



# STRAWBERRY AND BASIL CHEESECAKE for 3 desserts (18cm)

by Laurent Moreno

## SHORTCRUST PASTRY

- 320 g flour
- 130 g icing sugar
- 50 g almond powder
  - 3 g salt
- 200 g butter
- 60 g eggs

Rub the butter, dry ingredients and salt together briskly between the palms of your hands and tips of your fingers until it becomes like sand.

Set aside in the refrigerator.

Roll the dough out to 5 mm in thickness, cut 3 discs (20 cm) and bake at 150°C for approximately 20 minutes.

## JOCONDE SPONGE CAKE

- 190 g eggs
- 105 g icing sugar
- 140 g almond powder
  - 30 g flour
- 125 g egg whites
  - 80 g sugar
  - 30 g butter

Using a whisk, whip the eggs, icing sugar, flour and almond powder.

Fold in the warm butter, then the egg whites whipped firm with the sugar.

Spread onto a baking tray (40 x 60 cm) and bake at 210°C in a convection oven for approximately 10 minutes.

Cut 3 discs (16 cm), then remove their centres with a 7.5 cm-pastry cutter.

## STRAWBERRY AND BASIL INCLUSION

- 800 g **FRUITS ROUGES & Co. strawberry puree\***
  - 50 g basil
  - 10 g pectin NH
  - 200 g sugar
- 10 g citric acid solution
- 80 g gelatine mass\*

\* or red berries, blackcurrant, blackberry, blueberry puree

Bring the strawberry puree to a boil, add the chopped basil, then the sugar and pectin which have been previously mixed together.

Once boiling, add the citric acid solution and let boil for 4 minutes.

Mix and strain, then add the gelatine mass.

Pour into 3 insert moulds (300g/mould) and freeze.

## CREAM CHEESE MOUSSE

- 140 g milk
- 53 g caster sugar
- 110 g of white couverture chocolate
  - 60 g gelatine mass\*
- 40 g **FRUITS ROUGES & Co. lemon juice\***
  - 600 g cream cheese
  - 400 g whipped cream

\* or lemon, yuzu puree

Heat the milk with the caster sugar, pour onto the white chocolate.

Add the gelatine mass and lemon juice, then slowly pour this onto the cream cheese.

Cool to 26°C and add the whipped cream.

## RED MIRROR GLAZE

- 150 g water
- 300 g caster sugar
- 300 g glucose
- 200 g sweetened condensed milk
  - 140 g gelatine mass\*
- 300 g of white couverture chocolate
- 10 g fat-soluble red food colouring

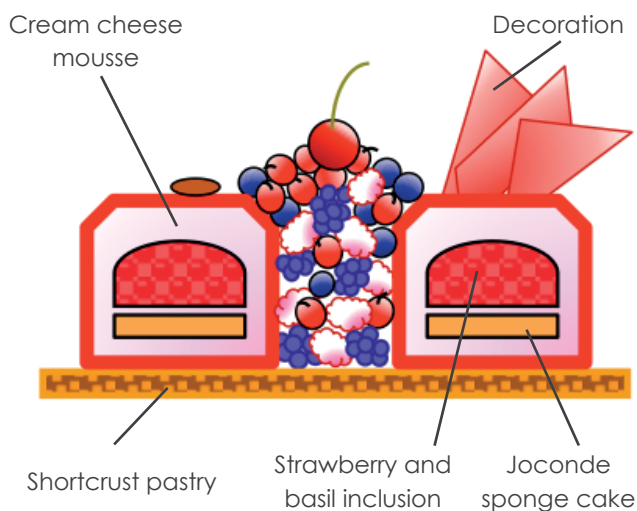
In a saucepan, combine the sugar, glucose and water and cook to 103°C, pour this onto the condensed milk and gelatine mass, then onto the couverture chocolate. Mix with the food colouring. Keep in the refrigerator. Use at ~30-35°C.

## ASSEMBLY AND FINISHING OFF

Dessert: Line the bottom of the mould with 380g of mousse, position the candied strawberry insert. Again, pipe 65 g of mousse, plug the moulds with the joconde sponge, then smooth over with the mousse. Place this in the freezer. Release the mould, glaze and decorate.

Decoration = red chocolate strip, red fruit

\* gelatine mass = 10g of 200 bloom gelatine powder + 60g water



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