

Siesskäs dessert

Description

Sweet Münster cheese cream with red fruit jelly



Yield

10 pieces of 83 g



Scheduling

Preparation: 45 minutes

Baking time: 15 minutes/190°C



Nutritional values (100 g or 100 ml)

energy: 802 kJ/192 kcal;

fat: 11.4 g, of which saturated 7 g;

carbohydrates: 14.1 g, of which sugars 11.1 g;

protein: 5.4 g; salt 0.4 g

Ingredients

Sweet Münster cheese cream (355 g)

160 g Münster cheese, peeled

40 g sugar

15 g kirsch 40% vol.

90 g sour half cream 20%

50 g mascarpone

Red fruit jelly (385 g)

110 g water

45 g red currants, frozen

85 g wild berry mix, frozen

25 g sugar

10 g cornstarch

10 g water
(for mixing the starch)

50 g raspberries, frozen

50 g strawberries, fresh
(cut into pieces)

Puff pastry sticks, caramelized with fennel seeds (47 g)

40 g puff pastry base

6 g icing sugar (no additives)

1 g fennel seeds

Decoration (50 g)

30 g raspberries, fresh

20 g blueberries, fresh

Production

1

Note on Münster cheese

Münster cheese is a soft, washed-rind cheese with a strong, distinctive aroma and an edible rind. For this dessert, however, the rind is removed. Combining sweet and salty flavors – similar to salted caramel – creates an interesting taste combination. Instead of cream cheese, sweetened Münster cheese is used here.

2

Preparing the cheese

Place the Münster cheese in the freezer for about 20–30 minutes to firm it up. Then, using a vegetable peeler, remove the rind as thinly as possible. Alternatively, the rind can be cut off with a knife, though this will waste more cheese. Freezing makes it easier to peel cleanly.

3

Making sweet Münster cheese cream

Cut the peeled cheese into large pieces and place them in a tall blender jug. Add sugar, kirsch, and about half of the sour half cream. Purée the mixture until smooth. Then add the remaining cream and the mascarpone, and stir until completely smooth. Chill the cream until ready to use.

4

Preparing the red fruit jelly

Bring water together with the frozen red currants and the wild berry mixture to a boil. Cook the berries until soft and broken down. Pass the mixture through a fine sieve and return the resulting berry purée to the pan. (Alternatively, fruit pulp can be used directly.)

Mix the cornstarch with water, then add it to the hot fruit sauce. Stir and bring to a boil once more until the sauce thickens. Let the jelly cool, then fold in the remaining berries.

5

Making puff pastry sticks

Evenly sprinkle the puff pastry sheet with icing sugar and bake in a preheated oven until browned and caramelized. While still hot, sprinkle with fennel seeds so they stick. Cut the pastry into sticks about 1.5 x 9 cm. They are easiest to cut while still warm.

6

Assembling and finishing

Spoon the chilled cheese cream and red fruit jelly into dessert glasses or bowls, lightly marbling but not fully mixing them. Decorate with fresh raspberries, blueberries and one or more puff pastry sticks.

Serve chilled.