

##### INGREDIENTS

WATER	g 680
AMERICAN CHEESECAKE	g 500

##### PREPARATION

Mix all the ingredients in a planetary mixer with a whisk attachment at medium speed for 3 minutes until you get a smooth cream.

#### BROWNIE BATTER

##### INGREDIENTS

AMERICAN BROWNIE DOUBLE CHOCOLATE	g 1000
EGGS	g 225
WATER	g 120
UNSALTED BUTTER 82% FAT - MELTED AT LOW TEMPERATURE	g 350

##### PREPARATION

In a planetary mixer with a whisk attachment, mix all the ingredients at medium speed for 3 minutes until well combined.

#### 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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