



CHEESECAKE STARS WITH NUTELLA®

Cakes / Mini Cakes | Lunch | Dinner | Banqueting | Christmas



Serves: approx. 20 portions

Portion: 1 piece

HAZELNUT BASE

- 100 g butter
- 50 g granulated sugar
- 50 g icing sugar
- 50 g weak flour
- 50 g fumetto (corn flour)
- 60 g hazelnut paste
- 60 g chopped hazelnuts
- 45 g egg whites
- 40 g egg yolks
- 1 g salt

CHEESECAKE

- 200 ml cream
- 250 g Philadelphia
- 50 g sugar
- 5 g gelatine

HAZELNUT BASE

Beat the butter together with the icing sugar in a food mixer and beat the egg yolks separately.

Beat the egg whites together with the granulated sugar until stiff.

Mix the egg whites into the egg yolks, the sieved flours and salt, the hazelnut paste and the chopped hazelnuts. Incorporate together with a spatula and cook in a static oven at 170°C for approx. 40 minutes.

Once it has cooled down, use the special star-shaped cutters to cut out hazelnut cakes of approx. 1.5 cm in depth and 17 g in weight.

CHEESECAKE

Put the gelatine in a container of cold water. Mix the cheese together with the sugar. Beat 150 ml of cream. Separately, warm up the rest in which we will melt the gelatine after it has been squeezed out.

Carefully mix it all together, then leave it to rest in the fridge until it reaches the ideal consistency.

Cut out star shapes from the mixture which is 1.5 cm in thickness, cutting star-shaped holes in the middle (as shown in the image) into which you then add approx. 20 g of Nutella®.

Complete by placing the cheesecake onto the hazelnut base and decorate with Nutella®.
