

**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.