

MANGO & PASSIONFRUIT CHEESECAKE

Claire Clark MBE, *Pretty Sweet London*

HARVEY & BROCKLESS

the fine food c^o

Whatever we do, from sourcing amazing food
to delivering it on time,
we always stick to one simple rule...

an absolute dedication to honest, authentic, remarkable food.

MANGO & PASSIONFRUIT CHEESECAKE

Chef Claire Clark

Ingredients

SERVES 12 PORTIONS

Valrhona White Solstis Bowl	6
Gold Meringues	12
Fresh As Whole Lychees	To Garnish
Fresh As Passionfruit Powder	To Garnish

Mango Cheesecake

Philadelphia Cream Cheese	500g
Caster Sugar	125g
Medium Eggs	3
Ponthier Mango Purée	200ml

Lime Curd

Lescure Unsalted Butter	180g
Caster Sugar	150g
Lime Juice and Zest	8 limes
Medium Eggs	2

Passionfruit Gel

Ponthier Passionfruit Purée	100g
Water	100g
Caster Sugar	60g
Pectin X58	3g

Method

Mango Cheesecake

Mix the cream cheese together with the sugar until smooth. Add the eggs gradually keeping the mix smooth. Add the purée and mix to combine. Transfer the mix to a greased 8inch tray approximately 2 inches deep. Bake at 120°C for 20-30 minutes until set with a slight wobble in the centre. Leave to cool in the tray.

Lime Curd

Place all the ingredients except the lime zest in a wide bottom bowl over a Bain Marie, whisk gently until it reaches 86°C and thickens leaving the trail of the whisk. Pass through chinmois and add the blanched zest. Leave to chill.

Passionfruit Gel

Mix the sugar with the pectin. Place the purée and water into a pan and bring to the boil. Rain in the pectin and sugar whilst whisking. Bring back to the boil and simmer for 2-3 minutes. Blitz with a stick blender and pass through a fine chinmois.

Assemble

Pipe some of the gel into the bottom of the half bowl. Transfer the cheesecake mix to a bowl and beat until smooth and pipe into the half bowl. Spoon a generous amount of the curd onto the plate and smooth with the back of the spoon. Place the half bowl onto the curd. Decorate with the gold meringue, Fresh As Lychees and a little more gel. Sprinkle the sphere and plate with Fresh As Passionfruit Powder.



MANGO & PASSIONFRUIT CHEESECAKE
in a white chocolate solstis bowl

Valrhona White Solstis Bowl

Valrhona has been producing the world's finest chocolate in the small village of Tain L'Hermitage, France since 1922. Today, leading Pastry Chefs and discerning gourmets rely on Valrhona's expertise to experience the best that chocolate can be.

Fresh As Passionfruit Powder and Whole Lychees

Based in New Zealand, the company does ingenious things using an innovative freeze dry process called lyophilization which removes moisture from the foods adding interesting textures and vibrant colours to dishes.

Lescure Unsalted Butter

Coveted by pastry chefs for its velvety texture and sweet flavour, Lescure has been made in France since 1884 and is protected under EU law. The secret to its super-star status is milk from herds of cows that graze the rich pastures of Poitou-Charentes.

Ponthier Purées

The family business works with an amazing array of different fruits, dealing directly with growers and selecting single-origin fruits from around the world. No flavourings, colourings or thickeners are added.