GOAT CHEESE CAKE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Cakes remain moist for longer
- Quick and easy preparation

🕐 15   🔥 easy

INGREDIENTS FOR 10 PORTIONS

150 g	Digestive biscuits, crumbled
50 g	Butter

FOR THE CREAM

200 g	QimiQ Cream Base
554 g	Cream cheese
200 g	Sugar
12 g	Corn flour / starch
4 g	Vanilla sugar
140 g	La Bonne Vie Goat Cheese
180 g	Whole egg(s)
239 g	Cream 36 % fat

METHOD

1. Add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake ring.
2. For the cream: whisk the cream cheese until completely smooth. Add the QimiQ Sauce Base, La Bonne Vie goat cheese, eggs and cream and blend well.
3. Mix the sugar, vanilla sugar and starch together well and add to the QimiQ mixture. Mix well.
4. Pour the mixture onto the Graham cracker base and bake in a water bath at 120°C for approx. 1 hour.