

Sweetpea Patisserie x Lady Qooza
~ Cooking jamming Workshop ~

Ultra creamy blueberry cheesecake with blueberry Bavarian cream

Ingredients:

A. Blueberry cheesecake:	B. blueberry Bavarian cream: (work in team of 2)
110g digestive biscuits 25g soft butter 170g cream cheese 35g sugar 1/2 egg Zest of 1/2 lemon 1 Tbs. cornstarch 1/4 tsp. vanilla extract 75ml cream 1/4 homemade blueberry jam	100ml milk 100ml heavy cream 40g sugar 3 egg yolks 2 sheets of leaf gelatin 1/2 cup homemade blueberry jam 120ml cream for whipping (*when you make this at home, just make 1/2 of the ingredients above*)

How to:

A. Blueberry Cheesecake
(Preheat oven to 150C)

1. For the base, crush the biscuits to fine crumbs, add in the melted butter, and mix well. Press this mixture into a 6" cake mould, place it in the fridge while you prepare the filling.
2. For the cheese cake, beat the cream cheese till soft and creamy, beat in the sugar, lemon zest, egg, cornstarch and vanilla extract, beat until smooth. Using a whisk, fold in the cream.
3. Pour into the cake mould and bake for about 20 minutes, it should be barely set, and still giggling when you give it a gentle shake. Do not over bake it to achieve an extra creamy texture.
4. Cool completely before adding the Bavarian layer on top.



B: Blueberry Bavarian:

1. Make the Bavarian base first: Place the milk, cream (100ml) and 2 tsp. of the sugar in a small saucepan over medium heat until scalding.
2. Meanwhile, soak the gelatin sheet in water to soften.
3. Whisk the yolks and sugar together until you get a pale yellow cream, add couple table spoons of the hot cream to the yolk mixture to temper it, then add it back to the hot cream, put it back to the pot and cook at lowest heat until thickened. Add in the bloomed gelatin sheets. Whisk to make sure gelatin get all dissolved.
4. Whisk in the blueberry jam, place it in fridge to set a bit before folding in the whipped cream.
5. Whip the heavy cream to soft peak, fold in to step 4 which just start to set on the edge..

To assemble:

1. Spread the Bavarian evenly on the cooled cheesecake.
2. Top with softly whipped cream sweetened with just a touch of sugar and fresh blueberries.

~~Bon Appetite!!~~