

CHEESECAKE



Chef: Leonardo Pellacani

Gluten Free

Method

Pour 200 g of Biscuit crumbs for cheesecake crust into a mixer with dough whisk, together with 125 g of softened butter (20-25°C). Mix at medium speed for a few minutes. Alternatively, mix by hand. Transfer the mixture to a cake tin, preferably 22 cm in diameter, and spread evenly using your hands to help you.

Pour the Cheesecake powder mix into the mixer and add the cream and milk. Whisk at maximum speed for a 5 minutes. Pour the mixture over the biscuit base, level off and decorate the surface with 200 g of Wild berry garnish. Chill the cake in the fridge at 0-4°C for at least 2 hours, slice and serve.

Menù Ingredients

200 g Base biscotto per cheesecake – Biscuit crumb

cheesecake base - L51X

200 g. Garniture di frutti di bosco - Wild Berry topping - AO1

250 g. Preparato in polvere per crema cheesecake -

Cheesecake cream powder mix - L40X

Ingredients

125 g. Butter

250 g. Milk

250 g. Fresh cream