



CHARDONS

THURSDAY – DESSERT

Fruits of the Forest Cheesecake /Caramelised Tropical Fruit **VG/LF**

Serves: 16 Persons/1 Person



Regular



Gluten free



Vegan

Recipe Ingredients

Cheesecake Mix

500g
1L
Splash
200g
8 sheets

Not suitable for LF/V/VG (see page 3)

Philadelphia-style cream cheese
Whipping cream
Vanilla extract
Icing sugar
Gelatine, soaked in water

Base

3 packs
450g
100g
100g

Pre-bought biscuits Not suitable for **GF** (see page 3)
Gluten Free Muesli
Brown sugar
Butter, melted

Coulis

0.5kg
200g
200ml

Frozen mixed berries
Sugar
Water

Caramelised Tropical Fruit **VG/V/LF** (see page 3)

1
1 slice
2tbsp

Banana, sliced
Tinned pineapple, cubed
Brown sugar
Strawberry sorbet

Morning Preparation

10:30am

- 589. Place all the mixed berry coulis ingredients in a small saucepan.
- 590. Bring to the boil on a high heat then simmer for 15-20 minutes until reduced by half. The fruit should still retain its shape.
- 591. When ready, take off the heat and set aside to cool down then cover with cling film.
- 592. Crush the biscuits with your hands into a large mixing bowl, add sugar and melted butter and mix well.
- 593. Transfer the base mix into a cheesecake tin (saving a couple of spoons of the base mix for sprinkling later) and press down with the back of a spoon to create an even base.



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594. Break gelatine sheets in half, place in a small bowl and cover with cold water to soak for 3 minutes.
595. Strain excess water.
596. Warm the gelatine in a microwave for 20 seconds to create a paste. Try not to boil the gelatine as it will set and go hard really quickly; you are looking for a consistency of a paste.
597. In a separate bowl, add all remaining cheesecake mix ingredients and using a hand blender, blitz them to a smooth consistency and no lumps.
598. Add dissolved gelatine, continuously blending until all ingredients are well combined.
599. Place the mix in the fridge for 3-4 minutes, until it starts to set.
600. If you have a **GF** guest, put 2 tbsp of **GF** muesli into the bottom of a wine glass.
601. Once the cheesecake mix is starting to set, pour the mix on top of the biscuit base, filling the cake tin to the very top of the rim. For **GF** fill up the wine glass with muesli in, leaving a little room on top for the coulis.
602. Put the cheesecakes in fridge to fully set.
603. Ice the cake.

Evening Preparation

8.00pm

604. Preheat a small frying pan on a medium heat and slightly grease it with a bit of vegetable oil. **V/VG**
605. Coat slices of banana and pineapple in sugar and fry in the pan for 3-4 minutes on each side until they are brown. The sugar should caramelize nicely, but be careful not to burn it.
606. When caramelized on both sides, transfer the fruit onto a plate, creating a circle.
607. Slice the cake into 16 equal portions using a clean knife dipped into boiling water for each clean cut.



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To Serve

608. Place a slice of cheesecake in the centre of a plate. Add 2 spoons of coulis over the top and a sprig of fresh mint. Decorate by sprinkling a little of the base mix saved earlier.
609. For **GF**, top the wine glass with the coulis and a sprig of fresh mint
610. For **V/VG** serve the caramelised tropical fruit warm with a scoop of strawberry sorbet on top and a sprig of fresh mint.