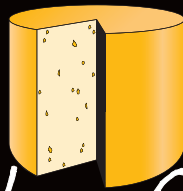


stilton

purees



CheeseCellar

cheese

oils

olives

chutneys

chocolate

Fresh As
Fruit Cheesecake

biscuits



recipe

chocolate

Ingredients

Vanilla Cheesecake

310g Cream Cheese
90g Cream
1 Vanilla Pod
2g Leaf Gelatine
20g Sugar
10g Water
2 Egg Yolks
Italiene Meringue
350g Sugar
60g Water
2tsp Glucose
6 Egg Whites
100ml Water

Method

Beat the Cream Cheese with the Vanilla until soft.

Take the 350g of Sugar ,60g of water and the glucose and bring to the boil in a saucepan. Cook to 118c and make an Italiene Meringue with the Egg Whites.

Scale 250g of meringue and keep to one side.

Soak the Gelatine in Iced water.

Over a Bain Maree beat the Sugar, Water and Yolks until very light and Fluffy, keep whisking until the temprature reaches 82c. Then gently mix through softened Gelatine.

Gradually whisk oen third of the sabayon into the Cream cheese, then finish with the remaining Sabayon, then gently fold in the 250g of Italiene Meringue.

Finally mix through the cream.

Pipe the Cheesecake into your desired mould and chill for 3 hours before serving,

Blueberry and Violet Meringue

50g Violet Syrup
40g Sugar
20g Freeze Dried Blueberry
14g Egg White Powder
150g Water

Method

Blend all the ingredients together and leave to rest in the fridge for 4 hours.

Beat in a stand mixer for 10 minutes or until a glossy meringue has formed.

Pipe 2cm dome shapes on a non stick mat and dehydrate at 55c or in a warm oven for 12 hours

Yoghurt Sorbet

375g Buffallo Yoghurt
100g sugar
100g milk
50g Trimoline
1 Heilala Vanilla Pod

Method

Bring the Milk, Sugar, Vanilla and Trimoline to the the boil,

Cool down to room temperature and mix well with the Yoghurt.

Freeze in a pacojet container for 24 hours and process 1 hour before needed

To Decorate

Violets, Wild Strawberries, Anise Hysopp Leaves, Cornflowers

To Finish

Place the Cheesecake in the midde of the plate and surround with Violets, Hysopp and cornflowers, place 4 Freshas meringues around the plate and a ball of Yoghurt sorbet of to one side.

