

Mini cheesecake with mango and passion fruit

INGREDIENTS

CHEESECAKE INGREDIENTS

1000 g	MASCARPONE mix UHT	200 g	PASTOVOCREM FABBRI
50 g	NEW YORK CHEESECAKE FABBRI	25 g	NONNA RACHELE FABBRI
1	BLACK LOVE VELVET (FOR CUTTING OUT)		

JELLY INSERT

200 g	PUREE MARAKUJA BOIRON	20 g	PANNAMOUSSEE FABBRI
200 g	MANGO AND PASSION FRUIT IN GEL ALFAPRO		

DECORATION

- 1** FRESH MANGO AND PASSION FRUIT (OPTIONAL)



A METHOD OF PREPARING

- 1** Whip Mascarpone Mix UHT with Pastovocrem, New York Cheesecake and Nonna Rachele Fabbri for approx. 3 min. Pipe the finished cream into silicone molds using a piping bag, then freeze.

- 2** Cook the Boiron passion fruit purée with Fabbri Pannamousse. Once brought to a boil, add AlfaPro Mango-Passion Fruit Gel. Cut discs from the sponge sheet to the size of the centre of the monoportion and place one inside. Pour the remaining cooled jelly over it.

Smacznego

