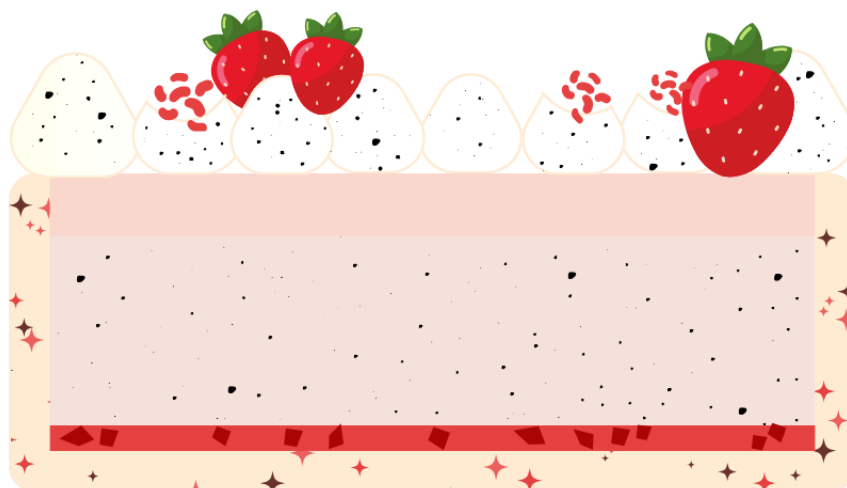


Strawberry Vanilla Yoghurt Coconut Cheesecake



Crunchy coconut cookie base with lemon and strawberry notes, bright and full of flavor strawberry confit layer, delicate strawberry-yoghurt cream, strawberry cheesecake with lots and lots of real vanilla seeds, and an as much vanill-ish silky white chocolate cream in the decoration. So simple, but such a lovely combination of flavors and textures. Watch the tutorial and make this tasty beauty with us!



Cake composition:

Shortbread base with lemon, coconut and strawberries
Strawberry confit
Strawberry-vanilla cheesecake layer
Strawberry, yogurt and white chocolate cream
Vanilla and white chocolate whipped ganache for decoration

Serving: 1 cheesecake, diameter 18 cm / 7 inch

Coconut cookies:

145 g flour
55 g powdered sugar
1.5 g coarse salt
15 g almond flour
10 g coconut flakes
85 g very cold butter 82%
25 g lightly beaten eggs (cold)

Start by making shortbread dough for the base of the cheesecake. In a mixer bowl, mix together sifted flour and powdered sugar, almond flour, coconut flakes, and salt, and mix well. Then add VERY cold pieces of butter and with a paddle attachment (or in a food processor) turn it all into sand-like crumbs. It usually takes about 5 minutes. Add lightly beaten eggs, also very cold, and continue to mix. Do not go far from the mixer, the dough will be ready really quickly. Mix only until the dough comes together in one piece. If you do it longer, it will become rubbery. Wrap the dough in a film, roll it out a little, and put it in the refrigerator for 3-4 hours.

When this time passes, roll out the dough 2-3 mm / 0.08-0.11" thick, divide it into 5-6 pieces, and place it on a baking mat (preferably on a perforated silicone mat, if not, make holes with a fork so it doesn't puff up). If there is one, cover it with another perforated mat, but it is optional.

Bake in a preheated oven, 170C / 338F fan assisted, for 12-15 min. Cool cookies completely before continuing. Store in an airtight container.

Cheesecake base:

260 g coconut cookies
65 g melted butter 82%
1 lemon zest
4 g coconut flakes
5 g freeze-dried strawberry pieces

Put the cookies in any food processor and grind them. Then put it into a bowl and check whether there are no coarse pieces. I like to have a smooth nice texture for the base, so I crumble them with my fingers, but you can also leave larger pieces if you want. Grate fresh the lemon zest and add to the cookies, add the coconut flakes and freeze-dried strawberries, then melted butter and mix. Start by stirring with a spatula, then continue with your hands. The mixture should gently hold together, but not be too wet and dense. You can adjust it with the amount of butter - add less or more as needed to achieve the texture shown in the video.

Wrap the metal ring from the bottom in foil, place it on a baking tray, and put 2/3 of the cookie mass in the ring. Make edges with your hands, about 5 mm / 0.2" thick, up to the very top edges. Continue to level with a spoon or a straight glass, pressing well to the edges. Here you can express all your perfectionism - try your best until you are pleased with the result. Make a base from the remaining cookies. Press with a spoon and especially smooth out the joint of the edges to have a nice cut of your cheesecake.

Put the finished base in the refrigerator until needed.

