



ALPHA OMEGA

MARBLED CHOCOLATE CHEESECAKE with Hazelnut Streusel and Blackberry Compote

Cheesecake

Cream cheese, room temperature	14 oz
Sugar	¾ cup
Cornstarch	3 tablespoons
Cream	4 oz
Eggs	2 each
Egg yolk	1 each
Vanilla extract	1 teaspoon
Chocolate, melted	1 ¼ oz



Soften cream cheese at room temperature. In a stand mixer, slowly beat the cream cheese with a paddle attachment. Combine the sugar and cornstarch and blend into the cream cheese. Scrape down the bowl, then add cream into the cream cheese, allowing the cheese to soften gradually. Add the eggs and vanilla extract, being careful to avoid over-aerating the mixture. Strain through a sieve if necessary. Remove a ½ cup portion of the cheesecake mixture and blend in the melted chocolate. Marble this portion back into the remaining mixture. Pour into glass jelly jars and transfer to a hotel pan. Fill pan with warm water and cover with foil to avoid having the cheesecake form a skin. Bake at 325°F until set, about 30 minutes. Chill thoroughly.

Blackberry Compote

Blackberries, fresh or frozen	6 oz
Sugar	4 oz
Water	2 tablespoons
Lemon juice	1 teaspoon

Toss blackberries with sugar and allow to sit at room temperature until the berries weep. Add water and lemon juice and bring to a simmer. Cook this mixture until the berries soften. Chill thoroughly.

Streusel

Butter	2 oz
Brown sugar	2 oz
Flour, AP	2 oz
Hazelnuts	1 oz
Almonds	1 oz
Salt	¼ teaspoon



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Cream butter and brown sugar. Combine flour, hazelnut, almonds and salt in a food processor. Pulse this mixture until the nuts are ground to a fine texture. Blend the nut flour mix into the butter and mix to a stiff dough. Chill this mixture, then push through a mesh cooling rack or rough chop with a knife to break up the dough into pieces. Spread onto paper lined sheet pan and bake at 325°F until light golden brown. Cool thoroughly.

Assembly:

Spoon blackberry compote onto baked cheesecake. Top with lightly whipped cream and streusel mixture. Finish with a dust of powdered sugar.

Yield = 8 portions @ 4 oz