

TROPICAL CHEESECAKE

Pastry recipe / by Christy Tania



1. CREAM CHEESE ICE CREAM

Ingredients

Whole milk - 9000g

Glucose syrup - 1350g

trehalose - 720g

Stabilizer - 36g

Salt - 45g

Sugar - 1692g

Egg yolk - 1090g

Cream cheese - 4000g

Cook milk, half of the sugar and glucose to 40°C.

Mix half of the sugar with stabilizer, salt and trehalose.

Whisk sugar mixture with egg yolk.

Pour some of warm milk mixture to the egg mixture. Pour back into the rest of milk mixture. Cook till 85°C.

Add soften cream cheese. Mix with hand blender.

Cool down to 4°C.

Churn.

2. MANGO PASSION SORBET

Ingredients

Frozen fruit purée 100% :

Mango - 1000g

Frozen fruit purée 100% :

Passion fruit - 250g

Water - 625g

Glucose syrup - 150g

Sugar - 300g

trehalose - 100g

Stabilizer - 7,5g

Cook water and glucose to 40°C.

Mix sugar, trehalose and stabilizer together.

Pour into warmed water and glucose, cook further to 80°C.

Pour into fruit purees. Mix well with hand blender.

Churn.

In this step

3. KALAMANSI SORBET

Ingredients

Frozen fruit purée 100% :

Kalamansi - 1000g

Gin - 118g

Water - 590g

Glucose syrup - 59g

Sugar - 118g

trehalose - 118g

Stabilizer - 12g

Cook gin, water, half of the sugar and glucose to 40°C.

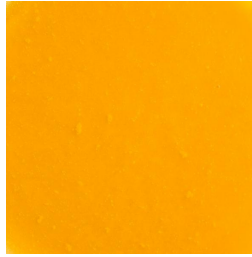
Mix the other half of the sugar, trehalose and stabilizer together.

Pour into warmed water and glucose, cook further to 80°C.

Pour into fruit puree. Mix well with hand blender.

Churn.

In this step



Frozen fruit purée

100% : Kalamansi

Frozen fruit purées

4. CRUMBLE

Ingredients

Butter - 200g

Gluten free flour - 200g

Almond powder - 200g

Sugar - 100g

Brown sugar - 100g

Salt - 4.5g

Orange (zest) - 0,6 pcs

Cinnamon (powder) - 4g

Mix all ingredients together till combined.

Spread evenly to 4trays. Bake at 160°C for 40-45 mins. Mix the crumble at every 15 mins interval time.

5. MANGO GLAZE

Ingredients

Frozen fruit purée 100% :

Mango - 200g

Glucose - 75g

Cream - 200g

Sugar - 175g

Sugar - 70g

Corn flour - 20g

Gelatin - 8g

Boil mango puree, glucose, cream and sugar (175g).

Add sugar (70g) and cornflour mixed together.

Bring back to the boil.

Remove from heat and add bloomed gelatin.

Use at 27°C.

In this step

6. COCONUT BAKED MERINGUE

Ingredients

Egg white - 200g

Sugar - 200g

Icing sugar - 200g

Dessicated coconut - 60g

Whip egg whites and sugar to stiff peaks

Fold in coconut and icing sugar

Spread on mould or silicon mat, mould to desired shape.

Bake at 80°C for 2 hours.

7. PINEAPPLE LIME COMPOTE

Ingredients

Frozen fruit purée 100% :
Mango - 500g

Frozen fruit purée 100% :
Lime - 160g

Pineapple - 2000g

Malibu® - 50g

Caster sugar - 950g

Potato starch - 30g

Caster sugar - 50g

Cut the Pineapple in brunoise.

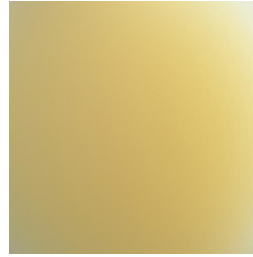
Caramelised Sugar (950g) and deglaze with Mango and Lime Purees.

Incorporate pineapple and cook to reduce (around 45 minutes) on low heat.

Mix Potato Starch and Sugar (50g), add into mixture. Mix to thicken

Add Malibu. Cool Down.

In this step



Frozen fruit purée
100% : Lime

Frozen fruit purées

