



Cheese(Pan)cake with Red fruits



30 min
Modérée

For 4 Persons

Cheesecake (1)

- 100g of Cream cheese
- 120mL of Whipping cream
- 1 Egg yolk (or 20g)
- 35g of Sugar
- 1 Gelatin leaf
- Lemon zests

Assembly (2)

- 4 American-style butter pancakes 9 cm (7045)
- 80g of Red fruit coulis
- 30g of Blueberries
- 40g of Strawberries
- 30g of Raspberries
- Lime zests

(1) Cheesecake

- Whip 100mL of the whipping cream.
- Rehydrate the gelatin leaf and dissolve it in 20mL of hot cream.
- Mix the hot cream, cream cheese, sugar, egg yolk and lemon's zests.
- Carefully add the whipped cream to the mix.
- Pour the Cheesecake into moulds.
- Keep in a fridge for an hour minimum.

(2) Assembly

- Using a torch, heat the edges of the moulds before removing them on the pancakes.
- Cut and dispose the red fruits on the Cheesecake.
- Zest a lime on the pastry.
- In a plate, pour some red fruit coulis in the center. Hit with a ladle for the Splash effect.
- Dispose the Cheese(Pan)cake in the center



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