# by Melissa

## Chocolatier Focus







# Cheesecake

by Chef Melissa Coppel photos by Paul Strabbing

Uses 8 molds of log style snacking bar molds

#### CHEESECAKE MOUSSE

Ingredient	Weight(g)
Cream cheese	260
Granulated sugar	65
Milk	39
Silver gelatin sheets	3.9
Sour cream	84.5
Whipped cream	195
Total	647.4

#### PROCEDURE

- Bloom gelatin sheets in ice cold water.
  Warm milk and melt the gelatin leaves in it.
  Whip cream cheese & sugar.
  Add sour cream then the milk & gelatin mix.
  Fold in the soft whipped cream.
  Place in a piping bag. Keep in a cooler until ready to use.

#### **GRAHAM SABLE**

Ingredient	Weight(g)
Powdered sugar	50
Butter, softened	170
Marcona almonds	100
Sea salt	2
Whole eggs	40
Graham flour	140
All-purpose flour	100
Total	602

#### PROCEDURE

- 1. Grind the almonds with powdered sugar in a food processor.
- Grind the almonds with powdered sugar in a food proces
  Add butter & eggs.
  Make a creamy emulsion then incorporate flours & salt. Process mix only until thoroughly mixed.
  Frasage the dough three times.
  Wrap in plastic and keep in a cooler for 2 hours.
  Bake at 325° C for 15 minutes.



#### STRAWBERRY BALSAMIC COMPOTE

Ingredient	Weight(g)
Strawberry puree	300
Water	70
Balsamic vinegar	25
Sugar	100
Pectin NH	6
Citric acid	1
Total	502

#### PROCEDURE

- Mix the sugar with the pectin.
  In a pot, mix puree, vinegar, & water. Warm to 40° C.
  Add pectin mix and stir very well.
  Bring to a strong boil for 1 minute.
  Add citric acid and cool down on a silpat.
  Hand blend before using.

#### DECOR

- Start with very clean molds. 1.
- Spray white and red cocoa butter in desired pattern along log snacking molds. 2.
- Place in the fridge for 10 minutes. 3.
- Let the molds go back to 18° C and make shells with tempered Cacao Barry Zéphyr 34% white chocolate. 4.

#### ASSEMBLY

- 1. Pipe cheesecake mousse into mold.
- 2. Pipe balsamic compote afterwards.
- Finish with graham sable. 3.
- Close with tempered Cacao Barry Zéphyr 34% white chocolate. 4.

### TECHNICAL TIPS: KNOWING THE AW

AW (activity of the water) is an essential value, and it will give us a hint of the shelf life or durability of a product.

Water contained in food can be tied or free. Measuring AW will let us know if there's free water in a product. Free water is the water available for microorganisms to live and reproduce.

The AW value can be measured in a device called an AW meter. The value is measured on a scale from 0 (no free water) to 1 (pure water).

#### AW MEASUREMENT CHART:

AW MEASUREMENT	SHELF LIFE
1.00 - 0.95	1 to 2 weeks
0.95 - 0.91	2 to 3 weeks
0.90 - 0.87	2 to 4 weeks
0.86 - 0.80	3 to 6 weeks
0.80 - 0.75	5 to 15 weeks
0.74 - 0.65	12 to 20 weeks
0.64 - 0.60	15 to 30 weeks
0.5	15 to 50 weeks

