



DESSERT RECIPE

Recipe developed for Miami Culinary Institute by:
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KEY LIME CHIPOTLE GOAT CHEESE CAKE

Serves 6

- ½ cup cold unsalted butter
- ¼ cup plus 2 tablespoons sugar
- 1 cup all purpose flour
- Pinch of salt
- 3 tablespoons melted butter
- 6 ounces key lime juice
- 2 seeded chipotle peppers
- 1 cup heavy cream
- 6 ounces goat cheese
- 6 ounces cream cheese
- 2 eggs
- Pulp of 1 vanilla bean

To make the twice baked crust:

Cream the cubed butter and ¼ cup of sugar until smooth. Add the flour and salt and mix until combined. Roll out the dough to ¼ inch thick, cover and chill for 1 hour. Place dough on parchment lined sheet pan and bake at 350 degrees for 10 – 12 minutes and golden brown. Let cool, then finely crumble into a mixing bowl. Add the melted butter and 2 tablespoons of the sugar and mix well. Line a 6 by 6-inch pan with heavy-duty aluminum foil, extending the foil over the edges of the pan, and press the crust mixture into the bottom of the pan.

To make the key lime sauce:

Bring to a boil 2 ounce of sugar and 2 ounces of water. Add 2 ounces of key lime juice to the simple syrup and reduce to 2 ounces.

To make the cheesecake:

Bring the cream and ½ cup of sugar to a simmer. Simmer for 15 – 20 minutes and reduce to ¾ cup. Remove from the heat and let cool slightly. Cream the goat cheese and cream cheese with ½ cup of sugar, add the sweetened cream and eggs, and mix until smooth. Place half of the mixture in a separate bowl and mix in the vanilla pulp. In a blender, puree the 2 seeded chipotle peppers and 4 ounces of the key lime juice. Combine key lime mixture and the remaining batter, spread the batter into the pan, and refrigerate for 30 minutes to firm slightly. Spread the vanilla batter on top of the chilled key lime batter and bake in a water bath at 325 degrees for 45 minutes, or until set. Refrigerate overnight.

Assembly:

Lift the cheesecake out of the pan and cut into 2 by 3-inch pieces. Cut the rectangle on the diagonal and offset the two places and place in the center of dessert plate. Spoon the key lime sauce over the dessert. Sprinkle seasonal fruit around the plate.