

杏仁碎蜜糖芝士蛋糕

材 料

100克杏仁片
185克砂糖
225克甜饼干
100克溶化的无盐牛油

饼 馅

250克马斯卡普尼奶酪
250克软化的奶油芝士
400克罐装炼奶
30毫升蜜糖
30毫升「新的」浓缩橙汁
315毫升奶油
2茶匙磨碎的肉桂

方 法



Frozen Honey Cheesecake
with Praline Crust

1. 预热烤炉至150摄氏度。制作果仁糖时，把杏仁撒在涂了油的叶形烤盘中。慢火加热125毫升水溶解糖，沸腾后继续炖（不要搅拌）。当太妃糖变成棕黄色时，撒上杏仁，放置一边自然冷却，使糖变硬，再把糖块敲碎。
2. 在直径约23厘米的弹簧蛋糕模上抹油并在底部铺上烘焙纸。取一半的果仁糖和饼干一起放进食物搅拌机中搅碎，加入牛油混合，用勺子舀到烤模里齐边压紧。烘烤15分钟然后使之冷却。
3. 馅料的制作：把马斯卡普尼奶酪和奶油芝士放进食物搅拌机中混合搅拌至柔软粘稠，加入炼奶、蜜糖和「新的」浓缩橙汁，奶油抽打至糊状后拌入。把整份馅料倒入烤模，撒上肉桂点缀，再用一个小棒轻轻搅拌。冷藏数小时直至变硬，再用剩下的果仁糖作点缀。

Method

1. Preheat the oven to slow 150°C. To make the praline, spread the almonds on a foil-lined, greased baking tray. Put the sugar in a pan with 125 ml water and stir over low heat until the sugar has dissolved. Bring to the boil, then simmer without stirring until the toffee is golden brown. Pour over the almonds, the set aside to cool and harden before breaking into pieces.
2. Lightly grease a 23 cm diameter springform tin and line the base with baking paper. Reserve about half the praline and finely chop the rest with the biscuits in a food processor. Stir in the butter, spoon into the base and press firmly on the side of the tin. Bake for 15 minutes and then leave to cool.
3. To make the filling, process the mascarpone and cream cheese together until soft and creamy. Add the condensed milk, honey and sunquick orange concentrate. Whip the cream until soft peaks form and then fold in. Pour into the tin, sprinkle with cinnamon and swirl gently with a skewer. Do not overmix. Freeze for several hours, or until firm, and decorate with the remaining praline.

Ingredients

100 g flaked almonds
3/4 cup (185 g) sugar
225 g plain sweet biscuits
100 g unsalted butter, melted

Filling

250 g mascarpone cheese
250 g cream cheese, softened or room temperature
400 g can condensed milk
30 ml honey
30 ml sunquick orange concentrate
315 ml cream
2 teaspoons ground cinnamon

