



## VELVET GARDEN CHEESECAKE

### INSERT PREPARATION

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#### 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

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#### 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.