

# CHEESE CAKE NY STYLE



**Giancarlo Alosa**

Pastry chef and chocolatier of the great Chocolate Turin tradition joined ICAM technical team at the beginning of 2020 to share his proven experience and passion for chocolate.

- CHEESE CREAM  
- FROLLA

Jar 290 g -> 30 g frolla + 150 cream + 30 g candied strawberry -> 10/11 jars

## COMPONENTS

### CHEESE CREAM

## INGREDIENTS

700 g philadelphia  
200 g sugar  
150 g cream  
40 g yoghurt  
25 g cornstarch  
200 g eggs  
½ zest and lemon juice  
10 g vanilla paste  
tt **Mignon Chips Dark Chocolate**  
**Icam Linea Professionale Cod. 8337**

## METHOD

In the planetary with whisk mix cheese with yogurt sugar zest and lime juice and vanilla. Add the eggs a little at a time. Finally add the cream and starch sifted. Add at the mixture the chips dark chocolate.

### FROLLA

90 g butter  
160 g shortbread flour 160/180 wi  
0.5 g salt  
6 g vanilla paste  
30 g yolk  
65 g icing sugar

In the planetary with the leaf sand the butter with flour, add the yolks, aromas and icing sugar. Leave the shortbread to rest overnight in the fridge.

## PREPARATION

After placing the shortbread on the bottom, dress the cream.  
Place the peaches on the surface. Bake at 150° C for 40'.  
Before capping the jar add peaches into cubes and chips dark chocolate.

## FINAL PRESENTATION

Once cooked, quickly cool the jars under running water.  
Refrigerate or freeze the jar in the fridge.  
Can be preserved for 15 days.

### CHOCO CUBE

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