

3 Chocolates Japanese Cheesecake



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PREPARATIONS AND INGREDIENTS

Aluminum cake mould 15 cm height diameter 16.
Yield: 1 cake

3 CHOCOLATES JAPANESE CHEESECAKE

- 160 g Creamy cheese
- 20 g Softened butter
- 50 g Milk
- 40 g Weak flour
- 80 g Egg yolks
- 160 g Egg whites
- 80 g Sugar
- 25 g **White Chocolate Chunks**
Icam Professional Code 8358
- 25 g **Milk Chocolate Chunks**
Icam Professional Code 8357
- 25 g **Dark Chocolate Chunks**
Icam Professional Code 8356

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PROCEDURE AND ASSEMBLY

3 CHOCOLATES JAPANESE CHEESECAKE

Slightly heat the creamy cheese so that you can mix it with the butter and gently add the milk. Add the sifted flour and egg yolks while continuing to mix with a medium speed. Separately whip the egg whites with the sugar and incorporate to the mass, finally add the Chocolate Chunks. Pour everything into a 15 cm high cake pan, previously greased and lined with baking paper, let it rest for at least 2 hours in the fridge to let the mass stabilize so that the Chocolate Chunks do not settle on the bottom. Dip the pan in a container with up to 1 third of hot water. Cook in a bain marie divided into 2 steps: 20 min at 160 °C then another 60 min at 110 °C-100 °C. Cool and decorate with White Micro Chocolate Shavings and fresh fruit.

PRODUCT SELECTIONS



White Chocolate Chunks
Icām Professional



Milk Chocolate Chunks
Icām Professional



Dark Chocolate Chunks
Icām Professional

Products dedicated to baking are characterised by their body and their intense, clean flavours. The chunks recipes have been designed in order to ensure their stability at high temperature. The intense and authentic flavour of good chocolate makes them being the perfect choice for cakes, croissants, bread, biscuits and baking bases.

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.