



IRISH CREAM AND MINT CHEESECAKE WITH COFFEE SPRINKLES



QimiQ BENEFITS

- Reduces skin formation and discolouration, enabling longer presentation times
- No splitting or cracking of surface
- Prevents moisture migration, sponge base remains fresh and dry
- Does not require to be baked in a water bath
- Foolproof



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easy

INGREDIENTS FOR 1 KUCHEN

FOR THE BASE

150 g Digestive biscuits

30 g Granulated sugar

50 g Butter, melted

Cinnamon

FOR THE SPRINKLES

680 g Butter, chilled

1020 g Granulated sugar

680 g Bread flour

340 g Cocoa powder

100 g Instant coffee powder

FOR THE FILLING

450 g QimiQ Classic

300 g Granulated sugar

45 g Corn flour / starch

Vanilla extract

700 g Cream cheese

200 g Baileys® Irish Cream

Peppermint oil

270 g Whole egg(s)

105 g Lemon juice

3 g Lemon peel, finely grated

METHOD

1. For the base: mix the crumbs, sugar, butter and cinnamon together well. Press firmly into the base of the greased cake ring and chill.
2. For the sprinkles: cream the butter and sugar together. Add the flour and cocoa powder and mix well. Spread evenly onto a greased baking tray and allow to dry. Bake until done, allow to cool and crumble.
3. Preheat the oven to 190°C (conventional oven).
4. For the filling: whisk QimiQ Classic smooth and put to one side.
5. Mix the sugar, corn flour and vanilla together. Add to the cream cheese and whisk smooth. Add the QimiQ Classic, Baileys, mint to taste, egg, lemon juice and lemon zest and mix well.
6. Pour the filling onto the crust and top with the streusel. Bake in the hot oven for approx. 120 minutes. Note: the cheesecake is soft after baking. Chill for at least 8 hours to set completely.