



Halawy Date mousse & Frommage Blanc Cheesecake with Halawy Date Pearls

Assembly of Dessert

Break pistachio into small pieces and sprinkle over chilled cheesecake, add fresh raspberry on top. Pour date mousse on top. Chill in freezer until mousse is set 30 minutes. Pour on top the halawy date gelee glaze, chill in refrigerator.

Pistachio Feuilletine:

¼ cup Cocoa Butter

½ cup Medium Ground Pistachio

¾ cup Pistachio Paste

Mix together

4 tbsp Feuilletine

Add to above, mix to combine. Place between two parchment papers. Using rolling pin, roll thin. Chill.

Frommage Blanc Cheesecake

¾ cup Frommage Blanc Cheese

¾ cup Cream Cheese

1 tsp Orange Zest, fine

Pinch Salt

Mix smooth, scraping down bowl until smooth

2 tbsp soft butter

¼ cup flour

2 tbsp sugar

5 egg yolks

Add to above, mix until smooth on low speed

5 egg whites
4 tbsp sugar

Whisk to soft peak. Fold into above. Pour into prepared pan.
Spray bottom and sides of spring form pan. Slice a thin layer of cake. Place on bottom of pan.
Pour filling over cake. Bake in a water bath for 50 minutes in a 300° oven. Cool to room temperature. Chill.

Halawy Date Mousse
½ cup Halawy Date puree
2 tbsp Vanilla Sauce
Mix to combine

¼ sheet Silver Gelatine
Bloom in cold water for 5 minutes, drain and pat dry
Add ¼ of date mixture to the gelatine

1 cup Heavy cream
Whisk to soft peak. Fold in remaining date puree into soft whip cream, set aside and chill.

Halawy Date Gelee Glaze
¼ cup Halawy Date Puree
1 tbsp Orange Juice
2 tbsp Water
Mix together

¼ sheet Silver Gelatine
Bloom in ice cold water 5 minutes, drain and pat dry. Add to mix above.

Filo Date Sugar Floret
1 cup clarified butter
2 tbsp Orange Cocoa Butter
Mix together

3 sheets Filo Dough
Date Sugar

Brush filo with butter, sprinkle with date sugar. Repeat for each layer. Cut into squares. Arrange in a floret form. Place in muffin tin, bake for 8 minutes, cool.

Halawy Date Pearls
½ cup Date Puree
¼ cup Orange Juice
1 tsp Agar
Mix together, set for 5 minutes. Gently simmer on the stove for 5 minutes, stirring the whole time, take off heat.

¼ sheet Silver Gelatine
Bloomed in ice water 5 minutes, drain and pat dry. Add gelatine to hot mixture. Place in a piping bag and pipe dots of date pearls on a tray lined with plastic wrap. Will set within minutes.

Salty Caramelized Pistachios with Date Crystals
2 Canola Oil
1 tbsp Honey
2 tbsp Water

Bring to a boil, pour over pistachios, strain

Pinch Fine Sea Salt

2 tbsp Date Crystals

Sprinkle over pistachios, toss, spread on cookie sheet in 300° oven. Bake 5 minutes, cool.

Halawy Date Puree

4 cups Halawy Dates, pitted

¼ Mango pieces

½ cup Peaches

1 tsp Orange Zest

½ cup Dry Sherry

1 cup Water

Spice Sachet, 1 tsp whole star anise, 1 tbsp whole cardamom, 1 sprig Thyme, 1 sprig

Rosemary (wrap in cheese cloth, tie with twine)

Simmer in a pot gently until all most all the liquid is gone, remove from heat, cool. Put in a blender, process smooth pass through a strainer, cover with plastic. Chill.