

Blueberry cheesecake

Cuisine: **Other**
Food category: **Desserts**



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Company: **Retigo**



Program steps

1

 Combination

 25 %

 Termination by time

 00:30 hh:mm

 125 °C

 40 %



Ingredients - number of portions - 12		
Name	Value	Unit
butter cookies (light, caramel)	200	g
butter soft	120	g
soft cream cheese (philadelphia, ...)	600	g
thick cream 18% fat	200	g
icing sugar	150	g
lemon peel	5	g
lime juice	5	ml
Vanilla extract	5	ml
egg	3	pcs
egg yolk	1	pcs
frozen blueberries	300	g
sheet gelatin	3	pcs
icing sugar	150	g

Nutrition and allergens	
Allergens: 3, 7	
Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn	
Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová	
Nutritional value of one portion	Value
Energy	1533.7 kJ
Carbohydrate	41.1 g
Fat	28.6 g
Protein	6.2 g
Water	0 g

Directions

To create the biscuit base, pour the biscuits into a bag, crush them with a rolling pin and mix with melted butter. They can also be mixed in a few quick pulses in a food processor, add unmelted butter, mix briefly and pulse again after a minute so that the mass begins to form lumps.

Butter a 24 cm diameter springform mold, you can line it with baking paper for better release of the cake.

Press the biscuit mass evenly with the bottom of a glass onto the bottom of the mold. Put the mold in the refrigerator and leave it there for the rest of the preparations.

Add the heavy cream, powdered sugar, lemon juice with zest and vanilla extract to some of the cream cheese. Then mix the egg and the yolk one by one to obtain a smooth mixture. Pour onto the biscuit base and let sit for 5 minutes so that the air bubbles disappear. Bake for 30 minutes. We will stop cooking a little earlier than usual: if we waited until the cake was completely solidified, it would be overcooked, would crack, and above all, we would lose the phenomenal creamy consistency. Cooking is complete when you tap the side of the mold with a spoon and notice that the dough vibrates like jelly.

Boil the blueberries with the icing sugar, let cool and add 3 soaked slices of gelatin. Pour the blueberries over the cooled cheesecake and let the blueberries harden.

Recommended accessories



Stainless wire shelving