

DUBAI CHEESECAKE



PROFESSIONAL



MAKES 1 X 10" CAKE

INGREDIENTS LIST

Pistachio Baked Cheese

- Avonmore Cream Cheese 450g
- Caster Sugar 110g
- Cornstarch 15g
- Pistachio Paste 40g
- Whole Egg 150g
- Avonmore Professional Whipped Cream 35.5% 180g

Croustillant Kadaif

- White Chocolate 80g
- Pistachio Paste 30g
- Crunchy Kadaif 140g

Green Glaze

- Sugar 150g
- Water 75g

- Condensed Milk 100g
- White Chocolate 180g
- Gelatine Mass 84g

Pistachio Chantilly

- Avonmore Professional Whipped Cream 35.5% 350g
- Mascarpone 50g
- Caster Sugar 20g
- Pistachio Paste 15g
- Gelatine Mass 10g

Pistachio Sponge

- Egg Yolks 105g
- Sugar Caster A 30g
- Sugar Caster B 75g
- Egg Whites 200g

- Flour 85g
- Milk 45g
- Pistachio Paste 60g

Pistachio Butter

- Roasted Pistachios 200g
- Avonmore Professional Unsalted Irish Butter 200g
- White Chocolate 200g

Pistachio Mousse

- Milk 185g
- Pistachio Paste 61g
- White Chocolate 303g
- Avonmore Professional Whipped Cream 35.5% 281g
- Gelatine Mass 21g

AVONMORE PROFESSIONAL PRODUCT USED



35.5%
Whipping Cream



Unsalted
Irish Butter



Cream
Cheese



Pistachio Chantilly

Pistachio Butter

Pistachio Sponge

Pistachio Chantilly

THE RECIPE, STEP BY STEP

ELEMENTS:

- 01 Pistachio Baked Cheese
- 02 Croustillant Kadaif
- 03 Pistachio Chantilly
- 04 Pistachio Sponge
- 05 Pistachio Butter
- 06 Pistachio Mousse
- 07 Chocolate Spray
- 08 Green Glaze

01

Pistachio Baked Cheese

1. Preheat oven to 210°C/410°F.
2. In a mixer fitted with a paddle attachment, beat the cream cheese until smooth.
3. Add sugar and cornstarch, mix well.
4. Scrape down the bowl, add eggs, and beat for 2 minutes.
5. Add the mixture to a silicone mould, filling halfway to the top.
6. Bake in the preheated oven for 30 minutes.
7. Allow to cool and set.
8. Blast freeze, then demould and store in the freezer.

02

Croustillant Kadaif

1. Melt the white chocolate.
2. Mix with pistachio paste and kadaif until combined.
3. Roll out between two sheets of parchment paper.
4. Cut out using an insert cutter.

03

Pistachio Chantilly

1. Whip all ingredients together until desired consistency is achieved.
2. Place in mould blast freeze demould and dip in green glaze.

04

Pistachio Sponge

1. Whisk the yolks and sugar A.
2. Whisk the egg whites with sugar B until light, stable, but elastic foam.
3. Fold the meringue to the beaten yolks in 3 times.
4. Fold in sieved flour with a spatula.
5. Mix together with paste and milk until well combined.
6. Pour onto a tray and bake at 180°C for 10 to 12 minutes.
7. Allow to cool before cutting sponge with insert ring.

05

Pistachio Butter

1. Roast pistachio.
2. Blend in thermos mix until smooth.
3. Turn on heat to 37°C add butter and white chocolate and melt together
4. Place in a piping bag allow to set overnight for piping.

06

Pistachio Mousse

1. Bring milk to the boil then add pistachio paste, gelatine mass.
2. Pour over white chocolate allow to cool.
3. Fold in semi whipped cream.
4. Pipe into mould for layering and blast freeze.

07

Chocolate Spray

1. 70% dark chocolate 650g.
2. Cocoa butter 250g.

08

Green Glaze

1. Bring to the boil sugar water.
2. Add gelatine mass.
3. Pour over white chocolate blend.

Assembly and Finishing

1. Pipe mousse into mould add the sponge and croustillant kadaif.
2. Press in the baked cheese and blast freeze.
3. Demould and spray in dark chocolate and place the glazed Chantilly on top.
4. Pipe with the remainder of the mousse. Around the outside and florets on top.
5. Add toasted pistachios.
6. Pipe around with pistachio butter.



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