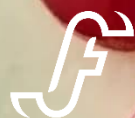


Cheesecake

Elderflower, Rhubarb & Hibiscus

(1 baking ring in 14, 16 and 18 cm sizes)
Pierre-Henry Lecompte | Pastry chef



la fabrique®

L'INGRÉDIENT CRÉATION

Charcoal & Coconut Reconstituted Shortbread

375g baked charcoal sweet pastry
150g beurre noisette (hazelnut butter)
150g white chocolate
50g desiccated coconut
5g charcoal powder

Crumble the baked sweet pastry.

Melt the white chocolate with the beurre noisette at 35–40°C.

In the bowl of a stand mixer fitted with the paddle attachment, mix all the ingredients together.

Transfer the mixture.

Roll out between two guitar sheets, then cut out bases (1 cm smaller than the diameter of your entremets ring).

Store in positive cold (refrigerator).

Rhubarb and Hibiscus Insert

600g rhubarb
585g rhubarb juice
40g sugar
20g potato starch
15g gelatin powder 200 bloom (La Fabrique)
90g hydration water
2g hibiscus flavouring (La Fabrique)

Vacuum-seal the rhubarb stalks after trimming both ends.

Cook for 20 minutes at 70°C in a steam oven or using a low-temperature water bath (sous-vide).

Chill immediately in an ice bath.

Drain, reserving the cooking juice for the gel.

Cut the rhubarb into 1 to 2 cm pieces.

Heat the rhubarb juice.

Add the sugar and potato starch, previously mixed together.

Bring to the boil and simmer gently for 2 minutes.

Remove from the heat and add the pre-hydrated gelatin, stirring until fully dissolved.

Fold in the cooked rhubarb pieces and the hibiscus flavouring.

Allow to start setting slightly.

Pour into a frame, ring, or mould to a thickness of 2 cm.

Freeze until solid before use.

Rhubarb and Hibiscus Gel

150g rhubarb cooking juice

25g sugar

2g agar-agar (La Fabrique)

1g kappa carrageenan (La Fabrique)

1g natural hibiscus flavouring (La Fabrique)

As needed: natural purple powder colouring (optional) La Fabrique)

Gently heat the rhubarb juice.

Add the sugar, agar-agar, and kappa carrageenan, previously mixed together.

Bring to the boil and simmer gently for 1 minute.

Remove from the heat and add the hibiscus flavouring.

Transfer to a container and chill in the fridge (positive cold).

Once set, blend with a hand blender to obtain a gel-like texture (adjust colour with natural purple powder if desired).

Transfer to a piping bag until ready to use.

Elderflower Cheesecake

440g cream cheese

350g fromage blanc (or low-fat quark)

140g sugar

350g whipping cream

14g gelatin powder 200 bloom (La Fabrique)

84g hydration water

22g lemon juice

7g natural elderflower flavouring (La Fabrique)

Au batteur, à l'aide d'un fouet, travailler ensemble, la cream cheese, le sucre et le fromage blanc, jusqu'à ce que le sucre soit complètement dissous

Ajouter ensuite la crème liquide en laissant le batteur en marche, le mélange doit laisser des dessins de fouet comme une crème montée souple

Faire fondre la gélatine préalablement réhydratée à 50°

Verser dans la cuve toujours en laissant le batteur en marche

Hors du batteur dans un grand cul de poule, ajouter et mélanger au fouet à la main, le jus de citron et arôme fleur de sureau

Inverted assembly

Cut the rhubarb inserts into discs measuring 12, 14, and 16 cm in diameter.

Place guitar sheets on a flat tray and position entremets rings (14, 16, and 18 cm) lined with acetate strips (rhodoïd).

Place the rhubarb inserts in the centre of each ring, smooth side down against the guitar sheet. If needed, secure them with a small dab of neutral glaze.

Using a piping bag without a nozzle, pour in the elderflower cheesecake mousse, taking care to avoid air bubbles.

Fill up to the top of the mould, then place the pre-cut charcoal & coconut reconstituted shortbread bases (13, 15, and 17 cm) on top.

Smooth with an offset spatula so that the mousse is level with the ring.

Freeze until completely set (blast freezer or negative cold).

Finition

Spray your entremets with a neutral glaze loosened with rhubarb cooking juice.

Add a few dots of rhubarb and hibiscus gel.

Garnish with beautiful pieces of raw or cooked rhubarb, cut on the bias.

Add a few silver leaf flakes and purple oxalis leaves for decoration.