

White Chocolate Cheesecake with Raspberries

Recipe by Francois Dionot

Ingredients:

Dessert

Chocolate frangipane

all ingredients at room temperature

- 4 ounces unsalted butter
- 4 ounces granulated sugar
- 1 ½ ounces almond flour
- 1 ounce dark cocoa powder
- 2 large eggs
- 1 large egg yolk
- 1 tsp vanilla
- 1 tsp dark rum
- 1 ounce all-purpose flour
- pinch of salt

White chocolate cheesecake

- 4 ½ ounces white chocolate
- 12 ounces cream cheese, room temperature
- 4 ounces sugar
- 2 TBSPS Grand Marnier
- 1 TBSP vanilla
- ½ pkg gelatin powder
- 2 cups heavy cream
- zest and juice of ½ orange

Preparation:

Chocolate frangipane

- Cream sugar into butter in mixing bowl.
- Sift together the almond flour and cocoa and stir it into the butter mixture.
- Add salt. Add eggs and egg yolk slowly.



- Stir in vanilla and rum.
- Stir in all-purpose flour.
- Bake on sheet pan in preheated 350°F oven for approx 8-12 minutes.
- Let cool.

White chocolate cheesecake

- Melt chocolate over double boiler.
- Keep luke warm.
- Cream the cream cheese and sugar.
- Add orange juice and zest, Grand Marnier, and vanilla.
- Rehydrate and dissolve gelatin.
- Add gelatin to cream cheese mixture and mix in chocolate.
- Whip the cream and fold into the cheesecake mixture.

To prepare the white chocolate cheesecake ...

- Spread cheesecake mixture over the frangipane evenly.
- Refrigerate or freeze at least 4 hours.
- Cut cake into desired shapes using cookie cutters. Keep refrigerated.

Raspberry coulis

- Puree ½ pint of raspberries with 2 ounces sugar and pass through a sieve.
- Garnish cheesecake with whole raspberries and drizzled raspberry sauce (coulis).