



Fil d'OR



PASSIONCHEESECAKE

PASSION JELLY

250g Fil d'Or passion puree

25g powdered sugar

2.5g NH pectin

Start by mixing 2.5g of NH pectin and 25g of powdered sugar.

In a small saucepan, pour 250g of Fil d'Or passion fruit puree



Heat just slightly (no more than 60°). Then add the sugar/pectin NH mixture and mix immediately with a spoon or whisk.

Bring to a boil for 2 minutes without stopping stirring

Pour into your mold

CREAM CHEESE MOUSSE

8g 200 Bloom gelatin (in sheets or powder form)

A 300g cream cheese

30g icing sugar

50g of temperate egg (one small egg)

85g powdered sugar

35g mineral water

95g whipped cream (or whole liquid cream)

Start by hydrating 8g of powdered gelatin in 40g of very cold mineral water. Allow the time of the recipe to swell.

If using leaf gelatin, moisturize 8g in a bowl of cold water.

In a bowl, mix 300g of cream cheese, 30g of icing sugar and 20g Fil d'Or calamansi puree

Mix well with a tablespoon, and set aside at room temperature for now. Also make 95g of whipped cream

Now we have to make a bomb dough. It is a mixture of egg with sugar and water, which makes it possible to lighten the mousse, but especially to cook the egg. We use the sugar syrup method

To do this, first bring 85g of sugar and 35g of mineral water to a boil,

While the syrup is boiling, you start to pour 50g of tempered whole egg with the robot whisk. The egg must not be cold or the syrup may freeze when poured

And there the goal of the game is that the syrup goes up to 118° while the egg is mixing.

Normally it is necessary to lower the speed of the robot when the syrup is at 118°, then pour the syrup along the tank very gently, as for an Italian meringue.

So, when the egg is well inflated like here, lift your foot off the robot, and monitor the temperature of the syrup. As soon as it is at 118°, pour everything on the egg by scraping the pan thoroughly with a maryse and IMMEDIATELY turn the robot back to full rotation, and this for 5 real minutes (until completely cooled)



Now that the bomb paste is ready, you have to add the gelatin in the cream cheese

Prepare a water bath and heat the cream cheese very lightly. Do not exceed 26°. It is simply a matter of liquefying the mixture and melting the gelatin. Smooth well with a whisk

As soon as you see that the gelatin melts and the mixture becomes fluid, remove it immediately from the water bath.



You will see that at 26° everything will be very smooth and flexible

Then pour everything into the robot tank, on the pate a bombe, and mix very gently with the Maryse

Add all the whipped cream, and also gently add it to the Maryse

Take the mold out of the freezer, and make knife cuts (not too deep!) in the passion fruit disk. These notches will allow the foam to adhere well so that the two elements do not become detached during tasting.

Pour the foam and return to the freezer again. It takes at least 8 hours of freezing time



SHORTBREAD DOUGH

135g flour type 55

80g butter ointment

55g icing sugar

20g almond powder

1,5g salt

25g whole egg

In a bowl, pour 80g of butter ointment, 20g of almond powder, 55g of icing sugar, 1.5g of fine salt, 135g of flour. I added 5 drops of concentrated vanilla flavoring, but it's optional

Add 25g of whole egg, then mix again without insisting. Stop when the mixture is homogeneous spread it then let the dough rest in the fridge for an hour

I find that a gentle cooking gives much better results in terms of colour and texture, so I never exceed 150°. Here we have a dough with a certain thickness, so it will take 45 minutes of cooking at 150° rotating heat (do not forget to prick the dough before). I leave the circle during cooking, and place it on a perforated plate

When the dough is cooked, place it on a grid and turn it

Then place the cheesecake on the biscuit and let it in the refrigerator for a few hours until serving time





I still insist, but really this cheesecake recipe is fabulous with Fil d'Or natural passion fruit
The people I gave it to taste it hallucinated. They're cheesecake freaks and they were
conquered