

Cheesecakes and Other Tarts

Tropical Cheesecakes

Chef Vivant



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Mini Fruit Cheesecakes

Prep: 3hr 30 mins | Cook: --- | Servings: 4

7 ½ oz graham crackers,

crushed

1 oz butter, melted

¼ cup sugar

FILLING

1 ½ tablespoons gelatin

1 lb cream cheese

¾ cup milk

1 teaspoon vanilla extract

¾ cup superfine sugar



TOPPING

14 oz canned sliced peaches

20 fresh blueberries

1 Combine cookies, butter and sugar together. Line four 10cm/4-inch spring form pans with baking paper, press mixture firmly and evenly into base of pans. Refrigerate until firm.

2 Soften gelatin in ¼ cup water in a small saucepan, stir over low heat until dissolved.

3 Beat cream cheese, milk, vanilla and sugar with an electric mixer, mix on medium until well combined. Pour into prepared pans.

4 Place cheesecakes in the refrigerator for 3 hours or overnight.

5 Decorate with sliced peaches with blueberries.

Banana Cream Cheesecake

Prep: 30 mins | Cook: 1 hr | Servings: 14

2 cups graham cracker crumbs

1.5 oz butter, melted

¾ cup sugar

20 oz cream cheese, softened

4 eggs

1 cup puréed bananas (about 2 large bananas)

2 teaspoons lemon juice

1 teaspoon vanilla extract

16 oz strawberries



1 Preheat oven to 180°C/375°F. Mix together the cookie crumbs with the butter and 1 tablespoon of the sugar, then press mixture into a 20cm/8-inch spring form pan on sides and bottom.

2 Beat together cream cheese and remaining sugar until smooth and creamy. Add eggs, banana, lemon juice and vanilla. Mix well, scraping sides of bowl often. Pour into spring form pan over the crumb crust.

3 Bake for about 1 hour or until firm in the center. Let cool in pan. Remove outer ring of the spring form pan and let the cake cool on a wire rack for about 1 hour.

4 Slice or halve strawberries and arrange in a circular pattern on top of cheesecake. Glaze with 1 tablespoon of jam if desired. Refrigerate for about 3 hours before serving.

Guava Strawberry Cheesecake

Prep: 35 mins | Cook: 45 mins | Servings: 12 slices

4 oz flour
2 oz butter
1 egg yolk
3 tablespoons lemon juice

FILLING

8 oz ricotta
1/2 cup natural yogurt
2 eggs
2 tablespoons lemon juice
2 oz sugar
8 oz strawberries, sliced
3.5 oz guava jam



1 Sift the flour into a bowl. Rub in the butter. Add the egg yolk and lemon juice, with a little cold water if required, to make soft dough. Knead on a lightly floured surface until smooth, then press the dough evenly over the bottom of a 23cm/9-inch spring form pan. Place in refrigerator for 30 minutes.

2 Preheat oven to 190°C/380°F. Cover loosely with baking paper and dried beans. Bake blind for 10 minutes, remove the paper and beans and return to the oven for 5 more minutes. Cool.

FILLING

1 Reduce the oven temperature to 180°C/375°F. Beat the ricotta, yogurt, eggs, lemon juice and sugar in a bowl until smooth. Pour over the pastry base. Bake for 30 minutes or until set, cool.

2 Purée 100g of the strawberries in a blender or food processor with the guava jam. Spread over the cheesecake. Place in the refrigerator for 1 hour. Decorate with the remaining strawberries to serve.

