

## Strawberry dream cheesecake

Wednesday, 15 December 2010 00:00

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### Ingredients

- 15g gelatin
- 4 eggs, separated
- 35g sugar
- 150g strawberry puree
- 85g double cream, whipped
- 150g cream cheese
- 5g vanilla flavour

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### For the base:

- 120g digestive biscuits, crushed
- 25g soft brown sugar
- 25g butter

### For the top:

- 5g gelatin
- 50g strawberry puree

### To finish:

- 75g double cream, whipped

### Method

1. Combine the biscuit crumbs with sugar and butter and press evenly into a deep 20cm cake tin. Then chill until firm
2. Place the water and gelatin in a small, heat proof dish standing on a pan of simmering water and leave until isolated. Remove from the heat and keep warm
3. Place egg yolks and sugar in a heat proof bowl and whisk until pale and frothy. Remove from the heat and whisk in the gelatin
4. Beat the cream cheese until smooth then gradually whisk in the egg yolk mixture

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5. Whisk the egg whites until stiff then fold in and add strawberry puree with cream
6. When the egg yolk mixture begins to thicken pour into the prepared deep
7. 20 cm cake tin (on top of the biscuit base)
8. Melt the gelatin for the top (follow the same principal as gelatin melting before), then mix in the strawberry puree
9. Place the strawberry mix on top of the cheesecake and chill for three hours
10. Decorate with piped cream and strawberry slices and serve

This recipe serves eight and comes from the pastry chef at Abu Dhabi City Golf Club.