

Fruit Cheesecake

*All the freshness of fruits associated
with the taste of Deli Cheesecake*

Discover some of
the **Fruit Cheesecake
recipes** developed
by **Serge Gandossi**



Cheesecake Provencale



* Recipe for 1 ring diameter 18cm/h 3cm
** Indicative values based on theoretical calculations

Short crust

Tegral Patacrout	1000 g
Aristo Primeur Croissant	400 g
Whole eggs	100 g

Mix all the ingredients to obtain a homogeneous dough. Laminate a 3 mm layer and bake at 180°C for 16 min.

Crust

Short crust	225 g
Aristo Primeur Crema	85 g
PatisFrance Broken Pistachios	35 g

Break the crust and add the melted **Aristo Primeur Crema**, add the **PatisFrance Broken Pistachios**. Pour the crust on the bottom and on the sides of a greased inox mould, and push aside with a spoon.

Cheesecake Apricot

Deli Cheesecake	750 g
Bitter almonds	5 g
Topfil Apricot 60%	120 g

Pour the preparation on top of the crust. Pipe in the middle 120 g of

Topfil Apricot 60% mixed with a spoon of rosemary oil and finish garnishing the ring with **Deli Cheesecake**. Bake at 155°C for 55 min.

Decoration

Once cooled down, glaze the top with 200 g **Topfil Apricot 60%** mix with 50 g of **Miroir l'Original Neutre** and 1 g of rosemary oil. Decorate with fresh abricots entire glazed with **Harmony Sublimo**, and some pieces of broken almonds.

Nutritional value per 100g**	Energy (kcal) 307	Fat (g) 17	Carbohydrates (g) 33	Protein (g) 4
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Lemon Crumble Cheesecake



* Recipe for 1 ring diameter 18cm/h 3cm
** Indicative values based on theoretical calculations

Short crust

Tegral Patacrout	920 g
Aristo Primeur Croissant	400 g
Whole eggs	100 g
Pistachio powder	80 g

Mix all the ingredients to obtain a homogeneous dough. Laminate half of the dough on a 3 mm layer. Bake at 180°C for 16 min. Sift the other half of the dough to make a crumble. Spread on the tray. Bake at 180°C for 16 min. Take sometimes the tray out of the oven to mix and break the crumble.

Crust

Short crust	140 g
Aristo Primeur Crema	55 g

Break the first half of the short crust and add the melted **Aristo Primeur Crema**. Pour the crust on the bottom of a greased inox mould.

Lemon Cheesecake

Deli Cheesecake	500 g
Deli Citron	100 g

Mix the **Deli Cheesecake** with the **Deli Citron** in the plastic bowl and warm up to 20°C in the micro wave oven.

Pour in the bowl and whip with a whisk for 3 min. at fast speed. Pour in to the circle on top of the crust and bake at 150°C for 30 min.

Decoration

Once cooled down, glaze the cheesecake with a thin layer of **Miroir l'Original Neutre**.

Mix 100 g of crumble with 7 g Violetta Cristal Sugar, and 7 g of Broken Pistachio. Pour the crumble on top.

Nutritional value per 100g**	Energy (kcal) 317	Fat (g) 17	Carbohydrates (g) 36	Protein (g) 4
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Top Mousse Cheesecake



* Recipe for 1 mould 40/60cm
** Indicative values based on theoretical calculations

Short crust

Tegral Patacrout	920 g
Aristo Primeur Croissant	400 g
Whole eggs	100 g
Pistachio powder	80 g

Mix all the ingredients to obtain a homogeneous dough. Laminate half of the dough on a 3 mm layer. Bake at 180°C for 16 min.

Crust

Short crust	1000 g
Aristo Primeur Crema	250 g

Break the crust and add the melted Aristo primeur Crema. Pour the crust on the bottom of greased inox mould.

Strawberry Cheesecake

Deli Cheesecake	4200 g
Topfil Strawberry 20%	800 g

Mix the 2 ingredients together and pour on the top of the crust. Bake at 160°C for 40 min. Cool down.

Lemon Mousse

Chantypak	1000 g
Puratos Bavarois Neutre	250 g

Classic Lemon	25 g
Water	250 g

Heat the water up to 40°C and add the **Puratos Bavarois Neutre**, and the **Classic Lemon**. Add the softly whipped **Chantypak**. Spread on the top of the cooled down Strawberry Cheesecake. Put it in the freezer.

Decoration

Melt 250 g of **Belcolade White Selection** with 250 g of cocoa butter and add the yellow colour. Spray the top of the mousse. Cut the cheesecake and decorate.

Nutritional value per 100g**	Energy (kcal) 276	Fat (g) 14	Carbohydrates (g) 33	Protein (g) 3
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240 Cheesecake



* Recipe for 1 mould 40/60cm
** Indicative values based on theoretical calculations

Wholegrain Cake

Tegral Satin Wholegrain Cake	750 g
Whole eggs	175 g
Water	125 g
Oil	100 g

Mix the powder ingredients and eggs in a planetary mixer with beater for 1 min.

slow speed and 3 min. medium speed. Add water and oil and mix again 3 min. at low speed. Spread a layer on a tray and bake at 180°C.

Berrissimo Cheesecake

Deli Cheesecake	4200 g
Topfil Berrissimo 70%	60 g

Mix the 2 ingredients together and pour on the top of the baked wholegrain cake. Bake at 155°C for 40/45 min. in the deck oven.

Decoration

Mix 1000 g of **Miroir l'Original Neutre** and 500 g of **Topfil Berrissimo 70%**. Once cooled down, apply on the cheesecake. Cut and decorate.

