



# Lava Cheesecake

## Short crust

<i>Tegral Patacrout*</i> (short crust mix)	1000 g
<i>Mimetic 32*</i> (lamination fat)	400 g
Whole eggs	100 g

Mix all ingredients to a homogenous dough. Laminate to 3 mm and shape the shells. Bake at 180°C for 15 min (half baked) damper open.

## Cheesecake filling

Cream	240 g
Milk	200 g
Sugar	60 g
Egg yolk	40 g
<i>Deli Cheesecake*</i>	500 g
Lemon juice	10 g

Make an anglaise cream (85°C) with the first 4 ingredients. Pour through a sift on top of the cheesecake and lemon juice. Mix together and fill the pre-baked tart shells.

## Composition & decoration

Shape the tart shells and bake 15 min (half-bake). Allow to cool down and fill with the cheesecake composition and freeze. Once frozen, add egg wash and bake directly (frozen). Bake at 190°C for approx. 15 min. The Cheesecake filling has to be creamy after baking. After cooling down, decorate with a chocolate disc and a fresh raspberry.