



*Full Pantries*

## **Mini Cherry Cheesecake Cups**

*(Makes 6 mini cakes, using dessert rings Ø 7.5 cm / 3 inch)*

### **Ingredients**

#### **For the crust:**

- 200 g ladyfingers or other cookies (approx. 7 oz)
- 100 g butter (approx. 7 tbsp)
- 1 pinch of salt

#### **For the cherry compote:**

- 200 g cherries (approx. 1 1/3 cup)
- 100 ml sour cherry nectar (e.g. “Kisa” by Klindworth) – approx. 1/3 cup + 1 tbsp
- 4 1/2 sheets of gelatin
- Optional: 1 tbsp Amaretto

#### **For the cheesecake mousse:**

- 175 g cream cheese (approx. 3/4 cup)
- 70 g mascarpone (approx. 1/3 cup)
- 60 g sugar (approx. 1/3 cup)
- Zest of 1/2 organic lemon
- Juice of 1 organic lemon
- 1 tsp vanilla extract
- 2 egg yolks
- 2 1/2 sheets of gelatin
- 200 g whipping cream (approx. 3/4 cup + 1 tbsp)

#### **For the cherry jelly cubes:**

- 100 ml sour cherry nectar (e.g. “Kisa” by Klindworth) – approx. 1/3 cup + 1 tbsp
- 2 sheets of gelatin

#### **For decoration:**

- 100 g whipping cream (approx. 3/4 cup)
- 50 g mascarpone (approx. 1/4 cup)
- Optional: edible gold leaf, lemon zest, edible flowers, mint leaves etc.

## **Instructions**

### **1. For the crust:**

Crush the ladyfingers finely using a food processor or place them in a ziplock bag and smash with a rolling pin. (If you need to release some stress, a wooden pestle and a mixing bowl do the job too.)

Melt the butter, mix thoroughly with the crumbs and salt, and press the mixture firmly into dessert rings. Chill until firm.

### **2. For the cherry compote:**

Soak the gelatin in cold water. In a small saucepan, heat the cherries and cherry nectar briefly until just boiling. Blend into a smooth purée.

Squeeze the gelatin and dissolve it in the warm mixture. Add vanilla and optionally Amaretto. Chill until slightly gelled, stirring occasionally, then spread evenly over the crust.

### **3. For the mousse:**

Soak the gelatin in cold water. In a bowl, mix egg yolks with sugar.

In a small saucepan, gently heat 100 g (about  $\frac{2}{5}$  cup) of the cream cheese with lemon juice and zest until just before boiling. Slowly whisk it into the egg mixture, then pour everything back into the pot and stir constantly over medium heat until the mixture thickens.

Remove from heat, dissolve the squeezed gelatin into the warm cream, then stir in remaining cream cheese, mascarpone, and vanilla extract.

Chill while stirring occasionally until the mixture begins to set slightly. Whip the cream until soft peaks form, then fold gently into the cooled mousse.

Pour over the cherry compote and chill for at least 4 hours or overnight.

### **4. For the cherry jelly cubes:**

Soak the gelatin in cold water. Heat the cherry nectar and dissolve the squeezed gelatin into it.

Line a small rectangular container (approx. 8 × 14 cm / 3 × 5.5 inch) with plastic wrap, pour in the mixture to about 1 cm ( $\frac{1}{2}$  inch) height, and chill until completely set. Then cut into small cubes.

### **5. For the topping:**

Beat the mascarpone until smooth. Whip the cream until nearly stiff, then fold into the mascarpone and beat until fully stiff. Fill into a piping bag.

### **6. Assembly:**

Carefully remove the cheesecakes from the rings. Pipe on decorative cream rosettes, top with cherry jelly cubes and, if you're feeling extra, a touch of edible gold leaf or other decorations like zest, flowers, or mint.