Cheesecake Sedap

Prep: 30 mins | Cook: 1 hr | Servings: 12

7 oz shortbread cookies

**1 oz desiccated coconut
(shredded)**

FILLING

1 lb cream cheese

8 oz ricotta

1 cup sugar

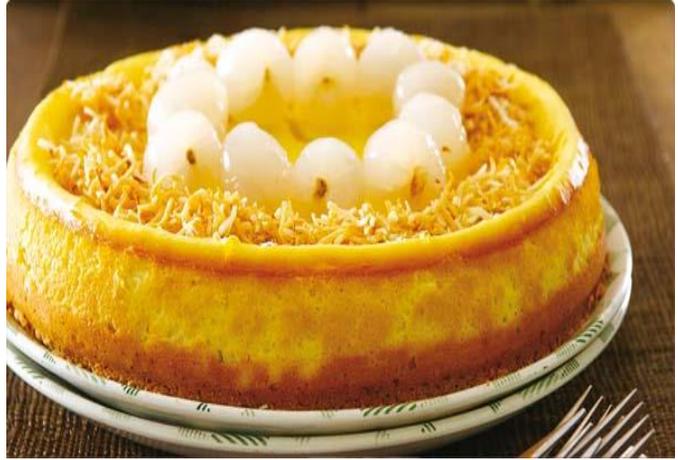
1 vanilla bean, split lengthwise

4 large eggs

1/4 cup very strong black tea

**1/2 cup desiccated coconut
(shredded), lightly toasted**

10–12 fresh lychees



1 Preheat oven to 160°C/325°F.

2 Finely grind cookies in a food processor. Mix together with the coconut, press onto bottom of a lined 23cm/9-inch spring form pan.

3 Bake until crisp, about 10 minutes. Cool on rack while preparing filling.

FILLING

1 Using an electric mixer, beat together cream cheese, ricotta and sugar until smooth. Scrape in seeds from vanilla bean, beat in eggs one at a time until just blended. Beat in the tea, pour filling over base.

2 Bake until filling is just set and puffed around edges, about 45 minutes.

3 Cool, then remove pan sides. Sprinkle toasted coconut around top edge of cake. Top with fresh lychees and serve

Mango Cheesecake

Prep: 35 mins | Cook: 35 mins | Servings: 32

3 oz butter

12 oz graham crackers, finely crushed

7 oz cream cheese

2 oz sugar

2 mangoes

1½ tablespoons gelatin

2/3 cup heavy cream, whipped



- 1** Melt the butter and stir in the cookie crumbs. Press into the base of a lined 20cm/8-inch spring form pan. Chill until firm.
- 2** Place the cream cheese and sugar in a bowl and beat together.
- 3** Peel, stone and purée 1 mango, add to the cheese and sugar and mix well.
- 4** Dissolve the gelatin in ¼ cup warm water, add to the mango mixture, add the cream.
- 5** Mix well, spoon into the cake pan and smooth the surface. Place in refrigerator until set.
- 6** Chop the remaining mango to decorate the cheesecake and serve with extra whipped cream.

Mini Passionfruit Cheesecakes

Prep: 30 mins | Cook: 30 mins | Servings: 4

3 oz graham crackers, finely crushed
1 oz butter, melted
1/4 cup sugar

FILLING

1 lb cream cheese, softened
1/4 cup passionfruit pulp, strained
1 teaspoon vanilla extract
1/4 cup sugar
2 large eggs
4 fresh passionfruit



- 1 Preheat oven to 165°C/325°F.
- 2 Combine crumbs, butter and sugar. Line four 10cm/4-inch spring form pans with baking paper, then press mixture evenly onto bottoms of pans.
- 3 Bake for 5 minutes.

FILLING

- 1 Combine cream cheese, passionfruit pulp, vanilla and sugar in an electric mixer, mix on medium speed until well combined. Add the eggs one at a time, mixing well after each addition. Divide filling evenly between the bases.
- 2 Bake for 25 minutes. Cool before removing from pans.
- 3 Decorate with fresh passionfruit and serve.

Banana Brazil Nut Cheesecake

Prep: 36 mins | Cook: 1 hr 40 mins | Servings: 12

6 oz graham crackers, finely crushed

2 oz Brazil nuts, ground

2 oz butter, melted

FILLING

1 vanilla pod, split in half lengthwise

1 lb cream cheese

2 medium bananas, mashed

2 cups sour cream

1 cup sugar

3 eggs

1.5 oz Brazil nuts, ground

1 tablespoon banana liqueur

1 tablespoon cornstarch



1 Preheat oven to 180°C/375°F.

2 Thoroughly mix cookie crumbs, Brazil nuts and butter. Spread onto bottom of 23cm springform pan. Bake for 10 minutes.

FILLING

1 Scrape the vanilla seeds from the pod and discard the pod. Beat the cream cheese until soft and smooth, add the bananas, sour cream and sugar and beat until smooth. Add the eggs one at a time, mixing thoroughly after each addition. Add the Brazil nuts, liqueur, cornstarch, lime juice and vanilla seeds. Mix thoroughly, then pour filling into base.

