

COLD BLUEBERRY QUARK CHEESECAKE



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Wilai Tangpraser



Reinolf Moessl

A tropical retreat by the magnificent River of Kings, Shangri-La Hotel Bangkok is as relaxing and unwinding as gliding down the Chao Phraya River. This gorgeous hotel boasts the Salathip Restaurant, where you settle into a traditional Thai teak pavilion and watch graceful Thai dancers perform while enjoying cuisine prepared with fragrant spices. Represented by Reinolf Moessl & Wilai Tangprasertsuk.

- Sub Category Name

Food

Sweets

- Recipe Source Name

Real High Tea 2014/15 Volume 1

Used Teas



t-Series Blueberry &
Pomegranate



Ingredients

COLD BLUEBERRY QUARK CHEESECAKE

Quark Cheesecake

- 90g pasteurized egg white
- 90g sugar
- 250g quark cheese
- 7g gelatin
- 250ml whipped cream

Blueberry Filling

- 100g blueberry purée
- 30g sugar
- 6g corn starch
- 40g frozen blueberries

Almond Cake

- 110g butter
- 110g icing sugar
- 90g whole egg
- 10g egg yolk
- 110g ground almond
- 60g cake sponge
- 40g flour

Chocolate Glaze

- 80ml water
- 120g glucose
- 120g sugar
- 80ml condensed milk
- 8g gelatin
- 130g white chocolate
- Red food colouring, a drop

Marshmallow Garnish

- 160ml water
- 150g sugar
- 15g gelatin



Methods and Directions

COLD BLUEBERRY QUARK CHEESECAKE

Quark Cheesecake

- Bring the quark cheese to room temperature and then add the gelatin (bloomed and melted)
- Whip the egg white and sugar until stiff, folding in the meringue and the whipped cream into the quark cheese.
- Place into a small dome mould and move onto preparing the blueberry filling.

Blueberry Filling

- Boil the blueberry purée with the sugar.
- Mix the corn starch with some water and add to the cooking blueberry purée.
- Cook for one to two minutes more.
- Add in the frozen blueberries and allow to cool down.
- Place the filling into a piping bag and pipe in the quark cheesecake mixture while it is still soft.

Almond Cake

- Whip the butter with the icing sugar until it increases in volume.
- Then slowly add the whole eggs first followed by the yolks.
- Mix together ground almond, flour and cake sponge and fold into the butter mixture.
- Pour into a lined baking tray and bake in a preheated oven at 180°C for 25 minutes.

Chocolate Glaze

- Boil the water, glucose and sugar.
- Then add the condensed milk and the gelatin (bloomed and melted).
- Pour the mixture over the chopped white chocolate and food colour.
- Wait until the glaze has cooled to 31°C and then pour over the cheesecake

Marshmallow Garnish

- Boil the water with the sugar and add the bloomed gelatin.
- Whisk in a mixer until it looks like a meringue.
- Pipe long strips onto a silicon mat and dust with corn starch.
- After 2 hours cut into 5cm long pieces and make knots.