



BAKED CHEESECAKE WITH STRAWBERRIES

QimiQ BENEFITS

- 100% natural, contains no preservatives, additives or emulsifiers
- Creamy indulgent taste with less fat
- Bake stable



25



easy

INGREDIENTS FOR 12 PORTIONS, 26 CM Ø SPRINGFORM CAKE TIN

FOR THE BASE

200 g Digestive biscuits, crumbled

100 g Butter, melted

FOR THE FILLING

250 g QimiQ Classic, unchilled

60 g Butter, softened

120 g Sugar

3 Egg yolk(s)

500 g Quark 20 % fat

1 packet Custard powder

1 tsp Lemon peel

3 Egg white(s)

FOR THE TOPPING

400 g Strawberries

100 g Powdered sugar

METHOD

1. Preheat the oven to 170° C (conventional oven).
2. For the base, mix the biscuit crumbs and butter together well and press firmly into the cake tin base and form a 2 cm high rim. Chill for 20 minutes.
3. For the filling, whisk the butter with the sugar. Add the egg yolks and whisk well.
4. Whisk QimiQ Classic smooth. Add the cream cheese, vanilla powder and lemon zest and mix well. Fold in the butter mixture and mix well.
5. Whisk the egg whites stiff and fold into the cream cheese mixture.
6. Pour onto the base and bake in the hot oven for approx. 60 minutes. Allow to cool in the cake tin and allow to cool. Remove the cake from the tin and place onto a plate.
7. For the topping, quarter 3 large strawberries and put to one side to decorate. Blend 200 g strawberries with 100 g icing sugar and add the remaining diced strawberries. Cover the surface of the cheese cake with the strawberry puree and serve decorated with the strawberry quarters.