



## WELLINGTON POINT FARM COLLECTIVE

FARM, MARKET HALL, FARMHOUSE RESTAURANT AND CAFE

Vanilla Cheesecake Mousse ft. Wellington Point Farm Strawberries  
Vanilla Cheesecake Mousse, Baked White Chocolate Macadamia Crumb, Vincotto, Mint & Edible Flowers from Linda's Garden  
(4-6 Portions) GF

### Vanilla Cheesecake Mousse

500g Cream Cheese  
250g Icing Sugar  
250g Mascarpone  
500ml Thickened Cream  
10g Vanilla Paste

### Baked White Chocolate Macadamia's Nuts

150g Macadamias  
125g White Chocolate  
Pinch Salt

### Farm Strawberries

500g Wellington Point Farm Strawberries  
50ml Vincotto  
20ml Verjuice  
Pinch Sumac  
Chopped 8 Mint Leaves  
Vanilla Paste  
Pinch Salt

### Extras

6 Large Bowls  
Piping Bag  
Mixed Edible Flowers from Eco Botanicas

### Method

For the Cheesecake Mousse, place the cream cheese, mascarpone, vanilla & icing sugar into a mixer and mix with a paddle for 3-5 minutes until the mix is smooth and silky. Whisk the cream in another bowl until soft peaks form. Fold the cream into the cream cheese mix then place the mix into a piping bag, leave in the fridge until needed.

For the Macadamia's Nuts, place the nuts, salt & white chocolate into a oven tray & place into the oven @ 180°C for 8-10mins until the chocolate has caramelised slightly and turned golden. Once they have cooled place into a blender and pulse until a crumb has formed, put the crumb into a container until later.

For the Farm Strawberries, take the tops off the strawberries then cut into the desired size keep a few larger strawberries whole for the plate up, place cut strawberries into a bowl and then dress with vincotto, verjuice, vanilla, sumac, salt & chopped mint. Leave the Strawberries to marinate for 5-10mins until they have soaked in all the flavours.

For the Plate Up, cut the end of the piping bag off, Pipe 3 dots of the vanilla mousse onto the bowl, spoon over the strawberries, now place crumb over the strawberries & the mousse, finish the pate with the edible flowers & the large strawberries you kept from earlier.



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