



Elderflower, Rhubarb & Hibiscus Cheesecake

(1 ring of 14, 16, and 18 cm)
Pastry Chef Pierre-Henry Lecompte

RECONSTRUCTED CHARCOAL & COCONUT SHORTBREAD

Ingredients

150 g brown butter
150 g white chocolate
5 g powdered charcoal
50 g desiccated coconut
375 g baked charcoal sweet pastry

Preparation

- 1** Grind the sweet pastry.
- 2** Melt the white chocolate with the brown butter to 35–40 °C.
- 3** In the mixer bowl, using the paddle attachment, mix all the ingredients together. Transfer the mixture.
- 4** Then roll out between two silicone sheets (guitar sheets), and cut the bases (leaving 1 cm smaller than the size of your entremet ring). Chill in the fridge.

RHUBARB & HIBISCUS INSERT

Ingredients

40 g sugar
600 g rhubarb
20 g potato starch
585 g rhubarb juice
90 g hydration water
2 g hibiscus flavouring La Fabrique
15 g powdered gelatin 200 bloom La Fabrique

Preparation

- 1** Place the rhubarb stalks in a vacuum bag, trimming the tops and bottoms.
- 2** Cook for 20 minutes at 70 °C in a steam oven or using a sous-vide immersion circulator. Then chill immediately.
- 3** Drain, reserving the cooking juice for the gel.
- 4** Cut the rhubarb into 1–2 cm pieces. Heat the rhubarb juice.
- 5** Add the sugar and potato starch, previously mixed together. Cook until boiling, then maintain a gentle simmer for 2 minutes.
- 6** Off the heat, add the pre-hydrated gelatin and dissolve. Fold in the cooked rhubarb pieces and the hibiscus flavouring. Allow to slightly set.
- 7** Pour into a frame, ring, or mould to achieve a 2 cm thickness. Freeze at deep negative temperature before use.

RHUBARB & HIBISCUS GEL

Ingredients

25 g sugar
150 g rhubarb cooking juice
2 g agar agar La Fabrique (ITA503856)
1 g natural hibiscus flavouring La Fabrique
1 g kappa carrageenan La Fabrique (ITA022533)
Natural purple powdered colour, as needed (optional) La Fabrique (ICP101344)

Preparation

- 1** Gently heat the rhubarb juice.
- 2** Then add the sugar, agar-agar, and kappa carrageenan, previously mixed together.
- 3** Bring to a boil and maintain a gentle simmer for 1 minute.
- 4** Off the heat, add the hibiscus flavouring. Chill in the fridge.
- 5** Once set, blend with a hand blender to obtain a gel-like texture (add colour if desired). Transfer to a piping bag until ready to use.

ELDERFLOWER CHEESECAKE

Ingredients

140 g sugar
22 g lemon juice
350 g liquid cream
440 g cream cheese
350 g fromage blanc
84 g hydration water
14 g powdered gelatin 200 bloom La Fabrique
7 g natural elderflower flavouring La Fabrique

Preparation

- 1** Using a whisk attachment on a mixer, work the cream cheese, sugar, and fromage blanc together until the sugar is completely dissolved.
- 2** Then add the liquid cream while keeping the mixer running; the mixture should hold whisk marks like a soft whipped cream.
- 3** Melt the pre-hydrated gelatin at 50 °C.
- 4** Pour it into the bowl while continuing to mix.
- 5** Off the mixer, in a large mixing bowl, add and fold in the lemon juice and elderflower flavouring by hand.

ASSEMBLY

- 1** Cut the rhubarb inserts to obtain circles of 12, 14, and 16 cm in diameter.
- 2** Place them in the entremet moulds (14, 16, and 18 cm) on a silicone sheet (guitar sheet), lining the sides with acetate (rhodoid).
- 3** Position the rhubarb inserts in the centre, smooth side against the sheet, securing if needed with a small dab of neutral glaze.
- 4** Pipe the elderflower cheesecake mousse using a piping bag without a nozzle, taking care to avoid air bubbles.
- 5** Fill to the top, then place the reconstituted charcoal & coconut sable bases, previously cut to 13, 15, and 17 cm.
- 6** Smooth with a palette knife to level with the top of the ring. Freeze at deep negative temperature.

FINISHING

- 1** Spray your entremets with a neutral glaze thinned with rhubarb cooking juice.
- 2** Add a few dots of rhubarb & hibiscus gel.
- 3** Decorate with beautiful pieces of raw and cooked rhubarb, cut on a bias.
- 4** Finish with a few silver leaves and purple oxalis flowers.

