Poppying cheesecake

Lunar New Year Recipe Inspiration



Recipe

Reconstructed Cheesecake Base

SINFONIA CIOCCOLATO BIANCO	250g
FRIZZI POP PINK	100g
Cookie Crumble	100g
Totaal	**450g**

Reconstructed Cheesecake Base

Melt the chocolate at 45-50C, stir in the FRIZI POP and the cookie crumble. Spread in at 0,5cm over silicone and chill in the fridge. Cut by the cookie cutter accordingly to the the silicon shape you are using.

Red Fruits Compote

Red fruits puree RAVIFRUIT	250g
Sugar	10g
Dextrose	12.5g
Gelatine Powder	7.5g
Water for Gelatin	37.5g
Totaal	**317.5g**

Red Fruits Compote

Combine toghether sugar dextrose and the fruit puree, bring to 85C. In the meantime re hydrate the gelatine with the water. Combine everything together, blend with immersion blender and pour into insert silicone moulds and freeze.

Vanilla Cheesecake Mousse

Cream	300g
Creamcheese	200g
Sugar	10g
Joypaste Vanilla	10g
Gelatine	5g
Water	25g
Totaal	**550g**

Vanilla Cheesecake Mousse

Rehydrate gelatine with water. Whip together cream sugar and joypaste until fluffy. Melt the gelatine and combine it with cream cheese, then fold the whipped cream iside.

Assembly, layout and finishing

Half fill the silicone mold with the vanilla cheesecake mousse, place the frozen red berries insert and close the dessert with the cheesecake base. Freeze completely, unmold and glaze with red and yellow glaze. Decorate with Dobla Lunar New Year Assortment (Firecracker).

Enjoy this exciting recipe.

Featured Product(s)



Lunar New Year Assortment