

Fruit flavoured cheesecake

1. Strawberry cheesecake

Base ingredients (16.1%)	Quantity	%
Biscuit crumb	150g	10.7
Unsalted butter	75g	5.4

Filling ingredients (61.4%)	Quantity	%
5% Low fat soft cheese	250g	17.9
Icing sugar	80g	5.7
Unsweetened cream alternative (33.5%)	250g	17.9
Canned strawberries (drained)	278g	19.9

Topping ingredients (22.5%)	Quantity	%
Strawberry purée (from fresh strawberries)	120g	8.6
Icing sugar	16g	1.1
Fresh strawberries	180g	12.8

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.



Strawberry cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a 20cm spring form tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<5°C) for 1 hour.

Filling

Using a sieve drain the canned strawberries until as much of the residual liquid as possible has been removed. Purée half the drained strawberries using a blender until smooth. Sieve the puréed strawberries to remove all of the seeds, and to achieve a final purée weight of 139g. In a bowl beat together the 33.5% fat unsweetened cream and the icing sugar until the mixture is thick like clotted cream. For best results tilt the bowl during this procedure and ensure the cream is straight from the chill at <5°C. Fold (don't beat) in the 5% fat cream cheese. To maintain the texture of the finished product, take care to use a folding action until the cream cheese and cream/sugar mix are completely uniformly mixed. Take the remaining 139g of the unpuréed drained strawberries and cut into small chunks (small, diced size pieces) and fold them into the mix. Fold (don't beat) in the drained and sieved strawberry purée. To maintain the texture of the finished product, take care to use a folding action until the strawberry purée/pieces and the cheese/cream/sugar mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Remove the green stalks from the 180g of fresh strawberries and cut into small chunks (small, diced size pieces). Use these to decorate the top. Remove the green stalk from enough strawberries to make 120g of purée. Blend to a smooth purée using a blender. Sieve the puréed strawberries through a sieve to remove all of the seeds.

Add the 16g of icing sugar to this purée and mix until the sugar is completely dissolved throughout the purée. Pour/drizzle this mixture over the diced strawberry pieces that have been used to dress the top of the cheesecake.

This recipe makes 14 slices at 90g or 13 slices at 100g in a 20cm diameter tin.



2. Mango and passion fruit cheesecake

Base ingredients (19.7%)	Quantity	%
Biscuit crumb	150g	13.1
Unsalted butter	75g	6.6

Filling ingredients (63.7%)	Quantity	%
5% Low fat soft cheese	250g	21.8
Whipping cream	200g	17.5
Canned mango (drained)	220g	19.2
White chocolate	30g	2.6
Icing sugar	30g	2.6

Topping ingredients (16.6%)	Quantity	%
Juiced passion fruit (flesh and pips)	120g	10.5
Powdered gelatine (5g) water (50g)	55g	4.8
Lemon juice	15g	1.3

Recipe for 20cm diameter tin with percentages to change recipe batch size if needed.



Mango and passion fruit cheesecake method

Base

Place the biscuit crumb in a bowl. Melt the unsalted butter until just soft – don't over melt. Once the butter is softened use some of it to grease the base and sides of a removable base cake tin. Mix the rest of the butter with the biscuit crumb until all the crumbs are completely coated with the butter. Press firmly into the well-greased tin making sure the mixture fills the tin right to the edge. Refrigerate (<math><5^{\circ}\text{C}</math>) for 1 hour.

Filling

Using a sieve drain the juice from the canned mango. Blend the mango in a food processor until smooth. Add the icing sugar to the whipping cream and beat until it resembles a clotted cream appearance.

Finely chop the white chocolate. Add all ingredients to the mango in the food processor and blitz until fully mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <math><5^{\circ}\text{C}</math> for 8 hours or overnight.

Topping

Make a passion fruit jelly by blitzing the pulp and pips from the passion fruit with the lemon juice.

Add the water to a cup. Sprinkle gelatine over the surface and whisk until fully mixed. Microwave for around 10 seconds to ensure the gelatine is fully dissolved. Allow this to cool before adding to the passion fruit.

Pour the passion fruit jelly over the cheesecake, tipping the tin to ensure the surface is covered. Refrigerate at <math><5^{\circ}\text{C}</math> for 24 hours.

This recipe makes 12 slices at 90g or 11 slices at 100g in a 20cm diameter tin.

