

Ateliers et Saveurs dessert poutine |

Recipe for 12 tapas



Description

A fun play on a quebec classic, the dessert poutine!

Note

You can prepare the pineapple fries in advance, just leaving the frying step for the last minute.

The cheesecake can be done in advance as well and can be kept in the freezer, well wrapped.

When cooked the caramel, make sure that the sides of the pan are high enough to not allow the caramel to overflow. The darker the caramel is, the more robust and bitter the flavor will be.

When making caramel, beware of burns, the caramel is extremely hot. Remove any and all children from the area.

Ingredients

Cheesecake

- 200 Gr Cream cheese
- 50 Gr Sugar
- 35 Gr Sour cream
- 1 Tsp Lime juice
- 1 Tsp Vanilla extract
- 1 Unit(s) Egg
- 1 Unit(s) Egg yolk
- 5 Gr Flour

Salted butter caramel

- 100 Gr Sugar
- 25 Gr Butter
- 100 Ml 35% cooking cream
- 2 Pinch(es) Sea salt flakes

Pineapple fries

- 1 Unit(s) Pineapple
- 500 Ml Fine cornmeal
- 50 Gr Sugar

Preparation

- Preparation time **60 mins**
- Preheat your **four + Friteuse** at **325 F°**

Cheesecake

Grease a 9 cake pan. Coat with aluminum foil and grease the aluminum foil.

In a stand mixer bowl, mix the sugar and cheese, then add the sour cream and lime juice and mix well.

Mix until it reaches a smooth consistency. Pour the batter into your cake mold, place the mold on a baking sheet, and add a bit of hot water to the baking sheet around the mold to create a bain-marie.

It will take approximately 1h30 to cook. To test and see if the cake is ready, place the point of a knife in the center, if it comes out hot and clean, the cake is ready.

Salted butter caramel

In a saucepot, melt the sugar. Stay close by and vigilant so as not to let it burn.

Once it reaches a golden-amber color, add the butter and stir to melt it. Next add the cream and bring the mixture to a boil for about 5 minutes. Finally, pass the mix through a fine mesh sieve and set aside.

Pineapple frit

Cut the pineapple into nice fry-like sticks, 5-6 cm long and 0.5cm in thickness.

Roll them in the cornmeal so they are coated all over.

In a hot fryer, fry the pineapple when you are ready to serve the dish. Finalize by withdrawing from the fryer and rolling in sugar.

Plating

Either in a paper bag or a Chinese take-out container, place the pineapple fries on the bottom, top with the cheesecake cheesecurd. Finish with a generous helping of the salted caramel on top.

Bon appétit!