

CRUMBLE CAKE 2.0



Menù Ingredients

250 g Preparato in polvere per crema cheesecake -
Cheesecake cream powder mix - L40X
70 g Base biscotto per cheesecake – Biscuit crumb
cheesecake base - L51X

Ingredients

250 cl Milk
250 cl Fresh cream
50 g Butter
6 Strawberries
6 Mint leaves

Chef: Leonardo Pellacani

Gluten Free

Method

For 6 serves

Mix the Biscuit crumb cheesecake base with softened butter. Pour half of the mixture into 6 glasses. Using a stand mixer, whip the Cheesecake cream powder mix with cold milk and fresh cream. Once the cream is whipped, transfer it to a piping bag and create the second layer. For the following layers, add the Strawberry coulis and then the remaining Biscuit crumb mixture. Finish with the Cheesecake cream and then the Passion fruit Coulis. Decorate with a strawberry and a mint leaf.

Gluten Free Method
