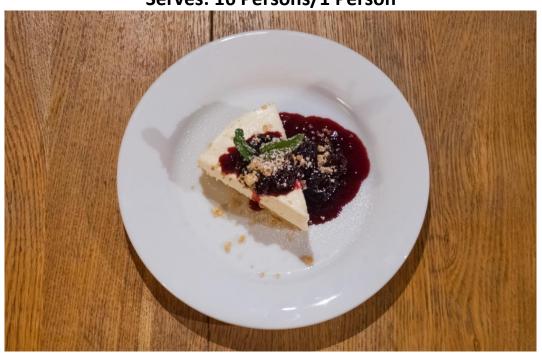


THURSDAY – DESSERT

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

Serves: 16 Persons/1 Person



Regular





Gluten free Vegan



Recipe Ingredients

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

500g Philadelphia-style cream cheese

1L Whipping creamSplash Vanilla extract200g Icing sugar

8 sheets Gelatine, soaked in water

Base

3 packs Pre-bought biscuits Not suitable for GF(see page 3)

450g Gluten Free Muesli

100g Brown sugar100g Butter, melted

Coulis

0.5kg Frozen mixed berries

200g Sugar 200ml Water

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

1 Banana, sliced

1 slice Tinned pineapple, cubed

2tbsp 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 of 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.



- 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.



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.