



Cold Set Cheesecake

Yields 2 Eggless recipes

Nothing's better than a berry flavored cold-set cheesecake dessert!



Portions	Level	Costing
2	Medium	Rs 270*



Cheesecake Batter

Ingredients and Equipments

INGREDIENTS	QUANTITY
LANCASTER CREAM CHEESE	60 G
ICING SUGAR	26 G
PAYSAN BRETON HEAVY CREAM (1)	20 G
PAYSAN BRETON HEAVY CREAM (2)	40 G
SOSA AGAR AGAR	2 G
FAB VANILLA ESSENCE	1 TSP

Equipment Used

BOWLS & SPOONS

LARGE SIEVE

SPATULA

CLING WRAP

10.5 CM * 5 CM RECTANGULAR RINGS

MICROWAVE

WHISKER

PIPING BAG



Cheesecake Batter

Method

1. Line two rectangular rings of dimension 10.5 cm * 5 cm with cling wrap twice.
2. In a bowl, mix cream cheese until it becomes smooth and soft. Once smooth, sift in icing sugar and mix well. Keep aside.
3. Now take heavy cream (1) and agar agar in a bowl and mix. Then microwave it until the agar agar dissolves properly. Keep aside.
4. In a new bowl, whisk heavy cream (2) till soft peaks.
5. Now add the heavy cream and agar agar mixture to the whisked heavy cream along with the vanilla essence. Mix well.
6. Now fold in the cream cheese mixture, and mix until it incorporates well.
7. Transfer the batter in a piping bag and then pour the batter in prepared rings. Tap it twice. Let it set in the freezer for atleast 5 - 6 hours or preferably overnight.

Making Cost - Rs 130*

Chef's note: Microwave the agar agar and heavy cream at intervals of 10 seconds until it dissolves properly.



Vanilla Sable

Ingredients and Equipments

INGREDIENTS	QUANTITY
ALL PURPOSE FLOUR	22 G
ALMOND FLOUR	4 G
CORN FLOUR	13 G
SALTED BUTTER (COLD)	15 G
ICING SUGAR	14 G
SALT	A PINCH
FULL FAT MILK	3 G

Equipment Used	Oven Temperatures
BOWLS & SPOONS	OTG
SIEVE	160C UPPER ROD + LOWER ROD + FAN
PERFORATED MAT/ SILICON MAT	DECK OVEN
ROLLING PIN	160C UPPER ROD 160C LOWER ROD
XACTO KNIFE/ KNIFE	UNOX
BUTTERPAPER/ PARCHMENT PAPER	140C, FAN SPEED - 1, HUMIDITY - 0
SCALE	
BAKING TRAY	





Vanilla Sable

Method

1. In a bowl, sieve icing sugar and almond flour. Add cold butter to it and rub in using finger tips.
2. Now add in sifted flour, corn flour and salt. Then add milk and combine everything to form a dough.
3. Roll the dough between butterpapers to 3 mm thickness and then cut two rectangles of dimension 10.5 cm * 5.4 cm. Now freeze for 10 - 15 minutes.
4. Place them on a baking tray between two perforated mats and bake at 160°C (OTG mode: upper rod + lower rod + fan) for 12 - 15 minutes.

Making Cost - Rs 20*



Mousse

Ingredients and Equipments

INGREDIENTS	QUANTITY
CALLEBAUT WHITE COUVERTURE (MELTED)	50 G
AMUL FRESH CREAM (WARM)	50 G
NON DAIRY WHIPPING CREAM	100 G
LES VERGERS BOIRON RASPBERRY PUREE	20 G

Equipment Used

SPATULA

HAND BEATER

MICROWAVE

BOWLS

PIPING BAGS

TWO ROUND NOZZLES



Mousse

Method

1. In a bowl, add warm cream to the melted white chocolate in two parts and mix well to form a ganache. Keep aside.
2. In another bowl, whip the whipping cream till stiff peaks. Then fold in ganache to make the mousse.
3. Now divide the mousse equally in two parts. Keep one part aside and add raspberry puree to the other part.
4. Fill the mousses in piping bags fitted with round nozzle. Keep aside for further use.

Making Cost - Rs 80*



Cold Set Cheesecake Assembly

Ingredients and Equipments

INGREDIENTS	QUANTITY
KISSAN MIX FRUIT JAM (SOFTENED)	2 TBSP
FRESH BLUEBERRIES	7 - 8 NO.
MINT LEAVES	ACCORDINGLY

Equipment Used
BENT PALETTE KNIFE
HEAT GUN
TWEEZERS





Cold Set Cheesecake Assembly

Method

1. Firstly, remove cling wrap from the cheesecake rings and place the rings over baked vanilla sables.
2. Heat the sides of the cheesecake using heat gun, and demold it on the sable.
3. Now smoothen the cheesecake using a wet palette knife (warm it gently using heat gun).
4. Pipe dollops of both the mousses and jam on the cheesecake.
5. Finish off with some fresh blueberries and mint leaves.

Making Cost - Rs 40*

Chef's note: In case of unavailability of heat gun, use hair dryer can be used.