



BANANA BREAD BLUEBERRY MINI CHEESECAKES



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Prevents moisture migration, sponge base remains fresh and dry



25



easy

INGREDIENTS FOR 15 DESSERT RINGS Ø 8 CM

FOR THE BANANA BREAD BASE

50 g	QimiQ Classic
100 g	Egg(s)
200 g	Sugar
1 pinch(es)	Salt
50 g	Butter
40 g	Heavy sour cream
340 g	Banana(s)
10 g	Vanilla extract
225 g	AP Flour
5 g	Baking soda
130 g	Chocolate, minced
1	Butter, for the baking tin
1	AP Flour, for the baking tin

FOR THE CREAM CHEESE FILLING

225 g	QimiQ Classic, room temperature
150 g	Sugar
35 g	Corn starch
15 g	Vanilla sugar
350 g	Cream cheese
100 g	Natural yogurt
150 g	Egg(s)
50 ml	Lemon juice
2 g	Lemon peel, finely grated

TO DECORATE

450 g	Blueberries
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METHOD

1. Preheat an oven to 350 °F. Grease a loaf tin and dust with flour (or line with parchment paper).
2. For the base: beat the eggs and sugar until fluffy. Sift the flour together with the baking soda and salt. Add the butter to the QimiQ Classic and heat until melted (not too warm).
3. Place the banana puree, vanilla and sour cream in a mixer and turn on low speed. Add the egg mixture and mix well. Gradually add the flour mixture alternately with the QimiQ mixture and mix well. Fold in the chocolate drops.
4. Pour the mixture into the loaf tin and bake in the hot oven for approx. 35 minutes. Allow to cool before slicing into 0.2 inch thick slices.
5. For the filling, preheat the oven to 190 °F. Mix the sugar, corn starch and vanilla sugar together, add to the cream cheese and mix well. Add the QimiQ Classic, yoghurt, egg, lemon juice and lemon zest and mix well.
6. Cut circles out of the bread slices with a dessert ring. Place one base into each dessert ring and cover with a 0.8 inch deep layer of cream cheese filling. Bake in the preheated oven for approx. 35 minutes and allow to cool.
7. Cover the surface of the gateaux with blueberries and carefully remove from the rings. Lightly fry the gateaux, with the banana bread side down, in a pan brushed with butter, and serve immediately with vanilla ice cream.
8. Restliche Zutaten mit einem Stabmixer vermischen. Zum Schluss die trockenen Zutaten untermixen.
9. Aus dem Bananenbrot mit Desserttringen Kreise ausstechen und darin liegen lassen. Frischkäsefüllung ca. 2 cm dick

darauf verteilen.

10.Im vorgeheizten Backofen bei 90-100 °C (Umluft) ca. 35 Minuten backen. Auskühlen lassen.

11.Die Heidelbeeren auf der Frischkäsefüllung platzieren und die Dessertringe vorsichtig entfernen. Die Cupcakes mit dem Bananenbrot nach unten in einer Pfanne mit Butter kurz anbraten und mit Vanilleeis servieren.