

BRILLAT SAVARIN CHEESECAKE WITH A COFFEE CRUST AND APRICOT GLAZE

🕒 2 hours 🍳 Difficult



MATERIALS

RECOMMENDED NESPRESSO COFFEES



INGREDIENTS

FOR THE BASE: 35g Caster Sugar; 35g Demerara Sugar; 35g Plain Flour; 35g Ground Almonds; 60g Unsalted Butter; 2 Capsules Of Nespresso Volluto Grounds

FOR THE CHEESECAKE: 650g Fresh Brillat Savarin Or Cream Cheese; 100ml Double Cream; 100g Caster Sugar; 1 Vanilla Pod; 1 Orange, Lemon And Lime _ Zest Only; 3 Eggs, 2 Yolks

FOR THE GLAZE: 200ml Apricot Coulis; 1 Leaf Gelatin

INSPIRATIONS

HOW TO MAKE THIS RECIPE?

To make the base place the sugars, flour, almonds, the Nespresso Volluto grounds and 35g of the butter into an electric mixer set with a paddle, and mix to an even crumb

- Transfer to a baking tray and bake in an oven pre heated to 160°C until golden stirring every five minutes
- Remove from the oven and set aside to cool completely
- Transfer to a food processor and blend to a very fine crumb
- Add the remaining butter, melted, and briefly blend to mix
- Pour the mix into a tart ring and press the crumb down to compact it into an even layer
- Place in the oven, bake for 5 minutes and set aside to cool
- Place all of the cheesecake ingredients into a blender (in two batches if necessary) and blend to a smooth homogenous mix
- Pour onto the cheesecake base and transfer to an oven pre heated to 110°C and cook for 1 hour or until the liquid mix has just set
- Remove from the oven and set aside to cool
- Warm the apricot coulis, soak the gelatin in cold water until soft, lift it out, squeeze out any excess moisture and dissolve it in the coulis
- Pour it carefully onto the surface of the cheesecake and transfer to the fridge to set
- Once set, take the cheesecake out of the mould and cut into portions as required
- Serve with a freshly made Nespresso Volluto espresso
- Grand Cru notes: A pure and lightly roasted Arabica from South America, Volluto reveals sweet and biscuity flavours, reinforced by a little acidity and a fruity note