

Tropical Cheesecake with Mascarpone 热带风情马斯卡波尼奶酪蛋糕



Ingredients:

50g cornflakes, 100g dark chocolate, 50g butter, 375g Santa Lucia Mascarpone, 300ml white yogurt, 4 sleeves of gelatine, 1 juiced lime, 250g of mixed tropical fruits such as mango and papaya, 80g sugar For garnishment: 2 spoons of grated coconut toasted in a saucepan, 150g of mixed tropical fruits, a few leaves of mint.

Preparation:

1. Melt chocolate and butter in a bain-marie
2. Move it from the flame and add the cornflakes
3. Stir it well and put it in a cake tin of 20cm diameter
4. Press the cornflakes to the bottom of the cake tin and put it in the fridge.
5. Meanwhile put in a bowl mascarpone, sugar, a juiced lime and some yogurt and stir it
6. Add the softened gelatine and the tropical fruits chopped in small cubes (you can also use canned tropical fruits but drain them first) and stir.
7. Add the cream in the cake tin over the cornflakes and put it in the fridge for at least 2 hours.
8. Remove the cake tin from the cake; garnish the edging with grated coconut.
9. Top it with some slices of tropical fruits and a few leaves of mint.

配料: 脆玉米片50g, 黑巧克力100g, 黄油50g, 格尔巴尼马斯卡波尼375g, 原味酸奶300ml, 明胶4片, 橙1个, 热带水果(芒果, 木瓜等) 250g, 糖80g, 碎椰子丁2勺, 热带水果150g, 薄荷叶片少许。

制作过程:

1. 在双重蒸锅中加热巧克力和黄油, 融化后从火上移开。
2. 将混合物搅拌均匀, 倒入直径为20cm的蛋糕模具中。
3. 将玉米片压入模具底部, 放入冰箱;
4. 在碗内加入马斯卡波尼, 糖, 酸橙汁和酸奶搅拌均匀
5. 将水果丁和软化的明胶加入碗中搅拌。(也可以使用水果罐头, 需沥干果肉)
6. 在模具中的玉米片上抹上奶油, 并放入冰箱放置至少2小时。
7. 2小时后, 将蛋糕与模具分离, 用碎椰丁装饰蛋糕外围, 再撒上水果片和薄荷叶。

