

Strawberry Cheesecake Bars

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Prep. time : 40 minutes

Cook time : 10 minutes

Ready in 50 minutes

Level : Basic

Ingredients:

Financier Cake:

- Almond flour 125g (4.4oz)
- Powdered sugar 150g (5.3oz)
- All purpose flour 140g (5oz)
- Butter 125g (4.4oz)
- Egg whites 125g (4.4oz)

Simple syrup:

- Sugar 55g (2oz)
- Water 55g (2oz)

Cream Cheese Mousse:

- Cream Cheese 250g (8.8oz)
- Sour cream 50g (1.8oz)
- Milk 50g (1.8oz)
- Sugar 85g (3oz)
- Gelatin 4g (2 sheets)
- Vanilla powder
- Cream 35% 250g (8.8oz)

Strawberry Jelly:

- Strawberry puree 170g (6oz)
- Sugar 55g (2oz)
- Gelatin 4g (2 gelatin leaves)

White Chocolate Whipped Ganache:

- White chocolate 70g (2.5oz)
- Gelatin 3g (1.5 sheets)
- Cream 35% 250g (8.8oz)
- Glucose syrup 10g (2Tsp)
- Vanilla powder

Directions

1. To make financier sponge cake place sifted powdered sugar, almond flour and flour into a bowl of a stand mixer fitted with whisk attachment. Mix on low speed to combine. Then, add egg whites and melted butter, and continue mixing until the mixture becomes uniform. Pour the batter into 20cmx20cm (8"x8") square pan lined with parchment paper. Smooth the top using a spatula and bake at 180°C (350°F) for about 10 minutes.
2. To make simple syrup place sugar and water into a bowl and stir to combine. Heat up this mixture in the microwave until the sugar dissolves. Set aside to cool.
3. To make cream cheese mousse soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put cream cheese into a bowl and mix it with a silicone spatula until it becomes smooth. Add sour cream and continue mixing until the mixture becomes uniform. Put milk into a bowl, add sugar and vanilla, and stir with a whisk to combine. Heat up this mixture in the microwave. Add gelatin into hot milk and stir until it melts. Add this mixture to cream cheese mixture and stir with a whisk until it becomes uniform. Whip the

cream in a stand mixer fitted with whisk attachment to soft peaks. Add cream cheese mixture into the whipped cream and stir with a whisk until the mixture becomes uniform.

4. Soak financier with simple syrup. Then pour cream cheese mousse mixture onto it. Smooth the top using a small spatula and put everything in the freezer for about 20 minutes, until it is set.
5. To make strawberry jelly soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put strawberry puree into a bowl, add sugar and stir with a whisk. Heat up this mixture in the microwave. Add soaked gelatin into hot puree and stir until it melts. Pour lukewarm strawberry jelly onto the frozen mousse. Tilt and shake the mold to distribute the jelly evenly, and place everything in the freezer to set completely.
6. To make white chocolate whipped ganache soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Place cream into a bowl, add glucose syrup and vanilla powder. Heat this mixture in the microwave. Then, add soaked gelatin and stir until it melts. Put white chocolate into a bowl, and strain hot cream into the chocolate. Blend this with immersion blender until the mixture becomes uniform. Cover the mixture with cling film, and leave it in the fridge overnight.
7. To finish off white chocolate whipped ganache put it into a bowl of a stand mixer fitted with whisk attachment and mix on medium speed until it becomes pipeable, but it should still be smooth.
8. Trim the edges of your set cake, cut it in half, then in half again, and then again.
9. Put whipped ganache into a piping bag fitted with star tip and decorate the bars. Top them with some fresh strawberries.
10. There, your delicious strawberry cheesecake bars are done! Enjoy!