

*Iron Chef Central Coast | Chef Wilhelm Hoppe, Hoppe's Garden Bistro, Cayucos*



## Goat Cheesecake

(serves 12)

### Goat Cheese Layer

- 10½ oz sugar
- 6 egg yolks
- 5 leaves gelatin, re-hydrated in cold water
- 16 oz fresh goat cheese
- 16 oz heavy cream, whipped
- Zest of 3 lemons
- 1 tsp vanilla extract

Place goat cheese in a mixing bowl and mix with a spatula until light and completely homogeneous. Set aside at room temperature.

Place the sugar into a sauce pan and heat over medium heat until melted, and cook to firm ball stage, 248°. Beat egg yolks until light and frothy. Carefully add the sugar syrup and whip until mixture has cooled to room temperature. Remove gelatin leaves from the water and place them in a warm pan to gently melt. When melted fold them into the egg yolk mixture.

Fold in goat cheese, and then fold in whipped cream, lemon zest and vanilla. Immediately pour mixture into the prepared spring form. Tap out any bubbles and refrigerate until firm. Approx. 4 hours or overnight.

### White Chocolate Parmesan and Lemon Ganache

- 6 oz white chocolate, chopped
- 3 oz heavy cream
- 1 oz parmesan cheese, grated
- Zest of one lemon

Bring cream to a boil and remove from heat. Add parmesan and allow to melt. Add white chocolate, lemon zest and stir until melted and slightly cool to the touch. Immediately and carefully pour the white chocolate ganache onto the top of the cheese cake in a continuous motion so as to coat the cake completely and evenly. Refrigerate until firm. Approximately one hour.

Presentation:

Unmold the cake. Carefully slide a warm paring knife between the side of the spring form and the body of the cake being careful not to disturb the strawberries. Unlatch the form and remove it. Smooth out any rough edges. With a warm cake knife slice cake into 12 portions. Plate one slice and garnish with your favorite sauce, such as chocolate sauce, crème anglaise, or raspberry coulis.

### Chocolate Cake Layer

- 6 oz semi-sweet chocolate
- 3 oz unsweetened bakers chocolate
- 4 oz butter, softened
- 6 eggs
- 10 oz sugar
- 4 oz pastry flour
- 1 tsp baking powder
- Pinch of salt
- 1 oz crème fraîche at room temperature
- 1 tsp vanilla extract
- 10 large strawberries of similar size, hulled and cut in half vertically

Preheat oven to 300° F.

Butter and flour a 12-inch spring form pan.

Combine the two chocolates and warm carefully in a double boiler to melt. Place softened butter in a mixing bowl and whip until light and airy. Fold melted chocolate and whipped butter together and set aside.

Double sift all dry ingredients. Place eggs in a mixing bowl and whip until doubled in volume and holds soft peaks. Fold melted chocolate into egg mixture and then fold in dry ingredients. Fold in the crème fraîche and vanilla. Pour mixture into the spring form and bake for 10 to 14 minutes or until a toothpick that has been inserted comes out clean. Open spring form and invert cake on a cooling rack and cool completely.

Place chocolate cake layer into a clean spring form with sides at least two inches higher than the top of the cake. Line interior sides of form, along the top of the cake, with cut strawberries. Cut side should be facing the sides of the form. Refrigerate.



CENTRAL COAST  
MAGAZINE