

Mini raspberry cheesecakes

With raspberry jelly

10 cheesecakes

Ingredients

BASE

- **3** eggs
- **75 g** sugar
- **75 g** plain flour, sifted
- pinch of salt
- zest of ½ lemon

FILLING

- **250 g** cream cheese or mascarpone
- **90 g** sugar
- **400 g** whipping cream
- **1 tsp** vanilla extract
- zest of ½ lemon
- **100 g** frozen raspberries
- **25 g** sugar

JELLY

- **150 ml** raspberry coulis
- **2** gelatine leaves

Method

BASE

1. Preheat the oven to 220 °C.
2. Put the eggs, sugar and salt in the mixer bowl. Whisk by hand over a pan of hot water (au bain-marie) until the mixture reaches 37 °C.
3. Put the bowl on the mixer and whisk at high speed until pale yellow and very airy. Add the lemon zest and carefully fold in the sifted flour.
4. Spread the batter 1 cm thick on a baking tray lined with baking paper and bake straight away in the hot oven for 5 to 7 minutes.
5. Place the rings on a tray and line them with cling film. Cut out rounds of sponge and press them into the rings as a base.

FILLING

6. Briefly heat the raspberries with 25 g sugar and leave to cool.
7. In the mixer bowl, gently whisk the mascarpone with the cream, 90 g sugar, vanilla and lemon zest until firm (like whipped cream).
8. Take the bowl off the mixer and very briefly fold in the cooled raspberries to create a marbled effect.
9. Pipe the mixture onto the bases and smooth it off just below the rim. Put the cheesecakes in the freezer.

JELLY AND FINISHING

10. Soak the gelatine in cold water. Heat the coulis and dissolve the squeezed-out gelatine in it.
11. Let it cool to room temperature and pour a thin layer of jelly over each cheesecake. Return them to the freezer or fridge to set.
12. Gently push the cheesecakes out of the rings from below using a small pot or glass.
13. Serve on a plate or platter with some fresh fruit and whipped cream.

EQUIPMENT

Stand mixer, bain-marie, thermometer, baking tray with baking paper, 10 pastry rings, cling film, piping bag, spatula