



NO-BAKE BALSAMIC AND PEAR CHEESECAKE



QimiQ BENEFITS

- Can be frozen and defrosted without loss of quality
- Creamy indulgent taste with less fat
- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream



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easy

INGREDIENTS FOR 10 PORTIONS

FOR THE GRAHAM CRACKER BASE

- 150 g** Graham crackers
- 50 g** Butter, melted
- 30 g** Sugar
- 2 g** Salt
- 2 g** Cinnamon, ground

FOR THE FILLING

- 150 g** QimiQ Whip, cold
- 150 g** QimiQ Classic, cold
- 100 g** Axelrod Cream Cheese, whisked smooth
- 100 g** Sugar
- 50 g** Upstate Farms Sour Cream
- 200 g** Vermont Mascarpone
- 100 g** Boiron Pear Puree
- 5 g** Nielsen-Massey Bourbon Vanilla Paste
- 150 g** Williams pear halves canned, drained
- 30 g** Balsamic Glaze By Mas Portell

METHOD

1. For the graham cracker base: Mix the ingredients together well and press firmly (with a glass) into a lined and greased cake ring.
2. For the filling: Whisk the cold QimiQ Whip and cold QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the cream cheese, sugar, sour cream, mascarpone, pear puree and vanilla paste and continue to whisk until the required volume has been achieved.
4. Spread evenly 1/4th of pear cheesecake filling over graham cracker base.
5. Arrange pear halves alternately facing up and down.
6. Drizzle Balsamic Glaze over pears and top with remaining filling. Chill for at least 4 hours, preferably over night.