

NORTHERN UNIQUE CATERING – Rob Walsh

No-Bake Peanut Butter Cheesecake

Cheesecake Filling

3 lbs cream cheese
1 cup icing sugar

1 cup peanut butter
Whipped cream

Put cream cheese, icing sugar & peanut butter in mixer and blend well, making certain to scrape down sides of bowl to the bottom. When it has reached the desired consistency, remove to large bowl and fold in whipped cream. Set in fridge.

Tuile (thin, crispy cookie)

Butter
Sugar

Flour
Corn syrup

Mix equal parts of the above ingredients until it forms a paste. Drop by the spoonful onto baking pans, making certain to leave plenty of space between each one as they will spread out in the oven. Bake for 5 to 10 minutes at 350F. until golden brown. Sprinkle with rice krispies or other cereal (or almonds) while hot. Set aside.

Coffee Droplets

Sodium alginate
Calcium chloride

Cold brewed coffee

Mix equal parts together and dissolve into large bowl of water. Gently place spoonfuls of cold brewed coffee into the bowl. It will turn into a jelly consistency. These can be scooped out using a slotted spoon and placed onto a plate to be used as decoration.

Chocolate Ganache

1 cup heavy cream

Chocolate, broken into small pieces

Place the chocolate into a small bowl. In a double builder, heat the cream until just about to boil. Remove and pour over chocolate. Whisk together until smooth. Pour into a squeeze bottle or pastry bag.

To assemble, place a mound of cheesecake filling onto each dessert plate. Break tuiles into small pieces and stick into cheesecake. Place coffee droplets as garnish around the dessert. Drizzle with chocolate ganache and enjoy!