Strawberries and mascarpone cheesecake on a soft lime cookie

Recipe for 4 persons

Description

Light mascarpone cheesecake, sliced strawberries and basil on top of a soft lime cookie.

Note

Make sure the mascarpone cream is at room temperature when you begin mixing it. That will ensure that the mix is lump free.

Ingredients

Lime cookie

- 3 Unit(s) Egg white
- 90 Gr Sugar
- 3 Unit(s) Egg yolk
- 90 Gr Flour

Mascarpone cheese cream

- 1 Unit(s) Lime juice
- 4 Leaf(ves) Basil
- 50 Gr Icing sugar
- 150 Gr Mascarpone cheese
- 150 Ml 35% whipping cream

Garnishing

- 400 Gr Strawberry
- 4 Leaf(ves) Basil

Preparation

- Preparation time **30 mins**
- Preheat your **four** at **356 F°**
- Resting time **15 mins**

Lime cookie

In a bowl, using electric mixer, beat the egg whites until frothy. Gradually add sugar until you reach stiff peaks consistency. Add egg yolks and mix until well combined. Using a plastic spatula, gently fold in the sifted flour and zest. Using a pastry bag, form spirals on a baking sheet, about the same circumference as your glasses. Place your pan in the oven. Bake for about 10 to 12 minutes.

<u>Mascarpone cream</u>

Juice your lime, mince the basil leaves and with the lime juice. In a bowl, stir the mascarpone with the lime juice mixture until it is creamy and lump free. Whip the cream separately until you have whip cream and delicately fold in the mascarpone cream. Transfer the cream in a pastry bag and let it rest in the fridge for 1 hour before use.

<u>To serve</u>

Place your baked cookie on the plate and place your cookie cutter on top of your cookie. Slice the strawberries as finely as possible and place them in the circle all around. With the rest of the strawberries, cut into small cubes. Finally, using the mascarpone cream, fill the circle to the height of the strawberries and top with the cubed strawberries and again with the mascarpone cream. Let it set in the fridge for 30 minutes before removing the cookie cutter and decorate with a basil leaf and some more strawberries.

Bon appétit!