

SOYBEAN CHEESECAKE WITH CHOCOLATE CORN FLAKES, QUINOA AND RASPBERRY COULIS



DIFFICULTY LEVEL:
High
REQUIRES ASSISTANCE:
Two people

INGREDIENTS

FOR THE SOYBEAN CHEESECAKE:

- 1½ package cream cheese
- 50 ml melted butter
- ¼ cup caster sugar
- 2 eggs
- 60 g soy milk powder
- 1 tablespoon corn starch
- ½ cup cream
- ½ teaspoon vanilla extract

FOR CHOCOLATE AND QUINOA CORN FLAKES:

- 100 g corn flakes
- 75 g 60% chocolate
- 25 g black quinoa, toasted
- 25 g hazelnut cream



FOR THE RASPBERRY COULIS:

- 100 g raspberries (fresh or frozen)
- 25 g caster sugar



METHOD

FOR THE SOYBEAN CHEESECAKE:

- 1 In a bowl, cream the cheese and the sugar until smooth, then add the eggs and beat until combined.
- 2 Add the cornstarch and soy milk and continue beating until the mixture becomes creamy.
- 3 In a separate bowl, whip the heavy cream and then add it to the cheese mixture. Add the vanilla extract.
- 4 Crush the biscuit and mix it with the 50 ml of melted butter.
- 5 Line the mould with aluminum foil and press in the biscuit base.
- 6 Bake the biscuit base at 160°C for 8 minutes. Remove from oven and let cool.
- 7 Place the cheese mixture on the baked and cooled biscuit base and bake at 145°C for 40 minutes.
- 8 Let the cheesecake cool. Set aside.

FOR THE CHOCOLATE AND QUINOA CORN FLAKES:

- 1 Melt the chocolate in a metal bowl over a pot of boiling water. Once melted, add the hazelnut cream, the corn flakes and the toasted quinoa.

- 2 Spread out the mixture on a tray and let it dry. Set aside.

FOR THE RASPBERRY COULIS:

- 1 Combine the raspberry with the sugar in a blender and whizz until liquid. Strain and set

To serve

- 1 Spread a spoonful of raspberry coulis on a plate. Place the cheesecake mould on top. Add another spoonful of raspberry coulis and top with corn flakes and crispy quinoa.