

White Chocolate Cheesecake

With Green Tea Ice Cream and Mango Salsa

Recipe supplied by:
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Ingredients

For the crumb base:

100g course brownie,
100g cornflakes,
100g white chocolate block,
100g butter

For the cheesecake:

300g of white chocolate chips,
2 sheets bronze gelatine leaf (soaked in water),
510ml of double cream,
270g of full fat soft cheese

For the mango salsa:

1 ripe but firm mango,
1 tsp. chopped mint,
½ tsp. poppy seeds,
30ml mango puree,
1 lime zest,
1 tbsp. dark brown sugar

For the green tea ice cream:

250ml whole milk,
150g sugar,
Pinch of salt,
500ml heavy cream,
4 tsp. green tea powder,
6 large egg yolks

Method

For the cheesecake:

1. Melt the chocolate and butter together. Pulse brownie and corn flakes until course crumb. Add chocolate block and butter. Place into a medium sized cake tin.
2. To make the filling, warm 60ml of the double cream and the white chocolate chips together until melted, then add the drained gelatine.
3. Mix the soft cheese with the remaining cream until smooth and then add to the chocolate mixture. Pour over the set base and return to the fridge until firm.

For the salsa:

4. Mix all ingredients and leave to marinade for at least 1 hour.

For the ice cream:

5. Warm the milk, sugar, and salt in a medium saucepan.
6. Pour the cream into a large bowl and whisk in the green tea powder. Set a mesh strainer on top.
7. In a separate medium bowl, whisk together the egg yolks. Slowly pour the warm mixture into the egg yolks, whisking constantly, then scrape the warmed egg yolks back into the saucepan. Stir the mixture constantly over medium heat with a heatproof spatula, scraping the bottom as you stir, until the mixture thickens and coats the spatula.
8. Pour the custard through the strainer and stir it into the cream, then whisk it vigorously until the custard is frothy to dissolve the green tea powder. Stir until cool over an ice bath. Chill the mixture thoroughly in the refrigerator and then churn.