2 Bake for 1 hour. Turn off the oven, leave cheesecake in oven for another hour.

3 Serve topped with whipped cream and extra Brazil nuts.

Hawaiian Tropics Cheesecakes

Prep: 35 mins | Cook: 1 hr | Servings: 12

7 oz macadamias, roasted and chopped

1 lb cream cheese

1 cup superfine sugar

1.75 lb ricotta

2 tablespoons plain flour

2 teaspoons ground ginger

6 large eggs

15 oz canned mango slices, drained and puréed

1 large mango, peeled, diced

1/4 red papaya, peeled, diced

2 passion fruit



1 Preheat the oven to 210°C/400°F and line a 24cm/9 1/2 inch non-stick spring form cake pan by removing the sides and placing a large piece of baking paper over the base. Replace the sides. Butter the sides of the pan. Sprinkle the macadamias over the base and set aside.

2 In an electric mixer, beat the cream cheese and sugar until the mixture is smooth. Add the ricotta, flour and ginger and beat until just combined. Add the eggs one at a time, beating well after each addition. Add half the mango purée, folding through by hand to achieve a swirling effect.

3 Spoon into the prepared cake pan, do not disturb the placement of the crushed nuts. Sprinkle the diced mango and papaya over the surface. Bake the cheesecake for 10 minutes then reduce the heat to 160°C/375°F. Bake for 50 minutes more, until the cake has set and the center is still a touch 'wobbly' (you can check for this by gently shaking the pan).

4 Turn off the heat and let cake cool in the oven overnight or for at least 8 hours. Place the cheesecake in refrigerator until serving. Before serving, remove the cheesecake from the cake pan and discard the baking paper.

5 To serve, mix the remaining mango purée with the passion fruit pulp and spoon a little of this around each slice of cheesecake. Serve with fresh cream if desired.

NOTE: Bake the cheesecake without the fruit topping, and serve the fruit, sliced, on the top or to the side of the cake.

Basil and Sun-Dried Tomato Cheesecakes

Prep: 45 mins | Cook: 25 mins | Servings: 6

- 1 oz butter, melted***
- 1 cup pistachios, finely chopped***
- 8 oz cream cheese***
- 8 oz ricotta***
- 1/2 cup sour cream***
- 2 large eggs***
- 1/2 teaspoon salt***
- 1/4 teaspoon freshly ground black pepper***
- 2 teaspoons mild paprika***
- 1/2 bunch chives, chopped***
- 12 sun-dried tomatoes in oil, drained and finely chopped***
- 1 cup tightly packed basil leaves, finely sliced***



- 1** Preheat the oven to 190°C/380°F.
- 2** Generously grease a large 6 cup muffin pan, or 6 large soufflé dishes, with butter. Sprinkle the chopped nuts over the inside of each muffin cup or soufflé dish so that they are entirely coated.
- 3** In a large mixing bowl, beat the cream cheese and ricotta together until well mixed. Add the sour cream, eggs, salt and pepper to taste, and the paprika, and beat well until smooth. Add the chives and set aside.
- 4** Add tomatoes and basil to the cheese mixture and stir thoroughly.
- 5** Spoon the mixture into the prepared muffin pan or soufflé dishes and bake for 15 minutes. Reduce the heat to 140°C/325°F and bake for 10 more minutes. Remove from the oven and let cool.
- 6** Remove the little cheesecakes from the pans and serve warm or cold garnished with extra sun-dried tomatoes, basil and sour cream or with a side salad.

NOTE: *To serve warm, it is better to bake the cheesecakes ahead and cool, then reheat gently in the microwave.*

Plum Cheesecakes with Passion Fruit

Prep: 25 mins | Cook: 10 mins | Servings: 4

3.5 oz cream cheese

1/4 cup condensed milk

1 egg yolk

1 large sheet puff pastry

2 plums, roughly chopped

6 oz canned passion fruit pulp



1 Preheat oven to 200°C/400°F. In a food processor, combine cream cheese, condensed milk and egg yolk, beat until thick and creamy.

2 Using a pastry cutter 12cm/5 inches in diameter, cut 4 rounds out of the pastry. Cut five 2cm/3/4-inch-long incisions into the sides of the pastry at regular intervals. Place pastry rounds into large muffin pan cups, making sure that the pastry slightly overlaps where the incisions have been made.

3 Add quarter of the plums to each pastry round, top each with a quarter of the cheese mixture.

4 Bake for 6–8 minutes or until cheesecakes are set and lightly browned. Let cool, serve with passion fruit pulp.