



# BLUEBERRY CREAM CHEESE CAKE



## QimiQ BENEFITS

- One bowl preparation
- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Reduces discolouration
- Foolproof real cream product, cannot be over whipped
- Prevents moisture migration, sponge base remains fresh and dry
- Acid stable and does not curdle



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easy

## INGREDIENTS FOR 12 PORTIONS, Ø 26 CM RING

**250 g** QimiQ Whip Pastry Cream, chilled

**250 g** Cream cheese

**50 g** Sour cream 15 % fat

**30 ml** Lemon juice

**100 g** Sugar

Vanilla aroma

## FOR THE CRUST

**150 g** Digestive biscuits, crumbled

**50 g** Butter, melted

**30 g** Sugar

Cinnamon

**500 g** Blueberries

Clear cake glazing jelly

## METHOD

1. Whisk the cream cheese smooth.
2. Add the QimiQ Whip, sour cream, lemon juice, sugar and vanilla and continue to whisk at top speed until the required volume has been achieved.
3. For the crust: add the melted butter, sugar and cinnamon to the crumbs and mix well. Press firmly (with a glass) into a greased cake ring.
4. Pour the cream onto the base, top with the blueberries and glaze.
5. Chill for at least 4 hours (preferably over night).