

Cold cheesecake with skyr and prickly pear

INGREDIENTS

PIE CRUST

350 g	CHOCOLUX	150 g	EGG WEIGHT
150 g	OIL	50 g	WATER

JELLY

250 g	FIG OPUNCE BOIRON	30 g	SUGAR
5 g	GELATIN	25 g	WATER

CREAM ON SKYR

200 g	CREAM 33% UHT	30 g	GELATIN
150 g	WATER	200 g	ELEGANZA WHITE ALFAPRO
1000 g	NATURAL SKYR PIĄTNICA	100 g	CRYSTAL SUGAR

CRUNCHY LAYER

600 g	DARK PRALINE FILLING ALFAPRO
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DECORATION

300 g	COVER CREAM WHITE ALFAPRO	50 g	OIL
3 g	ALFAPRO LIOPHILIZED GRAY CHERRY		



A METHOD OF PREPARING

1

We mix all the ingredients on medium speed for 5 minutes. We pour the mixture onto a 30x40 cm baking sheet lined with parchment paper. Bake at 220 °C for about 12 minutes. Let it cool down.

2

We propagate the prickly pear, soaking the gelatin in cold water. We heat the prickly pear with sugar to about 85 °C, add the swollen gelatin, and mix thoroughly. Separately, we whip the cream with sugar, and then combine it with the prepared mixture from the sky. Everything is mixed



thoroughly.

4

On the chilled base of Chocolux, we gently layer the slightly heated praline filling from Alfapro. Then we pour half of the prepared mousse onto the layers. On top of that, we pour the thickening jelly from prickly pear, gently mixing it with the mousse. After a short wait, we pour the remaining mousse, smooth the top, and set it aside to cool.

3

We heat the cream, add the soaked gelatin and mix until dissolved. We add the Eleganza White topping and mix until a homogeneous mass is achieved. Next, we add skyr and mix again. Separately, we whip the cream with sugar and then combine it with the prepared skyr mixture. Everything is mixed well.

5

After cooling, we gently heat the Cover Cream White Alfapro, add the oil, mix, and pour it over the surface of the cake. Before it sets, we sprinkle the entire surface with freeze-dried cherries.

Smaczne



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