



Strawberry Double Fromage Cheesecake



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Introduction

Strawberry Double Fromage Cheesecake is a decadent dessert that combines multiple layers of flavor and texture. This exquisite creation features a sponge cake base topped with a rich baked cheesecake, a luscious strawberry gelee, and a light strawberry mousse. Finally, it's finished off with whipped strawberry cream and fresh strawberries for an unforgettable treat. Each bite showcases the delightful taste of fresh strawberries, making it an ideal dessert for special occasions or simply to indulge yourself.

Detailed Ingredients with measures

For the Sponge Cake:

- 45g milk
- 30g neutral oil e.g., grapeseed
- 1/8 tsp kosher salt
- 1/2 tsp vanilla extract
- 3 large eggs, separated
- 1/4 tsp cream of tartar
- 75g granulated sugar preferably superfine
- 80g cake flour, sifted

For the Baked Cheesecake:

- 165g full-fat cream cheese, room temperature
- 50g granulated sugar
- 1/4 tsp kosher salt
- 1 large egg, room temperature
- 1/2 tsp vanilla extract
- 3/4 tsp lemon juice

- 80g sour cream, room temperature
- 5g 2 tsp cake flour

For the Strawberry Gelee:

- 2g scant 3/4 tsp powdered gelatin
- 10g cold water
- 85g strawberry puree
- 10g elderflower syrup or more strawberry puree
- 5-15g granulated sugar to taste

For the Strawberry Cheesecake Mousse:

- 125g heavy cream, cold
- 3.5g powdered gelatin
- 20g cold milk
- 1 large egg yolk 18-20g
- 40g granulated sugar
- 20g elderflower syrup or water
- 65g cream cheese, room temperature
- 65g strained strawberry puree, room temperature

For the Strawberry Whipped Cream:

- 80g heavy cream, cold
- 5g freeze-dried strawberries, finely ground

To Finish:

- Sponge cake crumbs reserved from cake
- 5g freeze-dried strawberries, finely ground
- Fresh strawberries

Prep Time

Preparation time for this intricate dessert is approximately 1 hour, not

including the cooling and chilling times required for the layers.

Cook Time, Total Time, Yield

Cook time is about 1 hour. The total time, including preparation and chilling is around 7 hours. This recipe yields one 6-inch cheesecake, perfect for serving about 8 people. Enjoy this luxurious strawberry double fromage cheesecake!



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Detailed Directions and Instructions

1. Make the Sponge Cake:

Preheat your oven to 350°F (175°C). Line an 8" cake pan with parchment paper; do not grease the sides. In a small saucepan, heat the milk, oil, and salt until warm. Stir in the vanilla extract. In a large mixing bowl, whip the egg whites until foamy. Add the cream of tartar and gradually add the sugar, continuing to whip until stiff peaks form. Next, beat in the egg yolks one at a time. Gently fold in the sifted cake flour. To temper the batter, whisk a small amount of the batter into the milk and oil mixture, then fold this back into the main batter. Pour the batter into the prepared pan, smooth the top, and bake for 30 minutes, or until the cake feels springy to the touch. Allow the cake to cool in the pan for 10 minutes before removing it to cool completely. Once cooled, slice the cake into a 1/2" thick round using a 6" cake ring to cut a circle. Set this round aside and reserve any excess cake for crumbs.

See also Texas Toast Sloppy Joes

2. Make the Baked Cheesecake:

Preheat your oven to 300°F (150°C). In a mixing bowl, beat the room temperature cream cheese, sugar, and salt until smooth. Add in the egg, vanilla extract, and lemon juice, mixing well after each addition. Blend in the sour cream and flour until the mixture is completely smooth. Pour the cheesecake batter into the 6" ring that has the sponge cake base. Tap the ring gently to remove any air bubbles. Bake in a water bath for about 30 minutes, or until the edges are set and the center jiggles slightly. Allow the cheesecake to cool at room temperature before refrigerating it for at least 2 hours.

3. Make the Strawberry Gelee:

Bloom the gelatin by sprinkling it into cold water for about 5 minutes. In a saucepan, heat the strawberry puree, elderflower syrup, and sugar until the mixture is steaming but not boiling. Remove from heat and stir in the bloomed gelatin until completely dissolved. Cool the mixture for about 10 minutes, then pour it over the chilled cheesecake layer. Return it to the refrigerator.

4. Make the Strawberry Cheesecake Mousse:

In a mixing bowl, whip the cold heavy cream to soft peaks, then place it in the refrigerator to keep it cold. Bloom the gelatin in cold milk. In a double boiler, heat the egg yolk, sugar, and elderflower syrup, whisking until the mixture thickens and reaches 155°F (68°C). Stir in the bloomed gelatin until fully dissolved. Remove from heat and whisk in the cream cheese and strawberry puree until smooth. Strain this mixture to remove any lumps. Gently fold the whipped cream into the cream cheese mixture and pour it over the gelee layer. Chill this layered cake for at least 4 hours or overnight for best results.

