



COOKING WITH CHEESE

from the USA



Red Dragon Fruit Cheesecake

A tangy and refreshing cake that will transport you to the tropics. Juicy dragon fruit and silky cream cheese sit atop a golden-brown pecan nut base.

INGREDIENTS:

Pecan Nut Biscuit Base

- 50g Plain Flour
- 25.6g Ground Pecan Nut
- 14g Caster Sugar
- 44g Unsalted Butter
- 4g U.S. Permeate

Cream Cheese Filling

- 280g U.S. Cream Cheese
- 56g Icing Sugar
- 106g Whipping Cream
- 10g Lime Juice
- 2g Lime Zest
- 6g Gelatin Powder
- 30g Water

Red Dragon Fruit Cream Cheese Filling

- 200g Cream Cheese Filling
- 40g Red Dragon Fruit Puree

To Assemble

- 290g Cream Cheese Filling
- 240g Red Dragon Fruit Cream Cheese Filling
- 120g Red Dragon Fruit, cut into cubes
- 1 piece Pecan Biscuit Crust in 16 cm mold

DIRECTIONS:

Pecan Nut Biscuit Base

- Line a 16 cm round cake mold with parchment paper.
- Combine plain flour, ground pecan nut and permeate together in a small bowl. Set aside.
- Mix the butter and caster sugar together till just combined. Add in the flour mixture and continue mixing until a dough is formed. Do not overmix.
- Flatten the dough onto the prepared mold.
- Bake in a preheated 180 °C oven for about 30 minutes or until base is golden brown.
- Set aside to cool.

Cream Cheese Filling

- Soak gelatin powder in water for 30 minutes.
- Mix cream cheese and icing sugar together till smooth and creamy.
- Add in whipping cream slowly while mixing continuously.
- Add in lime juice and lime zest. Mix well.
- In a small microwave-safe bowl, melt gelatin and pour it into the cream cheese mixture. Continue mixing till well incorporated.

Red Dragon Fruit Cream Cheese Filling

- Mix cream cheese filling and red dragon fruit puree together till smooth.

To Assemble

- Pour the remaining cream cheese filling over the prepared crust. Place into the chiller for 15 minutes to set.
- Sprinkle dragon fruit cubes onto the cream cheese filling. Top with the red dragon fruit cream cheese filling.
- Smooth and put into chiller to set for at least 45 minutes before serving.

Makes 1 cake.

This recipe only serves as a reference. ©2020 USA Cheese Guild®.



Beyond Expectations!

VARIETY. FLAVOR. VALUE.

DID YOU KNOW? More cheese is made in the USA than any other country in the world. That's right, 25% of all cheese is made in the USA, including over 1,000 varieties.