

No-Bake Fig, Walnut and Honey Cheesecake Recipe

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Prep. time : 15 minutes

Cook time : 0 minutes

Ready in 15 minutes plus cooling

Level : Basic

Ingredients:

Dried Fig and Walnut Base:

- Dried figs 75g (2.6oz)
- Walnuts 50g (1.8oz)
- Orange zest 2g (1/2Tsp)
- Orange juice 10g (1Tbsp)
- Honey 5g (1Tsp)

Cream Cheese Mousse:

- Cream cheese 200g (7oz)
- Sour cream 55g (2oz)
- Milk 55g (2oz)
- Sugar 55g (2oz)
- Gelatin 4g (2.5 leaves)
- Vanilla powder or scraped vanilla pod
- Cream (35%) 225g (8oz)

Decoration:

- Fresh figs
- Honey

Directions

1. Place walnuts into a food processor and pulse until you roughly chop them. Add finely diced dried figs, orange zest, orange juice and honey, and pulse a couple of more times until you get crumbly and sticky mixture.
2. Cover the bottom of three 8cm (about 3") in diameter and 5cm (2") high cake rings with cling film, and line them with acetate strip. Divide the mixture and press it into the bottom of your molds using the bottom of a glass or a back of a spoon. Put everything in the fridge.
3. To make cream cheese mousse, soak gelatin in cold water. As soon as the gelatin softens take it out and squeeze to get rid of the excess water. Put the cream cheese into a bowl, and mix it with a silicone spatula until it becomes smooth. Add sour cream and continue mixing until the mixture becomes uniform. Put milk into another bowl, add sugar and vanilla and stir with a whisk to combine. Heat up this mixture in the microwave. When the milk gets hot add gelatin and stir until it melts. Add this mixture to cream cheese mixture and stir with a whisk until it becomes uniform. Whip the cream in a stand mixer fitted with whisk attachment to soft peaks. Add cream cheese mixture into the whipped cream and stir with a whisk until the mixture becomes uniform.
4. Transfer the mousse into a piping bag without tip and fill the molds all the way to the top. Level the mousse using a small spatula and put everything in the freezer until it sets.
5. Remove frozen cheesecakes from the mold. Place fresh figs onto the mousse and drizzle some honey over the figs.
6. There, your delicious no-bake fig, walnut and honey cheesecake is done! Enjoy!