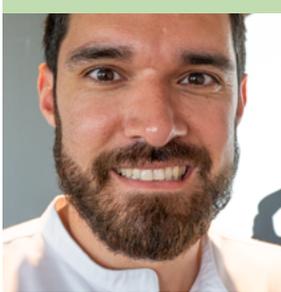


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Recipe #10: June/ July/ August

**Creamy apricot  
cheesecake**



*A recipe created  
especially for EPFL by  
Sébastien Trinquier of  
the Montreux Jazz  
Café restaurant*



TOTAL:  
12 CHF

## Ingredients:

**Duration of recipe :**  
Preparation time : 45 min  
+ 2 to 3 hours of resting time

### For the crust:

**100 g** butterly crackers,  
like Tuc  
**50 g** butter, softened  
**25 g** brown sugar

### For the apricot layer:

**200 g** apricots  
**20 g** honey  
Juice from  $\frac{1}{2}$  lemon  
**2 sheets** gelatin

### For the cheesecake filling:

**250 g** plain cream cheese,  
like Philadelphia or St. Môret  
**150 g** whipping cream (35%  
fat)  
**40 g** confectioners' sugar

### For the garnish:

**2** apricots

## Preparation:

Crush the crackers into fine crumbs by hand or using a food processor. Incorporate the softened butter and brown sugar into the cracker crumbs and mix well. Press the mixture into a round cake tin or pastry ring to create a 1-cm-thick disc. Set aside in the refrigerator or, if you are short on time, the freezer.

To make the apricot layer, begin by soaking the gelatin sheets in ice water. Next, dice the apricots. In a saucepan, gently sauté the apricots in honey. Let simmer until somewhat soft. Add the lemon juice and remove from heat. Before the mixture has time to cool, squeeze the gelatin sheets to drain excess water and incorporate. Spoon into a ring mold to create a 2-cm-thick layer. Set aside in the refrigerator or freezer.

Before starting on the filling, check to make sure the crust and apricot layer have both set. If so, beat together the ingredients for the cheesecake filling, as if you were making whipped cream. Place this mixture into a mold or ring, then add the insert, and top with the crust. Don't be afraid to press down on the crust to ensure that all three layers meld together. Refrigerate or freeze the preparation for at least two hours. When set, turn out onto a plate or cake platter.

Before serving, cut the remaining apricots as desired and arrange decoratively on top of the cheesecake.

And lastly, savor a slice of this creamy and delicately tart treat.

Enjoy!

Sébastien Trinquier,  
Montreux Jazz Café



## About apricots

Apricots are a summer delight thanks to their sweet, flavorful taste, soft and juicy texture, and vibrant color. The Swiss consume nearly 3 kg of apricots per person per year, making them one of our favorite fruits! 95% of the apricots grown in Switzerland come from the canton of Valais.

### Nutritional benefits

Apricots are packed with vitamin A, iron, and copper. Whether fresh, dried, canned, or juiced, they are a good source of dietary fiber and valuable antioxidants, which are essential for staying healthy.

### What to look for

Apricots should have smooth and supple yellow or orange skin. We recommend choosing tree-ripened and locally grown apricots whenever possible.

### Storage

Apricots keep for about a week at room temperature. If you need to ripen apricots quickly, place them in a paper bag and leave them on the counter for a day or two.

Dr. Maryam Yepes,  
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