



# CHRISTMAS VANILLA CHEESECAKE



## QimiQ BENEFITS

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



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easy

## Tips

Sour cream can be used instead of yoghurt.

## 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, unchilled

**250 g** Sugar

**45 g** Instant custard powder

**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 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.