

CHEESECAKE WITH CALIFORNIA PRUNES AND SALTED CARAMEL

By Sonia Peronaci

Prep Time: 60 minutes
Cook Time: 20 minutes
Makes/Serves: 4 people



Ingredients:

FOR THE BASE

300g biscuits of your choice
150g butter
1 tsp ground cinnamon
1 large pinch salt

FOR THE CREAM

350ml fresh double cream
180ml soured cream
300g cream cheese
300g mascarpone cheese
180g caster sugar
20g gelatin
1 vanilla pod
150g diced California Prunes

FOR THE CALIFORNIA PRUNE SAUCE

50g California Prunes
10ml white rum
50ml water

FOR THE SALTED CARAMEL SAUCE

40 ml fresh double cream
40g sugar
20ml water
30g butter
1g Maldon salt

Here's How:

1. **THE BASE**

- Finely chop the cookies with a cutter (or put them in a plastic food bag and mash them with a meat grinder or rolling pin), then add the melted butter, salt and ground cinnamon.
- Mix the ingredients and then pour the mixture into a greased cake tin, the bottom of which you will have lined with parchment paper and the sides lined with a strip of acetate (if you don't have it, use parchment paper).
- Level the mixture with the back of a spoon, then put the pan in the refrigerator for at least half an hour so that the base firms.

2. **THE SALTED CARAMEL SAUCE**

- Pour the sugar and water into a saucepan; stir until you have dissolved the sugar, then cook until you get a golden caramel.
 - Remove the saucepan from the heat and add the hot cream, mix, add the butter and finally, the Maldon salt flakes.
 - Set aside.
3. **THE CALIFORNIA PRUNE SAUCE**
- Pour the rum, water and California Prunes into the bowl of an immersion blender, then blend until you get a smooth, lump-free cream.
 - Set aside.
4. **THE CREAM**
- Soak the gelatin in very cold water for about 10 minutes, until it becomes soft.
 - Meanwhile, cut the California Prunes into 4 pieces each and keep them aside.
 - In a large bowl, mix the soured cream, fresh double cream, mascarpone, cream cheese, sugar, vanilla with a whisk until smooth.
 - Drain the gelatin and put it in a small bowl, then in the microwave for 15 seconds.
 - When it is melted, let it cool and then add it to the cream, stirring to mix it well.
 - At this point, add the chopped California Prunes as well.
5. **TO ASSEMBLE**
- Pour the cream into the cake tin.
 - Pour the two sauces onto the surface of the cheesecake, forming threads
 - Use a fork to turn the two sauces, mixing them into the cream, and making a spiral pattern on the surface.
 - Finish by sprinkling 5-6 pieces of California Prunes on the surface of the cheesecake.
 - Refrigerate the cake for at least 3-4 hours.
6. **TO SERVE**
- When the cheesecake is firm, remove it from the pan, remove the acetate and parchment paper and place it on a serving dish. Cut it into slices and enjoy!