CHRISTMAS VANILLA CHEESECAKE

QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and easy preparation

20   easy

Tips

Statt Joghurt kann auch Sauerrahm verwendet werden.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

150 g	Spekulatius spiced cookies, crumbled
70 g	Butter, melted
40 g	Hazelnuts, chopped
40 g	Almonds, chopped
	Butter, for the baking tin

FOR THE FILLING

500 g	QimiQ Classic Vanilla, unchilled
250 g	Sugar
45 g	Corn flour / starch
700 g	Cream cheese
200 g	Natural yoghurt
5	Egg(s)
1	Orange(s), juice and finely grated zest
1 small pinch(es)	Cinnamon
1 small pinch(es)	Gingerbread spice

METHOD

1. Preheat the oven to 120 °C (conventional oven).
2. For the base: mix the melted butter together with the spekulatius crumbs, hazelnuts and almonds. Press firmly into the base of a greased cake ring.
3. For the filling: whisk the unchilled QimiQ Classic Vanilla smooth. Add the remaining ingredients and mix well.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 110 minutes.
5. Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set completely.