



NO BAKE BLUEBERRY CHEESECAKE



QimiQ BENEFITS

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



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easy

INGREDIENTS FOR 1 RING, 26 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, (6 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 into the dessert ring.
2. For the cheesecake: lightly whip the cold QimiQ Whip Pastry Cream 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 onto the base.
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 cheesecake in the ring.
7. Allow to chill for approx. 4-6 hours.
8. **Tip:** Quark can be used instead of cream cheese.