

WHITE CHOCOLATE VELVET CHEESECAKE (Non-Bake)

(Should be prepared at least a day or two ahead of time as it needs to be chilled overnight).

Ingredients:

Crust:

1 2/3 cups Oreo chocolate wafer crumbs

¼ cup total of melted butter and margarine combined

1 tsp white sugar

Filling:

1 2/3 pkg. (250 g each) of Philadelphia light cream cheese (softened at room temp.)

2/3 cup icing sugar

Zest and juice of 1 lemon

200 grms of bulk Callebaut white chocolate (chopped into smaller pieces) – available at SuperStore in the bulk isle

1 1/3 cup plain whipping cream (to be combined with white chocolate)

1 envelope or 1 Tbsp plain gelatin

1/3 cup boiling water

Berry Coulis:

1 pkg. of frozen raspberries in juice thawed or 1 ½ cups of frozen raspberries simmered in ¼ cup water to create juice AND

1 pkg. of frozen strawberries in juice thawed or 1 ½ cups of frozen strawberries simmered in ¼ cup water to create juice.

For Garnish:

Fresh blueberries, raspberries, and/or sliced kiwi and strawberries

3 cups whipping cream, whipped and slightly sweetened

1 cup toasted sliced almonds (cooled)

A day or two before serving:

1) in a small saucepan, heat 1 1/3 cups of whipping cream on medium heat, then take off heat and add white chocolate, stirring to melt the chocolate till all melted. Pour into a small bowl, cover and chill for 2 hours.

2) Berry Coulis:

Slightly defrost 1 pck of frozen raspberries and 1 pck frozen strawberries in their juice and place in blender to combine and puree. (If you can only find the dry frozen berries, add 1 1/2 cups of each frozen berry into a medium saucepan with 1/2 cup cold water and 2 tsp white sugar and let the berries soften on low heat for 10 minutes or so to create natural juices.)

Then add 2 tbsp lemon juice to the mixture. Taste to see if more sugar is needed, but do not over-sweeten. Place mixture in blender to puree; add 2 tbsp lemon juice and taste to see if more sugar is needed; blend again. Then pour mixture through a sieve into a bowl and with a wooden spoon -- remove all the seeds. (This is important if you are using raspberries and strawberries). Keep the Berry Coulis in a covered container and chill.

3) In a medium bowl, combine Oreo Chocolate crumbs with butter/margarine mixture and 1 tsp white sugar and pat down with tablespoon into bottom of 9 inch spring form pan and chill.

Filling:

First, add gelatin to a small bowl. Add the boiling water and stir with wooden spoon for a couple of minutes till completely dissolved. Set aside.

In a large bowl, beat softened cream cheese, icing sugar, the zest and juice of a lemon. Add the chilled cream/white chocolate mixture, beating till blended. Then slowly add gelatin into mixture while beating till fully blended. Pour mixture, scraping bowl onto the Oreo Chocolate crust in spring form pan. Shake spring form pan slightly to settle batter. **Cover with foil tightly and chill overnight.**

Prepare whipping cream the day of serving cheesecake.

Just before serving:

Slice up cheesecake. Arrange Berry Coulis, whipping cream, fresh fruit toppings, toasted almonds. (you will need to bring these in separate containers to the dinner).

To plate the dessert, pour a creative ladle of red berry coulis on dessert plate, add a slice of white cheesecake, a dollop of whipped cream on top of cheesecake, more berry coulis on top of cheesecake, add fresh fruit of your choice (such as blueberries, sliced kiwi or strawberries, or raspberries. Finish with a sprinkle of toasted almonds. A light, refreshing dessert. Enjoy!

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