5. Finish the Cake:

Prepare the strawberry whipped cream by whipping the cold heavy cream with finely ground freeze-dried strawberries to medium-firm peaks. Crumble the reserved sponge cake and mix it with additional ground freeze-dried strawberries. Frost the sides and top of the cake with a thin layer of strawberry whipped cream, then press the strawberry crumbs onto the sides for decoration. Finally, garnish the top of the cake with fresh strawberries and piped strawberry whipped cream. Serve and enjoy your luxurious strawberry double fromage cheesecake!

See also [Strawberries and Cream Buttermilk Waffles Recipe](#)

Notes

Storage:

The cheesecake can be stored in the refrigerator for up to 3 days. Cover it well to prevent it from absorbing any odors.

Serving Suggestions:

Serve chilled, and for extra garnish, consider adding a drizzle of strawberry sauce or a sprinkling of fresh mint leaves.

Gelatin Substitutes:

If you're looking for a vegetarian alternative, you can use agar-agar instead of gelatin, adjusting the quantities as necessary.

Egg Substitution:

For a vegan version, consider using a flax egg or a commercial egg replacer suitable for baking.



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Cook Techniques

Preparing Sponge Cake

To create a light and airy sponge cake, separate the eggs and whip the egg whites until stiff peaks form. This technique allows for aeration, resulting in a tender texture. Gently fold in the sifted flour and temper the batter with the warm milk-oil mixture to ensure even incorporation.

Baking Cheesecake in a Water Bath

Using a water bath while baking the cheesecake helps to regulate the temperature and moisture, preventing cracks. Place the cake pan inside a larger pan filled with hot water to create an even baking environment, ensuring a creamy and smooth texture.

Blooming Gelatin

Blooming gelatin is crucial for achieving a proper set in both the gelee and mousse layers. Sprinkle the powdered gelatin over cold water and let it sit for a few minutes. This process softens the gelatin, making it easier to dissolve in warm mixtures.

Making Strawberry Gelee

For the strawberry gelee, heat the strawberry puree with elderflower syrup and sugar until steaming, then add the bloomed gelatin. This step ensures the gelatin evenly distributes into the mixture, resulting in a smooth layer that sets well.

Whipping Cream

When whipping cream for the mousse and strawberry whipped cream, ensure the cream is cold for optimal results. Whip until soft or medium-

firm peaks form, depending on the intended use. Be careful not to overwhip, which can lead to a grainy texture.

Layering Cakes

When assembling the cheesecake, pour each layer slowly and evenly over the previous layer. Allow each layer to chill properly before adding the next to achieve distinct layers and a neat presentation.

See also No-Bake Orange Pineapple Cheesecake

Decorating with Fresh Strawberries

To decorate the cheesecake, use fresh strawberries arranged artfully on top and around the sides. This not only enhances flavor but also adds visual appeal. For additional texture, incorporate crumbled sponge cake mixed with freeze-dried strawberries.

FAQ

Can I use a different fruit for the gelee?

Yes, you can substitute strawberries with other fruits like raspberries or blueberries. Adjust the sugar for sweetness based on the fruit used.

How do I prevent the cheesecake from cracking?

To prevent cracking, ensure the cheesecake bakes gently in a water bath and avoid overbaking. Once the edges are set and the center jiggles slightly, remove it from the oven.

How long does the cheesecake need to chill?

The cheesecake should chill for at least 4 hours or overnight for optimal

texture and flavor development.

What can I use instead of elderflower syrup?

If you don't have elderflower syrup, you can use additional strawberry puree or a light honey. Adjust the sweetness according to your taste preferences.

How should I store the cheesecake?

Store the cheesecake in an airtight container in the refrigerator. It should remain fresh for up to 3-4 days.



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Conclusion

This Strawberry Double Fromage Cheesecake is a delightful combination of textures and flavors, featuring layers of light sponge cake, rich baked cheesecake, refreshing strawberry gelee, and creamy strawberry mousse, all topped with light strawberry whipped cream. It's perfect for special occasions or as a treat to enjoy with family and friends. This exquisite dessert showcases the vibrant flavor of strawberries, making it a showstopper that is sure to impress.

More recipes suggestions and combination

Chocolate Raspberry Cheesecake

Combine layers of rich chocolate cheesecake with fresh raspberry sauce for a layered dessert that balances sweetness and tartness beautifully.

Lemon Blueberry Mousse Cake

Create a refreshing cake with lemon-flavored sponge, blueberry mousse, and a tangy lemon glaze that is perfect for spring or summer gatherings.

Vanilla Almond Torte

Make a delicate layered cake featuring almond-flavored sponge, mascarpone filling, and a hint of vanilla, finished with toasted almonds.

Peach Melba Cheesecake

Use layers of fluffy cheesecake and peach coulis topped with fluffy whipped cream and fresh raspberries for a delicious summer treat.

Chocolate Hazelnut Praline Cake

Layer rich chocolate cake with hazelnut mousse and praline, garnished with crispy meringue for an indulgent chocolate lover's dream.

Caramel Apple Crumble Cheesecake

Combine creamy cheesecake with spiced apples and a crunchy crumble topping, creating a delightful twist on a classic dessert that is perfect for fall.



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