



Chicago
Chocolate
Academy

Ruby Cheesecake



Level

6

Single portion

Ingredients

BISCUIT DOUGH

54g Powdered sugar
9g Almond shavings
72g butter
2g salt
1 vanilla pod
30g eggs
144g AP flour

Instructions:

1. Mix the sugar and almond shavings.
2. Mix in with butter and add salt the vanilla pod.
3. Allow to gel.
4. Add the eggs in three parts.
5. Sieve the flour and add to the previous mixture.
6. Roll out dough to 2 mm and prick a few holes. Press shapes from dough with greased tart rings. Cut rest of dough into strips of 25x2 cm. Cover side of tart rings and trim.
7. Bake for 25 mins. at 165°C.

Ingredients

RUBY CHEESECAKE

200g **Ruby RB1 chocolate**
200g whipping cream
200g sugar
400g cream cheese
Sq red coloring

Instructions:

1. Melt chocolate with the red coloring.
2. Mix the whipping cream with the sugar.
3. Stir the cream cheese and add into the previous mixture.
4. Set aside until firm.
5. Fill sections and pipe top. Press down with transfer sheet and freeze. Remove transfer sheet.

Suggestion of decorations:

1. Decorate with half raspberries, Mona Lisa® Crispearls™ White and Callebaut® .

