



VELVET GARDEN CHEESECAKE

INSERT PREPARATION

INGREDIENTS

JOYFRUIT LAMPONE	g 300
WATER	g 60

PREPARATION

Add water to JOYFRUIT LAMPONE, mix and fill mold insert. Put in shock freezer until harder.

SEMIFREDDO PREPARATION

INGREDIENTS

LIQUID CREAM	g 1000
JOYGELATO CHEESECAKE	g 50
TENDER DESSERT	g 300

PREPARATION

Add cream TENDER DESSERT and JOYGELATO CHEESECAKE and whip

STEP 3

INGREDIENTS

TOP FROLLA	g 1000
UNSALTED BUTTER 82% FAT	g 350
SUGAR	g 120
EGGS	g 150
JOYCREAM DUBAI PISTACCHIO	To Taste

PREPARATION

Mix all the ingredients in a planetary mixer with the paddle attachment, until the dough is well combined.

Refrigerate for at least 1 hour.

Use the dough sheeter to roll the shortcrust pastry out into flat layers of the desired thickness and lined the moulds for tartlets and tarts.

Bake at 220°C.

Put a small layer of JOYCREAM DUBAI PISTACCHIO on top and put in shock freezer.

FINAL COMPOSITION

In a mold put semifreddo cheesecake, fill with hard raspberry insert, cover with semifreddo again and close with shortcrust pastry.

Put in a shock freezer until harder. unmold and glaze with JOYCREAM MORELLINO PISTACCHIO and JOYCOUVERTURE EXTRA CHOC WHITE.



RECIPE CREATED FOR YOU BY LAURA DI MODUGNO

GELATO MAKER

AMBASSADOR'S TIPS

To create decorations with molds for pastry applications, it's possible add JOYCREAM DUBAI PISTACCHIO and JOYCOUVERTURE EXTRA CHOC WHITE in a 1:1 ratio to obtain a solid consistency.