

Finishing tip from Erlenbacher

## **GRANNY´S CREAM CHEESECAKE with “Drip”**



*GRANNY´S CREAM CHEESECAKE from Erlenbacher. Photo: Erlenbacher*

Drip cake with chocolate and pistachio topping and wild berry compote for 12 portions

### **Ingredients**

#### **Wild berry compote**

500 g mixed wild berries fresh or frozen (e.g. raspberries, blueberries, currants, blackberries)

4 tablespoons sugar

250 ml clear apple juice + 3

tbsp pulp from a vanilla pod

3-4 tsp cornflour

## **Chocolate pistachio topping**

100 g green pistachio kernels

200 g dark chocolate

Raspberries and mint tips to garnish

### **Step 1**

Sort and wash the berries. If using frozen berries, use the frozen berries. Caramelize the sugar with 2 tbsp water in a pan over a medium heat until golden brown. Pour in 250 ml apple juice. Add the vanilla pulp and scraped out pod. Mix 3 tbsp apple juice with the starch, add to the pan while stirring and bring to the boil. Simmer for approx. 2 minutes, add the berries, remove from the heat and leave to cool.

### **Step 2**

Cut the defrosted cheesecake into 12 equal pieces. Cut each piece of cheesecake diagonally into 3 triangles.

### **Step 3**

Roughly chop the pistachios. Roughly chop the chocolate and melt in a bowl over a hot water bath. Allow the melted chocolate to run down the triangular cut pieces and sprinkle with the coarsely chopped pistachios.

Arrange 3 triangular pieces of cake on a plate with a little space between them. Place some berry compote between the pieces and decorate the plate with fresh mint tips and raspberries.



*Step 1-3: Max Faber refining grandma's cream cheese cake*



*Step 4-5: Max Faber refining grandma's cream cheese cake. Photos: Erlenbacher*

*Recipe: Chef and food stylist Max Faber for erlenbacher. Photos: Erlenbacher*