



Guía Flower Cheesecake with tuno cactus flower sorbet and Tejeda crunchy almonds, by Dara Bello O'Shanahan

FIRST STEPS

For serving 6 people approx.

Ingredients for the cheesecake

*500 gr creamy spreadable cheese
620 gr Guía flower cheese
335 gr sugar
60 gr flour
5 whole eggs
2 egg yolks
80 gr cream*

Put all the ingredients in the blender and blend into a consistent pulp.
Spread around a moulding dish no higher than 3 cm.
Heat in a bain-marie at 90 degrees for 2 hours, then leave to cool in the fridge.
Reserves in piping nozzle.

Ingredients for the Tuno cactus flower sorbet

*190 gr sugar
1 peeled lemon with no white bits remaining
350 gr peeled tuna cactus flower
1 kg ice cubes*

Place the sugar in a powerful mixer, add the mashed and strained tuno, and the lemon.
Add the ice and blend until it becomes a creamy texture.

Ingredients for the Tejeda Almond Sable

200 gr almonds

200gr butter

200 gr flour

200gr icing sugar

Break up the butter, add the rest of the ingredients and mix together until achieving a uniform paste. Divide into two onto non-sticking paper, roll out into flat cakes no higher than half a centimetre. Allow to cool for half an hour. Bake at 170 degrees for 12 minutes. Once cooled, break up into small pieces.

Decorate with edible lavender flowers from Santa Brígida.

** The three parts can be combined according to taste.