Julian Cincotta's Failed Fig Cheesecake

Serves: 2 / Duration: Prep 1hr / Cook 30mins / Difficulty: Intermediate

Method

Burnt Butter Crumb

1. Pre-heat oven to 130C
2. Place the butter in a medium sized saucepan on a medium heat and melt until dark and nutty. Buere Nosiette (nut Butter) is not BURNT. It's a point that the butter is taken past melted that is caramelised and is Nutty in aroma and amber golden in colour.
3. Take it off the stove, and when cool, whisk in the sugar and milk power to incorporate.
4. Once mixed, line a baking tray with baking paper or a non-stick mat and pour the mixture onto the tray. Use a spatula to break up any cluster, otherwise they will burn in the oven.
5. Put in the oven and every 5 mins toss and turn the mixture
6. Bake until golden brown. Remove from the oven and leave to the side to cool.

Failed Cheesecake

1. Pre-heat oven to 175C and make sure the cream cheese is at room temperature
2. Place the cream cheese, sugar and salt and beat together with a mixer using a paddle attachment until smooth
3. In a separate bowl, whisk together the milk and eggs.
4. In another bowl, put the GF cornflour and stream the egg mixture in whilst whisking so there are no clumps.
5. Add this to the cream cheese mixture and mix until combined. Make sure you scrape down the sides so that it's all combined and smooth.
6. Place the mixture in a lined baking tray and bake for 20 minutes. The cheesecake should be golden on top and set. Remove from the oven and cool in the fridge for 1-2 hours.
7. Once cold add the cheese cake back to the food processor and pulse till smooth. Transfer to a piping back or container and cool for 1 hour before for serving.

Figs

1. Cut up the figs how you like and soak for 5 minutes in the verjus

To Serve

1. Start with the cheesecake and spoon into a bowl.
2. Then place the soaked figs and drizzle the grape molasses over the top

3. Sprinkle the burnt butter crumb over the top
4. Garnish with the red shiso or edible flowers
5. Devour it…..you won't want to share