



**PONTHIER**  
*une histoire de fruit*



## **NO-BAKE FRUIT CHEESECAKE**

Recipes realized by  
The French Pastry School

## NO-BAKE FRUIT CHEESECAKE

	BLUEBERRY Wild, Cultivated Poland, Chile	COCONUT Indonesia	MANGO Alphonso India (Rathnagiri)	MORELLO CHERRY Obilacinska Serbia	RASPBERRY Williamette, Meeker Serbia
Sugar content	10%	10%	10%	10%	10%
<b>Graham Crackers crust</b>					
Graham Crackers (g)	160	160	160	160	160
Ponthier lemon zests (g)	7	7	7	7	7
Fine sea salt (g)	1	1	1	1	1
Unsalted clarified butter or unsalted butter, melted & warm (g)	80	80	80	80	80
<b>Cheesecake filling</b>					
Gelatin 200 Bloom Ingredient (g)	8	8	8	8	8
Cold water (g)	50	50	50	50	50
Heavy cream, 35% fat (g)	100	100	100	100	100
Cream cheese, room temperature (g)	400	400	400	400	400
Granulated sugar (g)	70	70	70	70	70
Cornstarch (g)	20	20	20	20	20
Granulated sugar (g)	25	25	25	25	25
Egg yolks (g)	50	50	50	50	50
Ponthier purée (g)	250	250	250	250	250
<b>Jelly topping</b>					
Gelatin 200 Bloom Ingredient (g)	4	4	4	4	4
Cold water (g)	25	25	25	25	25
Ponthier purée (g)	200	200	200	200	200
Granulated sugar (g)	18	18	18	18	18
Ponthier 100% lemon purée (g)	1	1	1	1	1

### Method

Bring the ingredients to room temperature, except for the heavy cream, purée, and water.

#### 1. Graham Cracker Crust

Preheat the oven to 300°F (150°C). Pulse the crackers into a fine-medium powder using a food processor. Add the salt, Ponthier lemon zests and warm melted butter. Pulse the ingredients until they are a wet-sandy texture. Firmly pack the mixture into an 8-inch cheesecake pan. Bake for about 12-15 minutes or until it is set. Cool. Line the inside of the pan with an acetate strip and set it aside.

#### 2. Cheesecake filling

Mix the gelatin with cold water. Whip the heavy cream to a soft peak and set it in the cooler. Place the cream cheese and 70g of sugar into a stand mixer bowl. Mix on low speed for about 2 min or until soft and creamy using the paddle attachment. In a separate bowl, mix the cornstarch and 25g of sugar using a whisk, then mix in the yolks and set aside. Bring the Ponthier purée to a simmer in a saucepan. Pour 1/3 of the purée into the egg mixture and stir. Transfer the mixture back into the purée and cook on medium heat until you obtain a pastry cream texture while constantly stirring. Turn off the heat. Add the gelatin mass and mix until it's well melted and incorporated. Add the hot purée cream mixture to the cream cheese mixture. Mix on medium speed for about 2 min or until the mixture reaches 105°F (40°C) with the paddle attachment. Gently fold in the whipped cream. Pour over the graham crackers, then place it in the freezer until set.

#### 3. Jelly topping

Scale the ingredients precisely. Mix the gelatin with cold water. Bring ¼ of the purée and sugar in a saucepan to 122°F (50°C). In the meantime, melt the gelatin mass in the microwave for 15-20 seconds on half power. Stir to remove any lumps. Remove the purée mixture from the heat and stir in the melted gelatin. Stir in the remaining purée and Ponthier lemon purée. Pour it into the desired mold and freeze.