



Professional



MAKES: 12 x 80g bars **PREP:** 1 hour 45 minutes, plus freezing **COOK:** 1 hr 12 minutes

Refer to recipe for component breakdowns

strawberry swirl

Mirror Glazed Cheesecake Bars with Butter Biscuit

This special creation looks and tastes out of this world. Layers of marbled vanilla and strawberry cheesecake, and buttery biscuit are encased in an elegant, pink coloured Queen mirror glaze.

Ingredients

Strawberry Swirl Cheesecake Bars

Makes: 12 x 80g bars

Prep: 20 min **Freeze:** 24 hours

600g cream

600g cream cheese

240g caster sugar

1 tsp Queen Pro Organic Vanilla Bean Paste

15g gelatine, gold leaf

125mL milk

140g white chocolate

200g strawberry puree

Butter Biscuit Bases

Prep: 40 min **Chill:** 30 minutes **Cook:** 12 min

225g butter, soft

110g caster sugar

450g plain flour

½ tsp salt

1 tsp Queen Pro Organic Vanilla Extract

Meringue Kisses

Prep: 25 min **Cool:** 1 hr **Cook:** 40-60 min

100g egg whites

200g caster sugar

Assembly

Prep: 20 min **Freeze:** 2-3 hours

Queen Pro White Mirror Glaze

Queen Pro Rose Pink Food Colour*

raspberries, halved to garnish

chopped pistachios, to garnish

micro mint leaves, to garnish

* For best results, use oil-based colours

Method

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Queen Professional Brand Ambassador

STEP 1

For the cheesecake bars; whisk the cream in a mixer to medium peak and set aside in the fridge.

STEP 2

In a mixing bowl with the paddle attachment, beat the cream cheese, sugar and vanilla until smooth.

STEP 3

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. Pour hot milk mixture over the chocolate and mix together to create a ganache. With the mixer on low, pour the ganache into cream cheese mixture and mix well.

STEP 4

Fold cream cheese mixture with the whipped cream, fold in strawberry puree lightly to create a marble effect. Pour the cheesecake mixture into the 80g bar moulds. Tap out on the bench to remove any air bubbles. Place in the freezer for 24 hours to set and freeze before unmoulding.

STEP 5

For the butter biscuit bases; place butter and sugar into a mixing bowl with a paddle attachment and mix until pale and light. Add in rest of ingredients and mix until just combined. Turn out onto a bench and roll to form a dough, wrap and place in the fridge for 30 minutes.

STEP 6

Preheat oven to 180°C. Roll out dough between 2 sheets of baking paper to 5mm thick. Place sheet of biscuit onto a baking tray and bake for 8 minutes. Remove from the oven and whilst still warm, slice rectangles the same size as the cheesecake bars. If biscuit becomes firm, place back into the oven for 30 seconds – 1 minute to warm up and soften.

See over for remaining method



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Method *(Continued)*

STEP 7

Place tray back into the oven and bake for a further 4 minutes or until golden brown. Remove tray from oven once golden and re-slice over previous cuts to separate biscuits.

STEP 8

For the meringue kisses; preheat oven to 110°C. Place egg whites into clean mixing bowl and whisk on high. Once whites become foamy, rain in caster sugar slowly. Continue to whisk until thick and stiff peaks are formed.

STEP 9

Place 4 dots of meringue into the corners of your tray and place baking paper on top. Pipe small kisses using a round nozzle evenly across the tray leaving 1-2cm between each pipe. Place into preheated oven at 110°C and bake for 40 minutes. Turn oven off and leave door ajar, leave meringue kisses in oven until completely cool.

STEP 10

To assemble, demould strawberry swirl cheesecakes from the freezer and place onto a wire rack on top of a plastic wrapped tray.

STEP 11

For the glaze; shake jar of White Mirror Glaze for 8-10 seconds and pour into a bowl. Stir through pink food colour to desired hue. Pour into a piping bag, then pipe glaze evenly over bars. Tap the rack a few times to allow for excess run off of glaze. Place tray into the freezer for 2-3 hours.

STEP 12

Remove mousses from rack and place on top of biscuit bases. Garnish with meringue kisses, raspberries, chopped pistachios and micro mint leaves.

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