



## Rhubarb Cheesecake Spheres

*(Advanced) - makes about 40 servings*

*“Cheesecake is a quintessential American dessert and New York City staple. I knew I could update a classic cheesecake recipe and turn it into something fun, over-the-top and delicious. Not sure you can get more decadent than deep fried cheesecake but with the use of some modern ingredients and techniques this desserts is not too heavy or rich. But over-the-top? Of course!” - Johnny*

### Rhubarb compote

330 grams rhubarb, chopped  
100 grams elderflower cordial  
peel of 1 blood orange  
peel of 1 meyer lemon zest  
1 vanilla beans, split and scraped

### Raspberry condiment

100 grams sugar  
50 grams Vitpris™  
500 grams raspberry puree  
100 grams 8 Brix Red Verjus

### Rhubarb cheesecake

60 grams sugar  
5.6 grams Iota carageean  
2.8 grams Kappa carageenan  
1.8 grams agar  
150 grams water  
300 grams cream cheese, softened  
300 grams Rhubarb compote

### Coating

All purpose flour, sifted  
Pasteurized liquid egg yolks  
Panko crumbs, coarsely ground

### Rhubarb Compote

Combine all ingredients in a medium pot and cook slowly until rhubarb begins to soften and break down. Remove from heat and cool. Discard citrus peels and vanilla bean pods and gently blend remaining mixture. Store in refrigerator.

### Raspberry condiment

Whisk together the sugar and Vitpris™. Heat the puree to 45°C and whisk in sugar. Bring to a boil. Continue to whisk and boil for 4 minutes. Take off the heat and whisk in 8 Brix. Pour out in to a shallow pan. Cool until completely set. Blend into a paste using a high powered blender. Store in refrigerator.

### Rhubarb cheesecake

Whisk together the sugar and gums. Combine the water and cream cheese in a Thermomix. Begin mixing with heat. Slowly pour in the sugar. Continue to mix and heat to 190° F. Add Rhubarb compote. Bring to a boil. Quickly fill 1-inch small sphere molds with cheesecake batter and refrigerate until cooled and completely set.

### Coating

Unmold the cheesecake spheres. Roll in flour. Next roll in egg yolk, then in flour again, then in egg yolk again. Finally roll them in the panko crumbs. Leave to dry and set in the refrigerator over night.

### Assembly

Heat a deep fryer to 375°F. Fry until golden brown. Blot off excess oil with paper towel and pipe a dot of Raspberry Condiment directly on top. Stick a lollipop stick to the center and serve immediately.