Strawberry confit:

155 g strawberries
45 g sugar
3 g pectin NH

Blend the strawberries, pour the puree into a small saucepan, add sugar mixed with pectin. Bring to a boil while stirring, then cool to room temperature. Leave 50g for the cheese layer, spread the rest on the base of the cookies and put in the refrigerator until baking.

Whipped vanilla ganache for decoration:

1 g gelatin 200BL
4 g water for the gelatin
80 g white chocolate
8 g cocoa butter
60 g heavy cream 35% (1)
12 g glucose syrup
1 vanilla pod
60 g heavy cream 35% (2)

Prepare this cream the day before, because it needs time to stabilize!

Combine chocolate, cocoa butter, cream (1), add glucose, vanilla seeds, and bloomed gelatin in a mug. Heat in the microwave until the chocolate melts (1-2 min, 600-700W). Then blend until a nice smooth consistency. Try to blend, avoiding bubbles. Add cold cream (2) in two steps, and blend for 30 seconds after each addition. Pour the finished cream into the container and cover it tightly with a film, close to the surface. Let it stabilize in the refrigerator for 10-16 hours.



Strawberry Cheesecake:

305 g Philadelphia type cream cheese
55 g sugar
17 g invert sugar paste (trimoline)
50 g strawberry confit
1 vanilla pod
26 g egg whites
34 g egg yolks
120 g heavy cream 35%
10 g flour

All the ingredients for the cheesecake should be at room temperature. When mixing the cheesecake, use a mixer with a paddle attachment, a spatula or a whisk. Do not use a mixer with a whisk attachment, as excess bubbles will appear in the mixture during whipping, which will cause cracks to appear on the cheesecake during baking.

Mix cream cheese with sugar, add trimoline. You skip adding trimoline if you don't plan to freeze the cheesecake, but you must add it for freezing - it will protect the cheese whey from separating. Add strawberry confit and vanilla seeds. Then gradually add eggs, flour, and heavy cream (this process is not recorded in the video). Cornstarch can be used instead of flour.

While mixing the cheesecake, clean the sides of the bowl so that the mixture is smooth and does not stick to the sides of the bowl.

The ready cheesecake dough can be more liquid or thick depending on the cheese (for example, Philadelphia cheese will have a much runnier mixture, since it is itself softer than the cheese we use). Gently put the cheesecake dough in the prepared base. Level it by gently hitting the surface with a silicone spatula, trying to break the bubbles. Bake in a preheated oven, 135C / 275F fan-assisted, for about one hour. The middle of the finished cake will still look raw and liquid, this is normal. Do not bake until the cake is completely firm, and the surface must not change color. In these cases, the texture will already be wrong.

Cool the finished cake on the table, then in the refrigerator for 6-8 hours.

Strawberry-yogurt cream:

1.8 g gelatin 200BL
9 g water for gelatin
35 g strawberry puree (from about 60-70 g of whole strawberries)
10 g glucose syrup
90 g white chocolate
100 g plain Greek yogurt

When the cheesecake is already chilled, prepare the yogurt cream. Blend the strawberries and strain through a sieve. Then weigh how much is required in the recipe. Pour it into a cup with white chocolate, add glucose and bloomed gelatin. Heat in the microwave until the chocolate melts (1-2 min, 600-700W). Then blend until smooth. Try to blend, avoiding bubbles. Add yogurt in two steps, and blend for 15-20 seconds after each addition.

Remove moisture from the surface of a cooled cheesecake by sticking a clean paper towel. Pour the yogurt cream on the top and cool for an hour. If there are bubbles on the surface, they can be smoothed out with a spatula.

Decor:

Vanilla whipped ganache
Fresh strawberries
Freeze-dried strawberries

When the yogurt cream is set, start whipping the vanilla cream. The bowl of the mixer, the whisk, and the cream itself must be very cold. You can put the containers in the refrigerator for half an hour before whipping. Also, prepare a pastry bag and a round tip 10-15mm before whipping the cream.

Start whipping the cream at medium speed (KitchenAid speed 4 out of 10). Do not go far from the mixer, the process is lightning fast, it can take from 1 to 5 minutes. The video shows real mixing speed - try to find a similar one for your mixer. Stop every half minute to check whether the cream is ready. The cream should be smooth, soft, and silky, not too firm. Overwhipped cream will be grainy and flaky. It is better to leave this cream a little softer than it needs to be. It will still stabilize while you put it into the piping bag. Also, do not warm it in your hands for a long time, and squeeze it out of the bag quite quickly. Decorate the cake by pressing out small pikes and make holes with a hot spoon. Decorate the cake with fresh and dried strawberries.

Serve cold and enjoy with a cup of your favorite tea or coffee!

Watch the full video tutorial here:



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