

Cremoso al Tartufo cheesecake

Informations

People : 4

Preparation : 20



Ingredients

- 80 g Cremoso al Tartufo
- 60 g savoury biscuits “Croc Salé” Goulibeur
- 20 g butter
- 15 g finely chopped truffle
- Chives

Bavaois:

- 320 g Cremoso al Tartufo
- 25 cl cream (35% fat) Isigny
- 5 cl white port
- 3 sheets gelatine
- ½ bunch chives
- Fine salt, freshly ground pepper

Preparation steps

1. Put the savoury biscuits in the bowl of your food processor.
2. Blend to a fine powder, add softened butter and blend again until you have a soft mixture.
3. Put an equal amount of the biscuit mix in each mould and press down with the bottom of a small glass.
4. Leave to chill.
5. Meanwhile, prepare the Gorgonzola bavaois: soften gelatine in a bowl of cold water.
6. When gelatine is soft, drain it and lightly squeeze with your hands.
7. Bring port to simmering point, melt gelatine and remove from heat.
8. Meanwhile, in the chilled bowl of your food processor, whisk the chilled cream to a froth.
9. When the cream has thickened, switch to a slower speed and carefully add the Gorgonzola.
10. Pour in half the gelatine mixture and mix until smooth.
11. Add roughly scissored chives and adjust seasoning with fine salt and freshly ground pepper.
12. Pour mousse into the moulds and put in a cold place to set.
13. Mix finely chopped truffle with remaining jelly.
14. Pour a thin layer onto each cheesecake.
15. Return to a cool place to set until ready to serve.

? **Tip:** You can use all sorts of different flavoured savoury biscuits.