

Cheesecake with white chocolate and raspberry, lime zest

Recipe for 12 Tapas

Description

A smooth and rich cheesecake made fresh with the addition of fresh raspberries.

Note

You can make this recipe with frozen fruits if ever you don't have access to fresh ones.

Ingredients

Cheesecake base

- 120 Gr Speculoos biscuits
- 40 Gr Melted butter

Cheesecake cream

- 200 Gr Cream cheese
- 100 Gr White chocolate
- 30 Gr Sugar
- 1 Unit(s) Lime zest(s)
- 2 Tray(s) Raspberries
- 150 Gr 35% whipping cream

Raspberry coulis

- 250 Gr Frozen raspberries
- 50 Gr Sugar
- 100 Ml Water

Preparation

- Preparation time **45 mins**

Cheesecake base

Transfer the speculoos cookies to a ziplock bag and then crush them until you have speculoos powder. Transfer this mixture to a mixing bowl and add the melted butter, then combine until mixed thoroughly.

Spread the mixture in the bottom of your ring molds or pie shells, roughly 1/4 in thick.

Transfer to the fridge and let set for at least half an hour.

Cheesecake cream

Melt the white chocolate on low heat with the help of a steam bath.

In a mixing bowl, combine the cream cheese and sugar and whisk together until nice and smooth.

Add the lime zest and then the melted white chocolate and combine well.

Whisk the cream until it becomes nice and firm and then gently fold it into the cream cheese mixture.

Line the outer edge and bottom of the ring molds or pie shells with raspberries. Top off the molds

with the cheesecake mixture and place in the fridge for atleast 2 hours.

Raspberry coulis

Place the raspberries in the blender.

In a sauce pot, bring the water and sugar to a boil and then transfer the liquid to the blender with the raspberries. Blend until smooth and then pass through a fine mesh sieve.

Set aside in the fridge.

Finishing

Un-mold the cheese cakes and then place on the serving dish of your choice. Drizzle with the raspberry coulis. Sprinkle with lime zests, garnish with fresh raspberries and decorate with a mint or basil leaf.

Bon appétit!