

Miele

Ricotta cheesecake, compressed strawberries and biscuit crumbs

By Miele

3 hours and 40 minutes, including refrigeration time

Preparation time

37 minutes

Cooking time

6 servings

Serves



INGREDIENTS

Cheesecake

200g ricotta cheese
125ml cream
1 egg
3 egg yolks
100g caster sugar
1 vanilla bean, split and scraped
Zest of ½ lemon
¼ teaspoon salt flakes

Compressed strawberries

1 punnet (250g) strawberries
100ml water
Zest of ½ lemon
1 tablespoon caster sugar

Biscuit crumbs

60g wholemeal plain flour
40g unsalted butter
1 tablespoon honey
1 tablespoon brown sugar
1 teaspoon caster sugar
¼ teaspoon salt flakes

METHOD

Cheesecake

1. Pre-heat Steam Combination Oven on Conventional at 110°C.
2. Place all ingredients into a food processor and blend until smooth and sugar has dissolved.
3. Remove excess foam with a spoon. Pour mixture into 6 x 150ml size ramekin dishes.
4. Place the dishes into a perforated steam tray, place perforated steam tray on shelf position 1.
5. Select Combination mode:
Select: Conventional at 110°C + 25 minutes + 60% moisture.
6. Once cooked, refrigerate until set.

Biscuit crumbs

1. Pre-heat Steam Combination Oven on Fan Plus at 160°C.
2. Place all ingredients into food processor and pulse until just combined and mixture forms small balls.
3. Place mixture onto a baking paper lined baking tray. Bake for 12 minutes or until golden.

Compressed strawberries

1. Hull and halve the strawberries and place into a vacuum bag.
2. Combine the water, lemon zest and sugar in a bowl and stir until dissolved. Pour the liquid into the bag with the strawberries and use the Vacuum Sealing Drawer, vacuum on setting 3 and seal on setting 3.
3. Hold under vacuum for up to 3 hours, remove from bag, refrigerate until ready to use.

To serve

1. Remove strawberries from liquid. Top cheesecakes with the compressed strawberries and biscuit crumble.

Hints and tips

- Cheesecakes may be cooked in a Steam Oven. Cover the dishes with foil or cling wrap and Steam at 90°C for 25 minutes.
- Cooking time will vary depending on dishes used.