

# BRILLAT SAVARIN CHEESECAKE WITH COFFEE CRUST AND ABRICOT 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 !

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