

White chocolate cheesecake

Chef profile:

Executive chef at Stanley House Hotel and Spa, Steve Williams, shares his recipe for the perfect indulgent desert – white chocolate cheesecake.

Makes one frame (approximately eight portions)

Ingredients

Base

150g digestive biscuits

50g dark chocolate

Cheesecake mix

175g full fat cream cheese

135g whipping cream – semi whipped

115g white chocolate

75g stock syrup

Two egg yolks

3g bronze leaf gelatine

Method

For the base

- 1) Melt the chocolate over a bain marie
- 2) Crush the biscuits and mix into the chocolate
- 3) Pour into an 8" mould and spread out evenly
- 4) Leave to set in the fridge

Method

For the cheesecake mix

- 1) Soak the gelatine in cold water until soft and dissolve in a little hot cream
- 2) Melt the cheese over a bain marie
- 3) Separately melt the chocolate over a bain marie
- 4) Whisk the egg yolk until white and boil the stock syrup up to 118 degrees Celsius



- 5) Pour the syrup onto the yolk whisking all the time.
- 6) Add the gelatine
- 7) Add the chocolate to the cheese then add the egg and gelatine mix
- 8) Finally add the cream ensuring that it is well mixed through

To finish

- 1) Pour into the now set mould and refrigerate
- 2) When set cut into desired size and shape and serve with passion fruit sorbet and chocolate sauce
- 3) Enjoy!