

# Caramel Cheesecake Parfait

Description:

Serving Size: 50 Servings

Categories: Dessert - Crown Grill

Action Date Initials  
Created 9/4/2012 CR  
Revised



Amount	Measure	Ingredient	Preparation Method
<b>Cheese Cake:</b>			
1.000	kg	Cream cheese	
7.000		Eggs	
0.190	kg	Sugar	
0.005	kg	Lemon compound	
0.020	lt	Lemon juice	
<b>White Chocolate Parfait:</b>			
0.420	kg	Egg yolks	
0.300	kg	Sugar	
1.600	lt	Heavy cream	
0.500	kg	White chocolate	
0.006	kg	Gelatin sheets (6)	
<b>Caramelised pineapple:</b>			
6.000	kg	Pineapples, ripe	reserve cuttings
0.500	lt	Pineapple juice	
1.000	kg	Sugar	
0.030	kg	Black pepper corns	
<b>Pineapple Caramel Sauce:</b>			
2.000	kg	Sugar	
1.000	lt	Pineapple juice	
		Pineapple trimmings	
0.750	kg	Tuile twist	see recipe
50.000	pc	Coconut Madeleines	see recipe
0.050	kg	Cracked black pepper	
0.050	kg	Mint leaves	julienned

**Method of Preparation:****Cheesecake:**

Cream the cream cheese and sugar together, add the eggs and lemon juice.

Pour mixture into prepared cake tins and bake at 300F (150\*c) until set, about 45minutes to 1 hour

Chill and cut into cubes

**White chocolate parfait:**

Whip the eggs yolks and sugar to soft peak

Whip the cream to ¾ stage

Soak the gelatin leaves in cold water. When soft, heat up to dissolve .

Melt the chocolate in a bain-marie and add the gelatine. Fold in the cream, then fold into the egg mixture

Fold in the cubed cheese cake

Put into mould and freeze

**Caramelized Pineapple:**

- Top and tail pineapple, peel, eye, cut in half from top to bottom.
- Cut each half of the pineapple into three equal parts lengthways
- Remove the hard core, reserve
- Heat the sugar and caramelize. Add the pineapple, pineapple juice and pepper corns. Reduce to a glaze
- Roll the pineapple around, remove, reserve, slice when needed.

**Pineapple Caramel Sauce:**

- Place the sugar and pineapple trimmings from the Caramelised pineapple on the heat.
- Let caramelise then add the pineapple juice
- You may also add the juice from the Caramelized pineapple to the sauce,
- Bring to the boil and reduce to required consistency
- Thicken with a slurry if necessary.