

COCONUT CHEESECAKE WITH STRAWBERRY EXPLOSION



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- Sub Category Name

Food

Desserts

- Recipe Source Name

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Ingredients

COCONUT CHEESECAKE WITH STRAWBERRY EXPLOSION

Orange Cacao Tuile

- 250g sugar
- 65g self-raising flour
- 8g cacao powder
- 100g orange juice
- 125g butter

Strawberry Sauce

- 200g strawberry purée
- 60g water

- 60g sugar
- 25g lime purée
- Sosa Gelespessa, to adjust the thickness of the sauce

Vegetable Gelatin Sphere

- 500g water
- 50g sugar
- 30g sosa vegetable gelatin

Coconut Meringue

- 100g egg white
- 200g sugar
- 100g desiccated coconut

Methods and Directions

COCONUT CHEESECAKE WITH STRAWBERRY EXPLOSION

Orange Cacao Tuile

- Mix sugar with melted butter. Mix well together.
- Add flour and cacao powder together.
- Add orange juice and mix.
- Spread on silpat and bake at 170C for 10 minutes.

Strawberry Sauce

- Make syrup with sugar and water.
- Pour syrup into the strawberry purée and lime purée.
- Mix well together with hand mixer and add Sosa Gelespessa.
- Pour in the mould and freeze.

Vegetable Gelatin Sphere

- Mix sugar and Sosa vegetable gelatin.
- Boil water and add the sugar/gelatin mix when at least 90C hot.
- Dip the frozen sauce into the vegetable gelatin to form a sphere.
- Leave the sphere in the tray with sugar syrup and keep in the fridge till required to serve.

Note:

If thicker skin is required, dip it twice, otherwise the skin will be thin.



Coconut Meringue

- Whisk egg white and add sugar gradually. Then add desiccated coconut.
- Pipe on a Silpat and dry in the oven at 100C for 2 hours.

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