

Cheesecake, pineapple brunoise with star anise and vanilla, strawberry coulis

Recette pour 4

Description

A gluten free cheesecake, pineapple marinated with vanilla and star anise served with a strawberry coulis.

Ingrédients

Cheesecake

- 4 Unit(s) Egg yolk
- 150 Gr Sugar
- 500 Gr Cream cheese
- 100 Gr Cornstarch
- 1 Unit(s) Lemon zests
- 4 Unit(s) Egg white
- 1 Pinch(es) Salt
- 50 Gr Sugar

Pineapple and spiced syrup

- 0.50 Unit(s) Pineapple
- 500 Ml Baumé syrup
- 3 Clove(s) Madagascar vanilla
- 4 Unit(s) Star anise

Strawberry coulis

- 500 Gr Strawberry
- 50 Ml Baumé syrup

Préparations

Temps de préparation **45.00 mins**

Préchauffez votre Oven à 360.00 F°

Cheesecake

In a mixing bowl, with the help of a whisk combine the egg yolks and sugar and whisk until they are blanched or lighter in color. Next, add the cheese and starch. Add the lemon zest next and continue to stir. In a separate bowl, whip the egg whites and add the sugar to tighten them up (50g). All that is left is to incorporate the egg white mix to the original cheese mix, gently folding with a spatula.

Coat your cake pan with butter and then white sugar. Pour the cake mix in the mold. Transfer to

the oven for 25-30 minutes. Let cool before trying to unmold.

Pineapple and syrup

Cut the pineapple into little cubes. Boil the syrup for 5 minutes with the scraped vanilla and star anise. Remove from the heat and then add the pineapple and let infuse until cool. Set aside in the fridge once cooled.

Strawberry coulis

Cut the strawberries in quarters and then transfer them to a blender. Add the cold syrup. Blend until you reach a nice smooth coulis. Pass the liquid through a fine mesh sieve. Keep in refrigerator.

Plating

Cut a slice of cake and then garnish with a nice spoonful of the marinated pineapple. Drizzle the coulis over top. To make it extra nice looking, add a nice green leaf (mint, basil, tarragon).

Bon appétit!