Strawberry Lemon Cheesecake with White Chocolate Mousse

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 60

Ingredients:

12 each 8" Heat Pressed Flour Tortillas (10410)

16 oz. Cream Cheese

2 oz. Sugar

8 oz. Sour Cream

9 oz. Strawberries , minced

1/2 oz. Lemon Juice , fresh

4 oz. Heavy Cream

2 oz. White Chocolate

1 1/2 cups Lightly Whipped Cream

3 each Lemons , for Lemon Zest

2 Tbsp. Light Corn Syrup

Mint Leaves , as needed

Directions:

1. Pre-heat convection oven to 350°F.

2. Using a 3" round cutter, cut five smaller rounds out of each tortilla, making 60 3" circles. Spray a muffin tin with non-stick spray. Press each round into the bottom of the muffin tins and bake for 5-7 minutes or until crispy and brown. Allow to cool, remove from pan, and place into sealed container for assembly.

3. To create the no-bake cheesecake filling, combine cream cheese and sugar in a stand mixer and mix well to combine. Fold in sour cream and strawberries until just combined. Portion approximately ½ oz. (1 tbsp.) of cream cheese into each tortilla cup. Cover and refrigerate for service.

4. To make the candied lemon zest, place the zest from 3 lemons, and corn syrup in a small bowl. Stir to combine, and remove zest from the bowl then reserve on a sheet tray, lined with parchment paper. Allow 1 hour to dry and reserve for service.

5. To make white chocolate mousse, warm heavy cream. Place white chocolate chips in a separate bowl and pour warm cream over. Cover with clear wrap and let sit for up to 5 minutes. Stir together, white chocolate should be melted. Fold in lightly whipped cream to create mousse. Refrigerate if necessary, but will become stiffer the colder it gets. Remove from