

COLD CHEESECAKE WITH RASPBERRIES

8 Portion | Prep time 45 min

INGREDIENTS

500 g semi-fat curd cheese
2 packs of homogenized cheese
220 g biscuits
200 g milk chocolate
200 g white chocolate
250 g fresh raspberries
1 tablespoon of stevia
200 g cream 36%
1 tablespoon of gelatin
1 pack of sugar with real vanilla
½ cup of boiling water
100 g butter

INSTRUCTION

Start preparing the cheesecake by milling the cheese in the machine. I suggest you grind at least three times. During the last grinding add homogenized cheeses.

Raspberries should be carefully dressed and washed. Put aside about 50 g of raspberries for decoration.

Use a roller to crush the biscuits. In a saucepan dissolve 50 g of butter and two milk chocolates, stirring all the time. When the chocolate melts, add crushed biscuits to it. Mix thoroughly. Place the cakes prepared in this way on the bottom of

PURCHASE LIST

500 g of curd cheese
2 homogenized cheese
220 g of biscuits
2 milk chocolates
2 white chocolates
250 g raspberry
Cream 36%
Gelatin
Sugar with real vanilla
Butter

the cake pan. Equalize the superior mass and put it in the fridge.

Beat the 36% cream rigidly together with the sugar and real vanilla. In the meantime, dissolve one tablespoon of gelatin in ½ cup boiling water. To whipped cream add the dissolved gelatin and a tablespoon of stevia, mix. Then add the previously ground cheese in small portions. Mix at low speed so that the ingredients combine. Add 200 g of raspberries to the prepared cheese mass and mix with a spoon.

Put the mixture on the bottom of the biscuit. Straighten out and put in the fridge for about a one hour.

In a saucepan, melt the remaining butter (50g) and dissolve in white chocolate. When the mass has cooled slightly but is still liquid, place it on top of the previously cooled cheesecake. Decorate with raspberries and put in the fridge to let the dough set, preferably for the whole all night.