

# TARTE AU FROMAGE BLUE/BLEU CHEESECAKE

"D 18CM H 5CM"

## Blue Butterfly Pea Extract

	Ingredients	Note	Grams
<b>A</b>	Blue Butterfly Pea flowers		200
	Water		600
<b>Yield</b>			<b>100</b>

### Methods:

1. Cook **A** until the flower wilted and pale in colour
2. Discard the flower and continue cooking the liquid until reduced & concentrated

## Genoise Sponge Cake

	Ingredients	Note	Grams
<b>A</b>	Yolk	8pcs	160
	Eggs	4pcs	200
	Granulated sugar		140
<b>B</b>	Cake flour		70
	Corn starch		15
	Full cream milk powder		10
<b>C</b>	Unsalted butter	Melted	30
	Vanilla extract		5
<b>Yield</b>			<b>500</b>

### Methods:

1. Mix **A** in a mixer bowl then cook with au bain marie & keep stirring with wire whip attachment until warm or hot enough then beat it until pale & thick
2. Mix in **B** by folding motion until well mixed then fold in **C**
3. Bake 300gr of the batter at 190°C for about 30 minutes in 18cm cake tin
4. **Colour 200gr of the batter with butterfly pea extract and bake at 190°C for about 20 minutes in 18cm cake tin**
5. Set the non-colored genoise cake aside and blend the blue one until crumbled to cover the cake later on

### Note:

You can color the whole genoise with the blue pea extract; it doesn't have to be in two colors

### Cheesecake Dough

	Ingredients	Grams
<b>A</b>	Cream cheese	220
	Icing sugar	80
	Salt	1
<b>B</b>	Egg	50
	Yolk	18
	Cake flour	6
<b>C</b>	Lemon juice	10
	Butterfly pea flower extract	As needed
	<b>Total</b>	<b>300</b>

#### Method:

1. Melt **A** using double boiler, let cool
2. Mix in **B** with low speed
3. Mix **C** with some the cheese batter then apply marbling technique
4. Bake at 145°C in a hot water bath for 1.5 hours or more until the cheesecake is set but still a little jiggle in the middle
5. Let cool and store in the fridge at least 4 hours before pouring the mascarpone mousse on top

### Mascarpone Mousse

	Ingredients	Note	Grams
<b>A</b>	Mascarpone cheese	Room temperature	120
	Sugar		60
	Yolk		40
	Water		25
<b>B</b>	Gelatin	Powder/sheets	10
	Water		50
<b>C</b>	Cold heavy cream		275
<b>D</b>	Blueberry jam (Chunky)	optional	100
<b>Yield</b>			<b>500</b>

#### Methods:

1. Cook **A** in a double boiler until all melted and reach at least 70°C
2. Put in **B** to melt in the warm mascarpone mixture
3. Mix in **C** using stand mixer with pedal attachment gradually in a steady stream on medium speed until thicken a little bit

4. Pour **400gr mousse** into the mold/cake ring then **freeze** completely & save **100gr later for covering**