Strawberry Lemon Cheesecake with White Chocolate Mousse

Prep time: 15 Cook Time: 7 Servings: 60

Regional North American,Better For You,Desserts,Flour Tortillas,Catering,Fine Dining,Casual Dining,Sweets & Desserts,Plant-Based Preferences

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
8" Heat Pressed Flour Tortillas	10410		12 Each
Cream Cheese			16 Oz.
Sugar			2 Oz.
Sour Cream			8 Oz.
Strawberries		minced	9 Oz.
Lemon Juice		fresh	1/2 Oz.
Heavy Cream			4 Oz.
White Chocolate			2 Oz.
Lightly Whipped Cream			1 1/2 cup
Lemons		for Lemon Zest	3 Each
Light Corn Syrup			2 Tbsp.
Mint Leaves			As Needed

Instructions

1. Pre-heat convection oven to 350°F.

2. Using a 3" round cutter, cut five smaller rounds out of each tortilla, making 60 3" circles. Spray a muffin tin with non-stick spray. Press each round into the bottom of the muffin tins and bake for 5-7 minutes or until crispy and brown. Allow to cool, remove from pan, and place into sealed container for assembly.

3. To create the no-bake cheesecake filling, combine cream cheese and sugar in a stand mixer and mix well to combine. Fold in sour cream and strawberries until just combined. Portion approximately ½ oz. (1 tbsp.) of cream cheese into each tortilla cup. Cover and refrigerate for service.

4. To make the candied lemon zest, place the zest from 3 lemons, and corn syrup in a small bowl. Stir to combine, and remove zest from the bowl then reserve on a sheet tray, lined with parchment paper. Allow 1 hour to dry and reserve for service.

5. To make white chocolate mousse, warm heavy cream. Place white chocolate chips in a separate bowl and pour warm cream over. Cover with clear wrap and let sit for up to 5 minutes. Stir together, white chocolate should be melted. Fold in lightly whipped cream to create mousse. Refrigerate if necessary, but will become stiffer the colder it gets. Remove from refrigeration before assembly.

6. To serve: scoop 0.1 oz. (1 tsp.) of white chocolate mousse onto each mini cheesecake. Top with candied lemon zest and a fresh mini mint leaf.