



NO-BAKE MIXED BERRY AND GOAT CHEESE CHEESECAKE



QimiQ BENEFITS

- Acid stable and does not curdle
- Creamy indulgent taste with less fat
- Real dairy cream product, cannot be over whipped
- Reduces drying out on regeneration
- 1 kg QimiQ Whip can replace up to 3 litres of fresh heavy cream
- Freezer stable



25



easy

INGREDIENTS FOR 1 CAKE(S), Ø 9 INCHES

FOR THE CHOCOLATE SPONGE BASE

250 g	QimiQ Sauce Base
300 g	Cake flour
50 g	Valrhona cocoa powder
2 g	Salt
4 g	Baking powder
225 g	Butter, softened
250 g	Sugar
60 g	Whole egg(s)

FOR THE RASPBERRY GELLEE

3 g	Agar, dried
100 g	Water, chilled
200 g	Ravifruit Raspberry Puree

FOR THE GOAT CHEESECAKE FILLING

125 g	QimiQ Whip, chilled
100 g	QimiQ Classic, chilled
200 g	Sierra Nevada Cream Cheese, room temperature
75 g	La Bonne Vie Goat Cheese
100 g	Sugar
50 g	Upstate Farms Sour Cream
30 g	Lemon juice
20 g	Nielsen-Massey Bourbon Vanilla Paste

FOR THE GLAZED BLUEBERRIES

300 g	Blueberries
200 g	Clear Coat Glaze

METHOD

1. For the chocolate sponge base: Preheat the oven to 325° F/170° C. Sift together flour, cocoa powder, salt and baking powder.
2. Cream the butter and sugar with paddle attachment until smooth. Add eggs one at a time making sure all is incorporated before the next. Pour in the QimiQ Sauce Base and mix until fully incorporated.
3. Reduce mixer speed to low and slowly incorporate all dry ingredients. Bake on sheet pan with greased parchment paper for 10 minutes. Open oven, rotate sheet pan and continue to bake for another 10 minutes.
4. For the raspberry gellee: Make agar slurry with all the agar and 25 grams of the cold water. In medium sized heavy bottom sauce pot heat the water, raspberry puree and agar-agar slurry, bring to the boil. Continue to simmer for 3-5 minutes, gently stir occasionally making sure there are no visible particles on the back of the spoon. Pour onto a plastic wrapped sheetpan and cool uncovered for 10-20 minutes in fridge.
5. For the goat cheesecake filling: Whip 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). Add the remaining

ingredients and continue to whip until the required volume has been achieved.

6. To construct the gateau: Cut two pieces of chocolate sponge base to fit a 9-inch ring mold and cut two 8-inch disk of raspberry gellee.
7. Place 10-inch cardboard cake disk under 9-inch cake ring, top with chocolate sponge base and pour a 1/4th of the cheesecake filling in creating an even layer.
8. Place raspberry gellee disk inside cake ring on top of cheesecake filling. Pour another 1/4th cheesecake filling in creating an even layer.
9. Repeat steps 7 and 8 and finish with remaining cheesecake filling. Chill for at least 4 hours, preferably over night.
10. For the glazed blueberries: Follow instructions on clear coat glaze. Toss blueberries in warm but not hot glaze and place on top of the cheesecake.