

Cheesecake flambéed with triple sec and a citrus salad with mint

Recipe for 4

Description

An oven cooked cheesecake flambéed on the grill with orange liqueur. A fresh citrus salad with mint to garnish this seasonal delight!

Note

Feel free to experiment with the fruit salad. This dessert is also great with mango!

Ingredients

Cheesecake

- 200 Gr Cream cheese
- 2 Unit(s) Egg
- 75 Gr Sugar
- 50 Ml Cream 35%
- 15 Ml Flour
- 5 Ml Vanilla extract
- 1 Oz Triple sec

Graham crust

- 12 Unit(s) Graham biscuit
- 30 Gr Butter

Citrus salad

- 1 Unit(s) Pink grapefruit
- 1 Unit(s) Orange
- 2 Unit(s) Clementines
- 12 Leaf(ves) Mint

Preparation

- Preparation time **60 mins**
- Preheat your **four** at **375 F°**
- Resting time **45 mins**

Graham crust

Crush the graham crackers and combine with the butter. Line the bottom of your pie or cake mold. Bake for 5 minutes in the oven.

Cheesecake

Heat the cream cheese in the microwave for 30 seconds. In a stand mixer, combine all of the ingredients for the cheesecake and mix until nice and smooth. Transfer this mix to the graham lined cake mold.

Cook for 20-30 minutes. To test the doneness, use a toothpick. It should come out clean. Let cool completely before cutting. Transfer the slices to a cedar plank and set aside.

Citrus salad

Peel and cut all of the citrus fruits. Finely slice the mint and combine with the citrus salad. Add a little maple syrup or honey if you want a sweeter result.

Bon appétit!