



## Fresh As Cheesecake

For the Jelly (see Fresh As Jellies recipe)  
Once the Jelly mixture is made, pour 30ml into 8 serving glasses/jars. Place glasses in fridge for 2 hours or until set.

### Vanilla Cheesecake

310g cream cheese  
90g cream  
1 vanilla pod  
2g leaf gelatine  
20g caster sugar  
30g water  
2 egg yolks

### Italian Meringue

350g caster sugar  
60g water  
2tsp glucose  
6 egg whites

Once the Jelly is set, split the vanilla pod down the centre with a sharp knife and scrape out the seeds. Place the seeds and the cream cheese in a bowl and beat until soft. Set aside.

Take the 350g of sugar, 60g water and glucose and bring to the boil in a saucepan. Heat to 118°C. While the syrup is coming up to temperature, in a separate bowl, whip the egg whites slowly to soft peaks. When the syrup reaches 118°C, carefully pour onto the egg whites whilst whipping. Keep beating until cool. Weigh 250g of the Italian Meringue and set aside. Soak the gelatine in iced water. Over a bain marie beat the sugar, water and egg yolks until very light and fluffy. Keep whisking until the temperature reaches 82°C.

Drain the gelatine and gently mix it through the egg mixture. This is a sabayon. Gradually whisk one third of the sabayon into the cream cheese. Into the remaining sabayon, gently fold in the 250g of Italian Meringue. Finally mix through the cream. Pipe the Cheesecake mix on top of the jelly and chill.

### Biscuit Crumb

100g butter  
100g flour  
100g ground almonds  
100g brown sugar  
30g (1 packet) Fresh As Raspberry Powder

Heat oven to 175°C. In a food processor combine the butter, flour, almonds and sugar. Mix until breadcrumb consistency is reached. On a baking tray lined with greaseproof paper, spread out the crumb mixture and bake for 12 minutes or until golden. Allow to cool down and crumble to make it finer. Mix through Fresh As Raspberry Powder. Set aside.

### To Serve

35g (1 packet) Fresh As Cherry Whole

Take the cheesecake jars from the fridge and evenly layer the biscuit crumb on top of the cheesecake. Place 5 Fresh As Cherries gently on top of the crumb.

### Variation

Substitute Fresh As Cherries with any product from the Fresh As whole/sliced/segment range.

Serves 8

# FRESH AS<sup>o</sup>

EVERYDAY GOURMET RECIPE

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