

UPSIDE-DOWN CHEESECAKE

SPOON DESSERT

DIFFICULTY LEVEL B B







CEREAL CRUMBLE

INGREDIENTS		PREPARATION
CEREAL'EAT FROLLA	g 500	Knead all the ingredients in a planetary mixer with the paddle attachment until you obtain a
UNSALTED BUTTER 82% FAT - SOFTENED	g 150	crumble.
RAW SUGAR	g 50	Spread the crumble onto a tray lined in parchment paper and bake in a deck oven at 180-190°C
		for 10-15 minutes.

CHEESECAKE MOUSSE

INGREDIENTS		PREPARATION
AMERICAN CHEESECAKE	g 500	Mix all the ingredients in a planetary mixer with the whisk attachment at low speed for 2 minutes
WATER - LUKEWARM	g 650	until creamy and smooth.

FINAL COMPOSITION

Fill some glasses 1/4 full with FRUTTIDOR FRUTTI di BOSCO.

Fill the glasses with the cheesecake mousse until 3/4 full and cook the open glasses by heated bath in a double pan, in oven at 130°C for 140 minutes.

Decorate with the crumble and serve.

