

Cleaning

Clean the metal moulds and food presses with hot water and a little washing-up liquid before using them for the first time and immediately after every further use. Dry them immediately after washing to prevent stains. All parts are also dishwasher-safe.

Chestnut cheesecakes with persimmon purée

For 4 portions | Preparation time: 40 min. | Cooling time: 3 hrs.

You will need: 4 starter/dessert moulds, baking paper

Ingredients

For the chestnut filling and persimmon purée:

125 g cooked, peeled chestnuts
(vacuum-packed)

1 fully ripe persimmon

For the base:

10 wholemeal butter biscuits

45 g butter

For the cream cheese filling:

1/3 vanilla pod

1 1/2 tbsp icing sugar

100 g cream cheese

juice of 1/2 a lemon

150 g whipping cream

Optional: 1 sachet vanilla sugar
(or a few drops vanilla extract)

For the biscuit crunch:

5 wholemeal butter biscuits

3 tbsp sugar

40 g butter

1 pinch of salt

Preparation

1. To make the base, place the biscuits in a freezer bag and use a rolling pin to crush them somewhat finely. Melt the butter and mix with the biscuit crumbs in a bowl until you get a smooth, homogeneous mixture. Place the starter/dessert moulds on a sheet of baking paper, pour in the mixture and spread it uniformly.
2. To make the biscuit crunch, place the biscuits in a freezer bag and use a rolling pin to crush them somewhat finely. Heat the sugar in a pot until it caramelises, remove from the heat, stir in the butter and let it melt. Stir in the biscuit crumbs and salt. Spread the mixture out over baking paper until it is approx. 1 cm thick and let cool.
3. To make the cream cheese filling, slice open the vanilla pod lengthwise and scrape out the pulp. Mix the vanilla pulp together with the icing sugar, cream cheese and lemon juice (as an option, you can add vanilla sugar). Beat the cream with a whisk or hand mixer (middle speed) for about 2 minutes and then use a spatula (not a whisk!) to fold it into the cream cheese mixture. Finely chop the chestnuts and mix into the cream cheese. Chill the cream.
4. Puree the persimmon with a hand blender.
5. Pour a quarter of the cream cheese and chestnut cream into the moulds on top of the biscuit base and smooth it.
6. Spread the persimmon puree on top and smooth it as well.
7. Break the biscuit crunch into small pieces and place on top of the persimmon puree.
8. Cover the chestnut cheesecakes and chill them for at least three hours.
9. Take the cheesecakes out of the refrigerator and remove them from the moulds. To do so, warm the food press under hot water and use it to press the cheesecakes out of the moulds. Place the chilled chestnut cheesecakes on four plates and serve them up immediately.

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Trout tartare

For 4 portions | Preparation time: 20 min. | per portion: 231 kcal

You will need:

1 starter/dessert mould

Ingredients

1/2 cucumber	1 tsp horseradish from the jar
1/2 bunch spring onions	White pepper
1/2 bunch dill	Salt
250 g smoked trout fillet	200 g (or 6 slices) brown bread
2 tsp lemon juice	
3 tbsp sour cream	

Preparation

1. Wash, peel and halve the cucumber lengthwise, remove the seeds with a teaspoon and cut the cucumber into cubes about 5 mm in size. Clean and wash the spring onions and cut into fine rings. Rinse the dill, spin dry, remove the coarse stalks and chop finely. Roughly chop the trout fillet.
2. Mix the lemon juice with the sour cream, horseradish and 2/3 of the dill. Flavour with pepper and a little salt. Fold in the chopped trout fillet, spring onions and pieces of cucumber.
3. Using a starter/dessert mould, cut four star-shaped pieces out of the bread slices. Place the starter/dessert mould over the star-shaped slices and fill with the trout mixture.
Press down lightly and carefully remove the starter/dessert mould using the food press. Crumble the remaining brown bread and sprinkle over the trout mixture together with the remaining dill as a garnish.