

T. Cook's

Signature Cheesecake Crème Brûlée

[Serves 10]

An evening dessert for all seasons.

Ingredients

For the caramel sauce:

1 Cup granulated sugar
½ Cup water
4 ounces butter, chopped
½ Cup heavy cream

For the cheesecake:

2 ½ Cups nut cookie, ground (pecan or almond)
½ Cup melted butter
6 – 8 ounces of cream cheese
1 ½ Cup granulated sugar
7 large whole eggs
5 egg yolks

For the crème brûlée:

1 Tablespoon gelatin
½ Cup ice water
2 Cups heavy cream
1 vanilla bean, split and scraped
¾ Cup granulated sugar
12 egg yolks

For the mango sauce:

1 pint mango purée
¼ Cup granulated sugar
1 ½ teaspoon cornstarch
½ Cup water

Method

For the cheesecake, preheat the oven to 200°F or a conventional oven to 250°F. Mix cookie crumbs with melted butter to hold them together. Evenly spread crumbs over a parchment lined sheet pan (12" x 17"). Thoroughly mix sugar and cheese into a mixing bowl. Scrape bowl often to ensure there are no lumps. With mixer running, add the whole eggs slowly, then add the yolks. Add the caramel sauce and fold it into the cheesecake mixture. Spread mixture over cookie crumbs – fill ½" sheet pan to the top. Bake at 200°F for approximately 30 minutes, or until firm to the touch. Cool completely, then freeze for one hour. Grease and sugar ring molds, 2" x 1 ½". Cut cheesecake to fit, then place in bottom of molds. Set aside.

For the crème brûlée, dissolve gelatin in the water and set aside. Place cream and split vanilla bean in a saucepan and bring to a boil. Whisk yolks and $\frac{3}{4}$ cups of sugar together until it becomes light yellow and increases in volume. Pour a little of the hot cream into the yolk mixture, whisking constantly. When combined, add the rest of the cream/vanilla mixture into the yolk mixture and transfer to a double boiler. Stir constantly until the mix thickens and begins to look ribboney. Remove from heat. Add the gelatin into the brûlée mixture and stir. Pour mixture into the prepared molds with a spatula to make them smooth and flat. Let rest in freezer 3 – 4 hours, until solid. Push out of the molds. Sprinkle granulated sugar evenly over the brûlée. Use blowtorch or place under broiler to caramelize sugar for a golden color.

For the caramel sauce, combine sugar and water in a small saucepan and stir lightly until sugar dissolves. Bring to a boil. Continue boiling until it reaches 340°F on a candy thermometer, or turns caramel in color. Carefully add the butter and cream. Stir with a metal spoon until butter completely dissolves. Remove from heat and cool over an ice bath.

For mango sauce, combine mango and sugar in sauce pot over medium heat and bring to a boil. Remove from heat and strain, pressing on the cooked fruit to extract all the juice. Purée the fruit with a little of the juice in a blender. Place juice back on heat, add the pureed mango and return to a boil. Dissolve the cornstarch in a small amount of water and whisk into the juice. Allow to cook another minute, or until sufficiently thickened. Remove from heat, strain and place over an ice bath. Stir constantly until sauce cools.

To serve, place the crème brûlée in the center of a plate. Surround with an assortment of berries and drizzle the berries with the caramel and mango sauce.



