



BANANA BREAD BLUEBERRY MINI CHEESECAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

INGREDIENTS FOR 15 DESSERT RINGS Ø 8 CM

FOR THE BANANA BREAD BASE

50 g	QimiQ Classic
100 g	Egg(s)
200 g	Sugar
1 pinch(es)	Salt
50 g	Butter
40 g	Heavy sour cream
340 g	Banana(s)
10 g	Vanilla extract
225 g	Flour
5 g	Baking soda
130 g	Chocolate, chopped
1	Butter, for the baking tin
1	Flour, for the baking tin

FOR THE CREAM CHEESE FILLING

225 g	QimiQ Classic, unchilled
150 g	Sugar
35 g	Corn flour / starch
15 g	Vanilla sugar
350 g	Cream cheese
100 g	Natural yoghurt
150 g	Egg(s)
50 ml	Lemon juice
2 g	Lemon peel, finely grated

TO DECORATE

450 g	Blueberries
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METHOD

1. Preheat the oven to 180 °C (convection oven).
2. For the base: whisk the eggs, sugar and salt until fluffy.
3. Melt the QimiQ Classic and the butter. Mix with the sour cream, bananas and vanilla extract using an immersion blender.
4. Sift the flour with the baking soda through a sieve. Add the chocolate.
5. Sift both mixtures into the egg mixture.
6. Fill into a greased cake tin and bake in the preheated oven for approx. 35 minutes. Allow to cool.
7. For the filling: mix the sugar, vanilla sugar and starch.
8. Mix the remaining ingredients using an immersion blender. Finally, mix in the dry ingredients.

9. Cut out the banana bread (finger-thick) and use as a base in dessert rings. Spread the filling approx. 2 cm thick on top of the base.
10. Bake in the preheated oven at 90-100 °C for approx. 35 minutes. Allow to cool.
11. Place the blueberries on the cream cheese filling and carefully remove the dessert rings. Sauté the cakes on the banana bread side in a pan with butter and serve with vanilla ice cream.