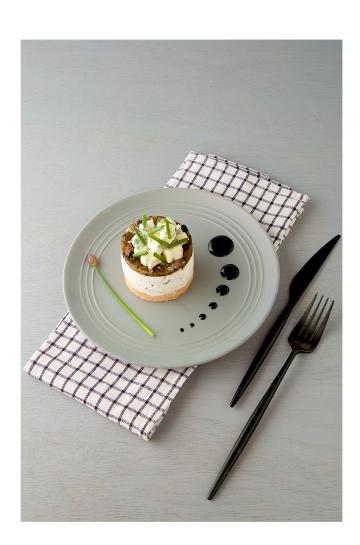


Cremoso al Tartufo cheesecake



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

Bavarois:

- 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 bavarois: 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.