

Miele

Ricotta cheesecake, compressed strawberries and biscuit crumbs

By Miele

3 hours and 40 minutes, including refrigeration time

37 minutes

6

Serves



INGREDIENTS

Cheesecake

200g ricotta cheese
125ml cream
1 egg
3 egg yolks
100g caster sugar
1 vanilla bean, split and scraped
Zest of ½ lemon
¼ teaspoon salt flakes

Compressed strawberries

1 punnet (250g) strawberries
100ml water
Zest of ½ lemon
1 tablespoon caster sugar

Biscuit crumbs

60g wholemeal plain flour
40g unsalted butter
1 tablespoon honey
1 tablespoon brown sugar
1 teaspoon caster sugar
¼ teaspoon salt flakes

METHOD

Cheesecake

1. Pre-heat Steam Combination Oven on Conventional at 110°C.
2. Place all ingredients into a food processor and blend until smooth and sugar has dissolved.
3. Remove excess foam with a spoon. Pour mixture into 6 x 150ml size ramekin dishes.
4. Place the dishes into a perforated steam tray, place perforated steam tray on shelf position 1.
5. Select Combination mode:

Select: Conventional at 110°C + 25 minutes + 60% moisture

Once cooked, refrigerate until set.

Biscuit crumbs

1. Pre-heat Steam Combination Oven on Fan Plus at 160°C.
2. Place all ingredients into food processor and pulse until just combined and mixture forms small balls.
3. Place mixture onto a baking paper lined baking tray. Bake for 12 minutes or until golden.

Compressed strawberries

1. Hull and halve the strawberries and place into a vacuum bag.
2. Combine the water, lemon zest and sugar in a bowl and stir until dissolved. Pour the liquid into the bag with the strawberries and use the Vacuum Sealing Drawer, vacuum on setting 3 and seal on setting 3.
3. Hold under vacuum for up to 3 hours, remove from bag, refrigerate until ready to use.

To serve

1. Remove strawberries from liquid. Top cheesecakes with the compressed strawberries and biscuit crumble.

HINTS AND TIPS

Cheesecakes may be cooked in a Steam Oven. Cover the dishes with foil or cling wrap and Steam at 90°C for 25 minutes.

Cooking time will vary depending on dishes used.