

## Camembert cheesecake

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SWEETS MASTER

### Cherry jam

#### Ingredients:

- **400g.** Fresh cherries
- **33g.** Apricot pulp
- **16g.** Lemon juice
- **160g.** Sugar
- **50g.** Liquid glucose
- **16g.** Sugar (pectin)
- **1g.** Citric acid
- **3,3g.** **Pectin NH Nappage Ingridíssimo (ref.608703)**
- **100g.** **Freeze Dried Cherry Ingridíssimo (ref.608201)**

#### Process:

1. Pit the cherries and mix with the lemon juice to prevent oxidation. Add the apricot pulp and blend with a blender.
2. Combine the pulp and sugar in a saucepan and bring to a boil.
3. Next add the glucose and, when it dissolves, add the mixture of sugar (pectin) with Pectin NH Nappage.
4. Boil the whole at a temperature of 105°C or 65° Brix. When removing the saucepan from the heat, add, stirring well, the citric acid and the Freeze Dried Cherry\*.  
\*Freeze Dried Cherry will enhance the natural cherry flavor much more without losing it by cooking. It also transforms and increases the density of the jam. In this preparation it is added mainly so that it becomes a stable filling that can be baked at 180°C inside the cheesecake.
5. Let cool and then fill the core of our cheesecakes, or bottle, cover and steam sterilize for about 30 minutes.

# ingredíssimo

## Breton Sable

### Ingredients:

- **160g.** Butter
- **40g.** Brown sugar
- **30g.** Sugar
- **15g.** Booster
- **3g.** Salt
- **80g.** Egg yolks
- **225g.** Loose flour
- **C.S.** Natural vanilla powder
- **15g.** **Caramelized milk powder Ingridíssimo (ref.608553)**
- **50g.** **Trisol (dextrin) Ingridíssimo (ref.656712)**

### Process:

1. Work the butter at 30°C and leave it with an ointment texture.
2. Combine all the ingredients in the blender with the paddle and work energetically until obtaining a semi-soft dough.
3. Dose 1cm thick dough on the base of round steel molds of about 12cm. diameter. With baking paper on the base.
4. Pre-cook in an air oven at 180°C for about 10 minutes. Remove from the oven and press the center of the pre-cooked Breton dough with a marker to create a kind of container that will house the jam.
5. Cook again for about 10 minutes at 160°C.
6. Remove the Bretona bases from the molds and put them back into the same molds already filled in the center with cherry jam, but now with a line of baking paper that covers the floor and walls of the mold. It is important that the paper is tight against the wall of the round mold, thus creating wrinkles that will allow us to give the desired effect later.

## Cheesecake

### Ingredients:

- **120g.** Eggs
- **200g.** Fresh milk
- **266g.** Camembert
- **10g.** Blue cheese\*
- **33g.** Melted butter

# ingredíssimo

- **50g.** Sugar
- **33g.** Cornstarch
- **40g.** **Yogpols Ingridíssimo (ref.608550)**

\* The introduction of blue cheese in the recipe is optional, it serves only to give a much more intense cheese flavor and thus differentiate itself from the mild flavor of most fresh cheesecakes.

## Process:

1. Combine all ingredients in a large measuring jug and blend through a blender until very smooth.
2. Leave to mature in the refrigerator for about 12 hours.
3. Fill the molds that we had prepared with the Bretona and the jam at the base, fill with the cheesecake mixture about 3cm and bake in the oven at a temperature of 180°C for about 20 min.
4. When leaving the oven, let the temperature decrease and unmold with great care to facilitate the separation of the baking paper.
5. Once they are very cold, bathe them with a mixture of white chocolate and raw almond paste in a ratio of 80-20.
6. Extract the excess with the help of a spatula and allow to crystallize.

We can also sprinkle a little caster sugar over the already crystallized chocolate-covered cheesecake and remove the excess with a clean brush.

In this case, what we achieve is to imitate the popular shape of cheese