



GLUTEN
FREE

MAKES: 1 x 10" x 10" round cake **PREP:** 1 hour 5 minutes, plus freezing **COOK:** 20-30 minutes

Refer to recipe for component breakdowns

mango & coconut

Cheesecake Entremet with Neutral Mirror Glaze

The ultimate taste of Summer. A luxuriously layered tropical dessert combining the flavours of Queen coconut and vanilla with mango. Queen mirror glaze gives the final product a shiny and transparent upscale look.

Ingredients

Coconut Sponge

Makes: 1 x 10" round cake

Prep: 25 min **Cook:** 20-30 minutes

150g butter, soft

150g caster sugar

1 tsp Queen Pro Organic Vanilla Bean Paste

220g eggs, room temperature

150g white chocolate, melted

150g desiccated coconut

Mango Coconut Cheesecake

Prep: 25 min **Freeze:** 24 hours

600g cream

600g cream cheese

240g caster sugar

1 tsp Queen Pro Organic Vanilla Bean Paste

1 tbs Queen Pro Natural Coconut Flavour

12g gelatine, gold leaf

125g milk

140g white chocolate

100g mango puree

1 tsp Queen Pro Yellow Food Colour

100g frozen mango

Assembly

Prep: 15 min **Chill:** 2-3 hours

Queen Pro Neutral Mirror Glaze

flaked coconut, to garnish

edible flowers, to garnish

micro sorrel leaves, to garnish

Method

RECIPE BY: Angelica Iuliano

Queen Professional Brand Ambassador

STEP 1

For the coconut sponge; preheat oven to 160°C. Place butter, sugar and vanilla paste in a mixing bowl with a paddle attachment and mix until pale and smooth. Slowly add in eggs whilst mixer is running at low, scraping down the mixture between a few additions. The mixture will look separated once all the eggs are added. In the next step, the melted chocolate will fix this and bring the mixture together.

STEP 2

Slowly pour in melted white chocolate. Scrape down mixture and ensure it is well mixed. Add in desiccated coconut and mix well. Pour into lined cake tin the same size as cheesecake mould. Bake for 20-30 minutes or until golden. Once cooled cut out centre round, same size as hole in the middle of cheesecake ring mould.

STEP 3

For the mango coconut cheesecake; whisk the cream in a mixer to medium peak and set aside in the fridge. In a mixing bowl with the paddle attachment, beat the cream cheese, sugar, vanilla and coconut flavour until smooth.

STEP 4

Place gelatine leaves into iced cold water for 5 minutes. Place the milk into a small saucepan and bring to the boil, then remove from heat. Squeeze water from gelatine leaves, add them to the milk and mix well. Place white chocolate into a heatproof bowl and pour hot milk mixture over it. Mix together to create a ganache. With the mixer on low, pour the ganache into cream cheese mixture and mix well.

STEP 5

Remove bowl from mixer and fold in mango puree and yellow food colouring. Fold cream cheese mixture with the whipped cream. Add 60g of the mango pieces and fold together, being gentle not to knock out any air. Place the remaining mango pieces around the base of your cheesecake ring mould and pour the cheesecake mixture into the mould. Tap out on the bench to remove any air bubbles.

See over for remaining method



GLUTEN
FREE

MAKES: 1 x 1"x10" round cake **PREP:** 1 hour 5 minutes, plus freezing **COOK:** 20-30 minutes

Refer to recipe for component breakdowns

mango & coconut

Cheesecake Entremet with Clear Mirror Glaze

Method *(Continued)*

STEP 6

Carefully press prepared coconut sponge on top of the cheesecake and twist into place. Place in the freezer for 24 hours to set before unmoulding.

STEP 7

To assemble, remove cheesecake from freezer and unmould. Place on a wire rack on top of a tray lined with plastic wrap.

STEP 8

For the glaze; shake jar of Neutral Mirror Glaze for 8-10 seconds. Place into a pouring jug and pour evenly over cake. Tap wire rack a few times on the bench to remove excess glaze. Place tray into the fridge for 2-3 hours minimum.

STEP 9

Remove cake from the fridge and move from wire rack to a serving plate. Garnish with flaked coconut, edible flowers and micro sorrel leaves.

For more amazing ingredient ideas contact us
AUS 1800 647 486 NZ 0800 638 536
queenprofessional.com.au