

Cheesecake Hearts with Raspberry Sauce Recipe

by:Tereza Alabanda,*The Pastry Maestra*

Prep. time : 30 minutes

Cook time : 10 minutes

Ready in 40 minutes plus cooling

Level : Advanced

The Crust:

- Digestive Biscuits 200g (7oz)
- Butter 100g (3.5oz)

Cream Cheese Mousse:

- Cream cheese 300g (10.5oz)
- Sour cream 150g (5.3oz)
- Sugar 150g (5.3oz)
- Lemon juice 85g (3oz)
- Gelatin 8g (4 leaves)
- Whipping cream 450g (1lb)

Raspberry Sauce:

- Raspberries 200g (7oz)
- Sugar 100g (3,5oz)
- Corn starch 4g (1Tsp)

Directions

1. Whisk cream to soft peaks and put in the fridge until needed.
2. Put the cream cheese in your stand mixer fitted with whisk attachment, and whip on low speed.
3. Add sour cream to the cream cheese and continue mixing.

4. Soak the gelatin in cold water and set aside. If you want to use powdered gelatin, put the same weight of gelatin, add 4 times more cold water and stir well to combine.
5. Put lemon juice and sugar into a saucepan and bring to a boil. Remove from heat and add soaked and drained gelatin. Stir until gelatin melts.
6. Add mixture of lemon juice, sugar and gelatin to cream cheese and sour cream mixture and mix thoroughly.
7. Finally, fold in cream whipped to soft peaks.
8. Pour the mixture into silicone molds and freeze for a couple of hours.
9. For the cookie crust grind the cookies, add melted butter and mix well. Line baking tray with parchment paper and press some mixture into a heart shaped cookie cutter. Remove the cutter and repeat until you make 8 cookies. Make sure you have the same number of cookie crusts as you have cream cheese mousses. Bake the cookies at 180°C (350°F) for about 5-7 minutes. Take out of the oven and leave them to cool down.
10. For the raspberry sauce blend raspberries and run them through a sieve. Take out about 2 Tbsp of raspberry puree and mix it with corn starch. Cook the rest of the raspberry puree and sugar to a boil. Add diluted corn starch and cook for a couple of minutes. Set the sauce aside to cool down.
11. To assemble the cake put one heart shaped cookie crust on a plate. Take one heart shaped cream cheese mousse out of the mold (it has to be frozen solid), and place it on top of the cookie crust. Leave at room temperature for about half an hour to defrost.
12. Pipe the raspberry sauce over the cake and serve immediately.