

Cheesecake, chocolate pop-corn and Graham crackers - Virtual Workshop Version

Recipe for 2 tapas

Description

A cheesy dessert with a touch of chocolate and... pop-corn!

Ingredients

For the cream

- 1 Cup(s) Cream cheese
- 0.50 Cup(s) 35% whipping cream
- 5 Tbsp Sugar
- 1 Tsp Vanilla extract

Pop-corn

- 0.25 Cup(s) Dry corn for popcorn
- 1 Tbsp Vegetable oil
- 0.25 Cup(s) Dark chocolate

Graham base

- 0.25 Cup(s) Graham biscuit
- 1 Tbsp Brown sugar
- 1 Tbsp Melted butter

Preparation

- Preparation time **30 mins**

To prepare before class

Make sure all of your ingredients are measured before the class starts. Temper your cream cheese on the counter for one hour.

Material

2 verrine, glasses or mugs
1 cooking pot with a lid
2 mixing bowls
1 whisk

Cheese cream

In a mixing bowl, mix the lukewarm cream cheese with the sugar using a whisk. This will help the sugar dissolve. Then add the cold cream with the vanilla extract and whip it to thicken the mixture.

Popcorn

In a hot cooking pot, pour the vegetable oil, then the corn kernels. Cover them with the oil, cover and cook on medium high heat for a couple minutes, constantly mixing them using your handle. Cook until the popping sound is less and less constant.

During that time, melt your chocolate using a microwave or a double boiler.

Once the popcorn is ready, put it in the melted chocolate, add a pinch of salt and mix.

Graham base

Mix the three ingredients together and set the mixture on the bottom of your verrines.

Bon appétit!