

Cheesecake Stick



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Mould sticks for ice cream stecco pavoni code ktpl08
 Yield: 12 sticks abt

PREPARATIONS AND INGREDIENTS

ALMOND CRUMBLE

100 g Cookies flour
 100 g Almond flour
 100 g Sugar
 100 g Butter
 2 g Salt

GLAZE FOR STICK

500 g Edelweiss White Chocolate
 Icam Professional Code 8372
 100 g Cocoa butter in drops
 Icam Professional Code 7852
 to tasteg Almond crumble

WHITE CHOCOLATE CRUNCH

100 g Almond crumble
 20 g Edelweiss White Chocolate
 Icam Professional Code 8372
 30 g Edelweiss Cream
 Icam Professional Code 7563

RASPBERRY GELEE

210 g Raspberry puree
 65 g Sugar
 35 g Glucose syrup
 7 g Reverse pectin

ITALIAN MERINGUE

300 g Egg white
 600 g Sugar
 200 g Water

SEMIFREDDO WITH CREAMY CHEESE

150 g Spreadable cheese
 150 g Cooked meringue
 200 g Semi-whipped fresh cream

PROCEDURE AND ASSEMBLY

ALMOND CRUMBLE

Mix everything together and cook the crumbled mass for 15 min at about 150-160 °C.

WHITE CHOCOLATE CRUNCH

Melt the Edelweiss White Chocolate with the Edelweiss White Cream and add the crumble to the mix. Spread between two 2 mm thick baking paper sheets and cut to the desired size. Put it in the blast chiller.

RASPBERRY GEELE

Heat the fruit puree, glucose and 50 g of sugar up to 40 °C, then add the rest of the sugar mixed with pectin and cook until the desired density is reached.

ITALIAN MERINGUE

While whipping the egg white, bring water and sugar to 121 °C. Then pour the syrup into the egg white and continue whipping until it is chilled.

SEMIFREDDO WITH CREAMY CHEESE

Mix the cheese with the meringue, gently incorporate the semi-whipped fresh cream.

GLAZE FOR STICK

Melt the Cocoa Butter and Edelweiss White Chocolate separately at 45 °C, then mix everything together, add the crumble. Use immediately or heat at a temperature between 25/28 °C.

ASSEMBLY

Place the stick in the silicone mould, garnish a layer of semifreddo with the sac à poche with n 3 nozzle and finally with the raspberry gelee in the center. Place the white chocolate crunch on the surface. Blast chill, unmold and glaze in white chocolate glaze.

Gaetano Mignano

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Cheesecake Stick

PRODUCT SELECTIONS



Edelweiss White Chocolate Icam Professional

Finest quality, an intense aroma of creamy milk and vanilla, clean flavour, bright ivory colour, perfect fluidity.



Edelweiss Cream Icam Professional

Base cream, soft to cut. Milky taste, which is ideal in combination with other flavourings oils and pastes. May be whipped in a mixer for a softer structure. May be used pure or with additional chocolate to add more structure. Excellent with the addition of inclusions. Possible uses: toppings, paste addition to butter/ meringue flavouring/creams, glazing and decorations. Outstanding when whipped for the decoration of cupcakes.



Cocoa butter in drops Icam Professional

Cocoa butter obtained from deodorising the first press of premium quality cocoa. It is a noble vegetable fat, containing no cholesterol.

SUGGESTIONS FOR MAKING THE PERFECT CHEESECAKE

Cooked Cheesecake

- 1) Cooking in a bain-marie for homogeneous and constant cooking.
- 2) Use of cake tins with closed bottom.
- 3) Do not ventilate the mass too much during the mixing phase so that it does not develop too much during the cooking phase. The risk would be that during the cooling operation the dough collapses on itself.
- 4) Place baking paper around the pan to facilitate the removal from the pan when cooked.
- 5) Possible baking at a very low temperature, not above 110 ° C because the mass would be damaged in its structure.

Cold Cheesecake

- 1) In the preparation of the meringue, during the cooking the sugar, it must be poured into the whipped egg white at 70%, otherwise you may risk that the egg whites will granulate.
- 2) When making the raspberry gelee, if you use pectin, premix it firstly with sugar and when the pulp reaches the temperature of 40 °C, pour it in the mixture, to prevent the development of pectin lumps. The mass must not be too hot, max 40 °C. To understand the right density of the gelee, pour a drop on the counter, if it remains spherical it means that it is ready.
- 3) In a strawberry gelee (this fruit is rather sensitive to cooking) it is preferable to use animal gelatin in sheets as a thickener because if the temperature goes over 40 °C it gives us a sensation of cooked fruit and the colour becomes darker.
- 4) The cream cheese must be around 27/28 °C otherwise when you insert the animal gelatine you risk to create lumps.
- 5) When we use animal gelatine, to obtain the standard hydration of the product it is necessary to calculate that 1gr of gelatine absorbs 5gr of water (5 times its weight).
- 6) The cheesecake version in a stick is made with a parfait instead of a mousse, to make it as similar as possible to a cheesecake ice cream.
- 7) In the mousse version we have also used a stabilizer (animal gelatine) which keeps the structure even at positive temperatures; while in the semifreddo as in an ice cream there is no stabilizer and therefore it must be consumed at a negative temperature.