# Baked Catalan cheesecake

plum and cognac compote. Sugar shard

## Ingredients (10 portions 1 x 9" tin)

| | |
|---|---|
| Cream Cheese | 900g |
| Cream | 480ml |
| Sugar | 235g |
| Eggs | 250g |
| Cornflour | 30g |
| Vanilla essence | 5g |
| Salt | pinch |
| **Sugar shard** | |
| Sugar | 200g |
| Glucose | 40g |
| Water | 60ml |
| **Plum compote** | |
| Tinned plums | 400g |
| Reserved syrup/ water | 120-150ml |
| Brandy | 50ml |
| Sugar | 20-50g |
| Lemon juice | 10g |
| Vanilla extract | splash |
| Cinnamon stick | 1 |

## Prep list

- Make cheesecake
- Make compote
- Make sugar shard
- Mint

## Allegies and Alternatives

GF: gluten free tuile or crumb
DF: plum compote, vegan chantilly, almond shortbread
Vegan: plum compote, vegan chantilly, almond shortbread
**Nut free: yes, unless vegan**

## Blackboard wording

Baked Catalan cheesecake



# DESSERT – METHOD AND SERVING

## Cheesecake

preheat oven to 220.
Bring Ingredients to room temperature.
Paper line your tin.

Beat cream cheese + sugar until completely smooth with no lumps.
Add egg a little at a time, mixing well, scrape bowl frequently. Don't whip in too much air — just smooth and emulsified. Mix in cream, vanilla and salt, Sift in cornflour

Mix just until incorporated, Batter should be pourable and silky Pass for a smoother finish

Tap lightly to remove large air bubbles
Bake at 220°C / 425°F for 30–40 minutes

Top should be very dark brown (almost burnt), the centre should be deeply jiggly when shaken, Internal temp target: ~60-65c

Cool at room temp at least 4–6 hours – very important.

Then chill overnight for clean slicing
Texture sets as it cools it should be custard-like, not runny

VISIT HERE TO VIEW VIDEOS

## Sugar shard

Dissolve all ingredients, don't stir just roll in the pan. Pastry brush sides with water if crystals forming.

Aim for a temp of 145c but keep an eye you may have to take off before if getting to dark once temp / colour reach take off stove

Dip pan in cold water to stop cooking. when this stage is reached drizzle onto a silicon mat or greesproof into desired shape

## Plum compote

Drain plums and reserve liquid, halve and remove stones (if needed).
Add plums and reserved liquid to a large saucepan Add sugar, cinnamon, and a pinch of salt. Bring to a gentle simmer

Simmer for 15–20 minutes, stirring occasionally. Lightly crush some plums for a mix of texture. The consistency should be thick, glossy and not watery.

## Service and Presenation

- On Slates. Slice of cheesecake
- Quenelle of plum
- Sugar shard lean too
- Sprig of mint

