



# NO BAKE BLUEBERRY CHEESECAKE



## QimiQ BENEFITS

- Quick and easy preparation
- Creamy indulgent taste with less fat
- Foolproof real cream product, cannot be over whipped



20



easy

## INGREDIENTS FOR 10 DESSERT RINGS, 8 CM Ø

### FOR THE BASE

**160 g** Digestive biscuits, crumbled

**70 g** Butter, melted

### FOR THE CHEESECAKE

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

**300 g** QimiQ Classic, chilled

**450 g** Cream cheese

**100 ml** Milk

**180 g** Sugar

**1** Lemon(s), juice only

### FOR THE BLUEBERRY JELLY

**220 g** Blueberries, frozen

**2** Gelatine sheets à 3 g

**100 g** Blueberry jam

## METHOD

1. For the base: add the melted butter to the biscuit crumbs and mix well.  
Using the bottom of a glass, press approx. 20 g into each dessert ring.
2. For the cheesecake: lightly whip the cold QimiQ Whip and QimiQ Classic together until completely smooth, ensuring that the entire mixture is incorporated (especially from bottom and sides of bowl).
3. Add the remaining ingredients and continue to whip until the required volume has been achieved.
4. Distribute the mixture evenly into the rings.
5. For the blueberry jelly: heat the blueberries and add the soaked and softened gelatine until it melts. Stir in the blueberry jam.
6. Pour the jelly onto the cheesecakes in the rings.
7. Allow to chill for approx. 4-6 hours.
8. **Tip:** Quark can be used instead of cream cheese.