

# CHARDONS

## DAY 5 – DESSERT

Fruits of the forest cheesecake with berry coulis

(S), (GF), (NF)

Serves: 16 Persons/1 Person



### Recipe Ingredients

#### **Cheesecake Mix**

Not suitable for (V), (VG), (LF)

- 500g Philadelphia-style cream cheese
- 1L Whipping cream
- Splash Vanilla extract
- 200g Icing sugar
- 8 sheets Gelatine, soaked in water

#### **Base**

- 3 packs Pre-bought biscuits Not suitable for (GF)
- 450g Muesli Not suitable for (GF)
- 100g Brown sugar
- 100g Butter, melted



### **Coulis**

- 0.5kg Frozen mixed berries
- 200g Sugar
- 200ml Water

### **(GF) Crumble mix**

- 25g Rice flour
- 25g Brown Sugar
- 25ml Vegetable Oil
- [Click Here for \(GF\) Crumble Mix Method](#)

### **Morning Preparation**

#### **10:30am**

1. Place all the mixed berry coulis ingredients in a small saucepan.
2. 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.
3. When ready, take off the heat and set aside to cool down then cover with cling film.
4. Crush the biscuits with your hands into a large mixing bowl, add sugar and melted butter and mix well.
5. 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.
6. Break gelatine sheets in half, place in a small bowl and cover with cold water to soak for 3 minutes.
7. Strain excess water.
8. 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.
9. In a separate bowl, add all remaining cheesecake mix ingredients and using a hand blender, blitz them to a smooth consistency and no lumps.
10. Add dissolved gelatine, continuously blending until all ingredients are well combined.
11. Place the mix in the fridge for 3-4 minutes, until it starts to set.



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12. If you have a (GF) guest, put 2 tbsp of (GF) crumble mix into the bottom of a wine glass.
13. 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 (GF) crumble mix, leaving a little room on top for the coulis.
14. Put the cheesecakes in fridge to fully set.
15. Ice the cake.

## To Serve

16. 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.
17. For (GF), top the wine glass with the coulis and a sprig of fresh mint

## Dietaries

(V), (VG), (LF) – [Click here for the link to refer you to the \(V\), \(VG\), \(LF\) Cheesecake](#)