

PROVA
Gourmet



EXOTIC CHEESECAKE
ENTREMETS
Vanilla Extract & Vanilla Powder

EXOTIC CHEESECAKE ENTREMETS

Vanilla Extract & Vanilla Powder



INGREDIENTS

For 10 individual entremets

SABLÉ BASE- CHEESECAKE

- 135 g Unsalted butter
- 125 g Strong white flour
- 69 g Blanched ground almonds
- 69 g Caster sugar
- 1,5 g Baking powder

RECONSTITUTED SABLÉ BASE – CHEESECAKE

- 360 g Sablé biscuit – cheesecake
- 36 g Unsalted butter
- 2 g **Madagascar Bourbon Vanilla Powder**
- Prova Gourmet
- 2 g Fleur de sel

EXOTIC CONFIT

- 178 g Mango puree
- 47 g Passion fruit puree
- 9,3 g Yuzu juice
- 2,3 g Pectin NH
- 14 g Caster sugar

MADAGASCAR VANILLA CREAM CHEESE MOUSSE

- 33 g Caster sugar
- 14 g Water
- 25 g Egg yolks
- 131 g Cream cheese
- 8,2 g Icing sugar
- 19 g Hydrated gelatine
- 163 g Whipping cream (35% fat)
- 8 g **Madagascar Bourbon Vanilla Extract**
With Seeds
- Prova Gourmet

EXOTIC FRUIT GLAZE

- 174 g Mango puree
- 149 g Passion fruit puree
- 35 g Water
- 80 g Caster sugar (1)
- 52 g Glucose syrup
- 5 g Caster sugar (2)
- 5 g Pectin NH





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PREPARATION

For 10 individual entremets

SABLÉ BISCUIT – CHEESECAKE

Rub all the ingredients to a crumble. Roll out to 3 mm thick, then bake at 155 °C for 10 minutes.

RECONSTITUTED SABLÉ BASE – CHEESECAKE

Gently stir the sablé biscuit, then put it through a 3 mm sieve. Add the softened butter, the vanilla powder and the fleur de sel. Roll out to 3 mm thick and cut out a circle 8.5 cm in diameter.

EXOTIC CONFIT

Mix all the purees together and heat to 50 °C. Mix the caster sugar with the pectin NH and add to the purees. Boil for 1 minute, blend and pour 100 g of confit over the reconstituted sablé biscuit base. Freeze, remove from the mould and cut out discs to form six equal portions.

MADAGASCAR VANILLA CREAM CHEESE MOUSSE

Heat the caster sugar and water to 121 °C, then pour over the egg yolks; make a pâte à bombe mixture. Heat the cream cheese and sifted icing sugar, melt in the hydrated gelatine. Whip the cream. Combine the three mixtures.

EXOTIC FRUIT GLAZE

Heat the fruit purees with the water, caster sugar (1) and glucose syrup. At 50 °C, add the combined caster sugar (2) and pectin NH. Bring the mixture to the boil and cook for 1 minute. Stir and chill.

ASSEMBLY

Pipe cheesecake mousse into the cheese-shaped silicone mould and add the insert. Freeze and remove from the mould. Using a spray gun, spray the exotic fruit glaze over the frozen entremets at 50 °C.