Nutritional value per 100g**	Energy (kcal) 240	Fat (g) 9	Carbohydrates (g) 35	Protein (g) 4
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Chocolate Cheesecake

*All the power of chocolate associated
with the taste of Deli Cheesecake*

Discover some
of the **Chocolate
Cheesecake** recipes
developed by
Serge Gandossi



Peanut Chocolate Cheesecake



Moist chocolate cake

Tegral Satin Moist Cake Dark	750 g
Oil	300 g
Eggs	300 g
Water	150 g

Mix all the ingredients during 5 min. at medium speed. Spread a layer on a Silpat sheet and bake at 180°C. Once baked, cut and place a frame 40/60 cm.

Chocolate Cheesecake

Deli Cheesecake	4000 g
Belcolade Origine Vanuatu	1000 g

Melt the **Belcolade Origine Vanuatu** and mix with the **Deli Cheesecake**. Pour on the top of the chocolate cake and bake at 160°C for 45 min.

Decoration

Melt the **Miroir Glassage Real Chocolate - Chocolat Noir** at 35-40°C.

Once the cheesecake has cooled down, apply on the top. Melt **Deli Caramel**, add the peanuts and decorate the top of the cheesecake. Sprinkle with some grains of salt flower.

* Recipe for 1 mould 40/60cm

** Indicative values based on theoretical calculations

Nutritional value per 100g**	Energy (kcal)	Fat (g)	Carbohydrates (g)	Protein (g)
	319	18	35	5

After 8 Cheesecake



Short crust

Tegral Patacrout	950 g
Aristo Primeur Croissant	400 g
Water	100 g
Real Dutch Cocoa	50 g

Mix all the ingredients together. Laminate a 3 mm layer. Bake at 180°C - 16 min.

Crust

Short crust	140 g
Aristo Primeur Crema	60 g

Crush the baked short crust and add the melted **Aristo Primeur Crema**. Place a layer in the bottom of a greased tart ring.

Cheesecake

Deli Cheesecake	575 g
Belcolade Origin Ouganda	55 g
Classic Mint	18 g
Belcolade Dark Shaving	35 g

Warm up slightly 100g of **Deli Cheesecake** and add the melted

Belcolade Origin Ouganda

Mix together with 475 g of **Deli Cheesecake**. Add **Classic Mint** and **Belcolade Dark Shaving**. Fill the ring and bake at 160°C for 30 min.

Decoration

Once cooled down, melt 100 g of **Belcolade Ganache** at 35°C and add 3 g of **Classic Mint**. Apply on top. Melt 100 g of **Belcolade Cocoa Butter** with 100 g of **Belcolade White Selection**. Add green colour. Spray on top and decorate.

* Recipe for 1 ring diameter 18cm/h 3cm

** Indicative values based on theoretical calculations

Nutritional value per 100g**	Energy (kcal)	Fat (g)	Carbohydrates (g)	Protein (g)
	327	19	34	4

Wild Cranberries Cheesecake



Short crust

Tegral Patacrout	1000 g
Aristo Primeur Croissant	400 g
Whole eggs	100 g

Mix all the ingredients together. Laminate a 3 mm layer. Bake at 180°C - 16 min.

Crust

Short crust	140 g
Aristo Primeur Crema	60 g

PatisFrance Broken Pistaches	20 g
Dry Cranberries	40 g

Crush the baked short crust and add the melted **Aristo Primeur Crema**, pistaches and dry cranberries. Place a layer in the bottom of a greased tart ring.

Cheesecake

Deli Cheesecake	500 g
Belcolade White Selection	90 g
Topfil Wild Cranberry 60%	50 g

Melt **Belcolade White Selection** and mix with **Deli Cheesecake**. Add the **Topfil Wild Cranberry 60%**. Pour into the circle and bake at 160°C for 35 min.

Decoration

Once cooled down, cover the top with **Topfil Wild Cranberry 60%**. Glaze with **Miroir l'Original Neutre**. Finish with white chocolate, dry cranberries and pistaches.

* Recipe for 1 ring diameter 18cm/h 3cm

** Indicative values based on theoretical calculations

Nutritional value per 100g**	Energy (kcal)	Fat (g)	Carbohydrates (g)	Protein (g)
	334	19	36	4

Congo Cheesecake



Short crust

Tegral Patacrout	950 g
Belcolade Real Dutch Cocoa	50 g
Altima Exclusif Croissant	400 g
Eggs	100 g

Mix the **Tegral Patacrout** and **Belcolade Real Dutch Cocoa** powder with the **Altima Exclusif Croissant**. Add the eggs. Keep in the fridge. Laminate the shortcrust at 3 mm. Bake for about 15 min. at 200°C.

Crust

Baked short crust	140 g
Aristo Primeur Crema	60 g

Crush the baked short crust and add the melted **Aristo Primeur Crema**. Place a layer in the bottom of a greased tart ring.

Chocolate Cheese batter

Deli Cheesecake	750 g
Belcolade Noir Selection	180 g

Warm up slightly 100 g of the **Deli Cheesecake** and mix with the melted **Belcolade Noir Selection**. Mix together with remaining **Deli Cheesecake** and avoid overmixing. Fill the ring and bake for approximately 1 hour at 160°C in a deck oven.

Decoration

Once cooled down, remove the ring, sprinkle with some **Belcolade Real Dutch Cocoa** (35 g) and pipe some drops of melted **PF Miroir Plus Chocolat** (50 g).

* Recipe for 1 ring diameter 18cm/h 4cm

** Indicative values based on theoretical calculations

Nutritional value per 100g**	Energy (kcal)	Fat (g)	Carbohydrates (g)	Protein (g)
	403	23	35	6