

Cheese Box



Serves: 12

Profitability:

Author: Helen Vass, pastry chef at Number 16 Restaurant, Glasgow

Ingredients:

MOUSSE

72g pasteurised egg yolks

260g sugar

10.5 sheets silver gelatine

450g UHT whipping cream

450g cream cheese

225ml whole milk

RASPBERRY JAM CENTRE

500g frozen raspberries

130g sugar

7.6g NH pectin

BISCUIT BASE

100g ground almonds

100g plain flour

100g butter

100g sugar

Steps:

MOUSSE

Hydrate the gelatine. Heat milk and sugar and then pour over egg yolk and mix well. Add gelatine. Mix with cream cheese

Semi whip the cream. Add to cream cheese mixture. Cool to 60°C before piping in moulds

RASPBERRY JAM CENTRE

Heat the raspberries to 40°C. Mix sugar and pectin together. Add to the raspberries and bring to the boil. Once boiled, leave to cool in a plastic tub

BISCUIT BASE

Blitz together in the thermomix. Pass through a wire rack using a scraper and bake at 160°C for approx 10 minutes

HOW TO ASSEMBLE

Put an acetate in the ring and put the crumble in the base

Pipe in some mousse, then raspberry jam, then more mousse and freeze

Spray with a white chocolate/cocoa butter mix