



New York Style 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 dry at 180°C for 12-14 min, damper open.

Plain crust

Short crust	170 g
<i>Mimetic*</i> (lamination fat)	30 g

Crush short crust and mix with melted Mimetic.

Blueberry topping

<i>Topfil Wild Blueberries 60%*</i> (fruit filling)	800 g
<i>Miroir L'original Neutre*</i> (glaze)	200 g

Blend the above ingredients together.

Composition & decoration

Flatten the plain crust mix in the base of a greased ring of Ø 18 / 4 cm. Fill the ring with *Deli Cheesecake**, spread flat and bake in a deck oven at 160°C for 55 min. After the cheesecake has been baked and cooled down, spread a layer of blueberry topping on top.

Use *Carat Coverlux White** (compound chocolate) to make circles for decoration and add fresh blueberries.