

WHITE CHOCOLATE CHEESECAKE WITH PASSION FRUIT & DU LECHE



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- Sub Category Name
Combo
Desserts
- Recipe Source Name
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Ingredients

WHITE CHOCOLATE CHEESECAKE WITH PASSION FRUIT & DU LECHE

Bretons Biscuit Base

- 140g butter
- 115g soft white sugar
- 0.5 piece lemon zest
- 2.5g salt
- 17g egg
- 165g flour
- 7.5g baking soda
- White chocolate

Passion Fruit Filling



- 125g passion fruit coulis
- 75g mango coulis
- 50g sugar
- 5g gellan
- 0.2g citrus
- 50g white chocolate

White Chocolate Cheesecake Mixture

- 290g cream cheese
- 170g sugar
- 140g eggs
- 50g egg yolk
- 190g cream
- 0.5 piece lemon zest
- 200g white chocolate

Dulce du Leche

- 1 can condensed milk

White Chocolate Decoration

- 50g cacao butter
- 5g orange colour powder
- 150g white chocolate

Methods and Directions

WHITE CHOCOLATE CHEESECAKE WITH PASSION FRUIT & DU LECHE

Bretons Biscuit Base

- Put all the ingredients into a bowl and knead into a dough.
- Wrap it in cling foil and let it rest for at least an hour.
- Roll the dough evenly with a rolling-pin. Cut it with a round cutter.
- Place them on an oven tray with a silicon mat.
- Brush it with some egg yolk.
- Put it in the oven and bake at 160C for approximately 15 minutes until golden brown. Let the biscuits cool down.
- Melt the white chocolate and apply an even, thin layer onto the biscuit.

Passion Fruit Filling



- Add all the ingredients, except for the white chocolate, into the thermo blender.
- Heat to 90C. Add the white chocolate, and make an even mixture.
- Pipe the mixture into small bombe moulds, then set in the blastchiller.
- Unload the filling once it has frozen.

White Chocolate Cheesecake Mixture

- Add all ingredients, except for the white chocolate, into the thermo blender.
- Heat to 80C. Add the white chocolate, and make an even mixture.

Dulce du Leche

- Put it in the oven at 100C for 2 hours. Let this cool down.
- Then place it in a piping bag.

White Chocolate Decoration

- Melt the cacao butter with the colour powder.
- Brush it onto a plastic sheet.
- Melt the chocolate to 38C. Then start tempering the chocolate to 29-30C.
- Apply the tempered chocolate to the plastic sheet. When it starts to harden, cut your decoration with a nice cookie cutter shape.