

Luxury cheesecake

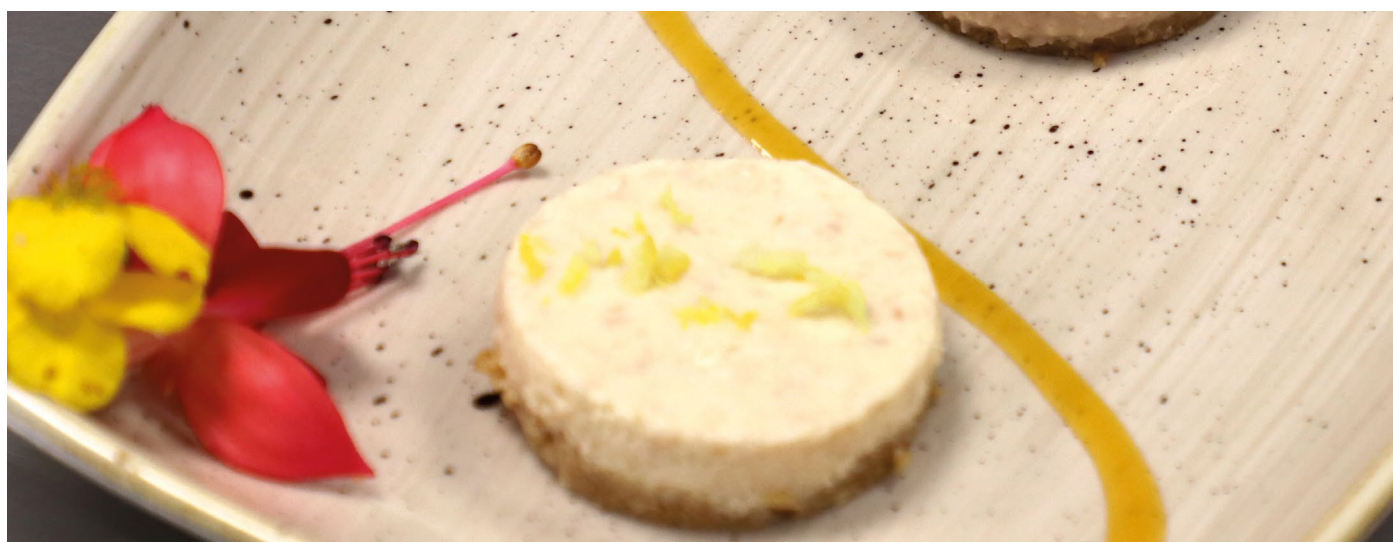
1. Lemon and coconut cheesecake

Base ingredients (26.4%)	Quantity	%
Biscuit crumb	125g	14.7
Unsalted butter	75g	8.8
Toasted desiccated coconut	25g	2.9

Filling ingredients (72.5%)	Quantity	%
5% Low fat soft cheese	250g	29.4
Toasted desiccated coconut	90g	10.6
Fresh whipping cream	100g	11.8
Coconut cream	100g	11.8
White chocolate	30g	3.5
Icing sugar	30g	3.5
Lemon juice	15g	1.8
Lemon flavouring	1g	0.1

Topping ingredients (1.1%)	Quantity	%
Lemon rind	10g	1.1

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



Lemon and coconut cheesecake method

Base

Firstly toast the desiccated coconut. Preheat oven to 160°C. Spread the coconut flakes on a baking sheet in a thin layer and bake for 2 minutes. Remove from oven and stir to help ensure even colour. Bake for a further 2 minutes until golden brown. Allow the coconut to cool.

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 together with the biscuit crumb until all the crumbs are completely coated with the butter. Mix the toasted coconut with the biscuit crumb mix. 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

In a bowl beat together the coconut cream, icing sugar and whipping cream 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 with the toasted coconut. Melt the white chocolate in short bursts in the microwave until fully melted and add to the cream, cream cheese and toasted coconut mix. To maintain the texture of the finished product, take care to use a folding action until the mix is completely uniformly mixed. Stir in the lemon flavouring and lemon juice. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <5°C for 24 hours.

Topping

Grate the lemon rind on top to decorate.

This recipe makes 9 slices at 90g or 8 slices at 100g in a 20cm diameter tin.



2. Raspberry and white chocolate cheesecake

Base ingredients (21.7%)	Quantity	%
Biscuit crumb	150g	14.4
Unsalted butter	75g	7.3

Filling ingredients (76.4%)	Quantity	%
5% Low fat soft cheese	250g	24.2
Xylitol	20g	1.9
Cream alternative (28.5% fat)	250g	24.2
Canned raspberries	140g	13.5
White chocolate	130g	12.6

Topping ingredients (1.9%)	Quantity	%
White chocolate	20g	1.9

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



Raspberry and white chocolate 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 (<math><5^{\circ}\text{C}</math>) for 1 hour.

Filling

In a bowl beat together the 28.5% fat slightly sweetened cream and the xylitol 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 <math><5^{\circ}\text{C}</math>. 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/xylitol mix are completely uniformly mixed. Using a sieve drain the canned raspberries until as much of the residual liquid as possible has been removed. Use a blender to purée the raspberries and sieve to remove the seeds. Finely chop the white chocolate and combine with the cream cheese/cream and xylitol mix. Fold (don't beat) in the raspberry purée. To maintain the texture of the finished product take care to use a folding action until the raspberry purée and the cheese/cream/xylitol mix are completely uniformly mixed. Spoon this mixture over the top of the chilled biscuit base and refrigerate at <math><5^{\circ}\text{C}</math> for 24 hours.

Topping

Grate or flake the white chocolate on the top to decorate.

This recipe makes 11 slices at 90g or 10 slices at 100g in a 20cm diameter tin.

