



Christmas Cheesecake

Composition

- > **Biscuit base.**
- > **Thermostable raspberry jam.**
- > **White chocolate cheesecake base.**

Process

Line a NYCheesecake tin with greaseproof paper on the bottom and butter the sides.
 Make a 2 cm high biscuit base and refrigerate for 1 hour.
 Then fill with the white chocolate cheesecake base (cooled by refrigeration).
 Then make the thermostable Aldia raspberry Fruit Filling marbling with the help of a piping bag.
 Bake at 155 °C at Bain Marie for 90 minutes.



Cheesecake base with white chocolate

- 445 g Quescrem Profesional**
- 180 g Whipping cream 35%
- 125 g Sugar
- 70 g Carma White Nuit 37% white chocolate couverture
- 160 g Egg
- 20 g Flour (90W)

Process

Bring half the cream to the boil, pour over the white chocolate substitute and emulsify. Add the rest of the cold cream and set aside. In a blender, mix the Quescrem Natural with the sugar. Then add the eggs, flour and the white chocolate substitute base. Mix well and keep refrigerated.

Biscuit Base

- 200 g Biscuit
- 80 g Butter 82%mg

Process

Mix everything together and set aside.



Cheesecake base with white chocolate

Biscuit Base