



IRISH CREAM AND MINT CHEESECAKE WITH COFFEE SPRINKLES



QimiQ BENEFITS

- Reduces skin formation and discoloration, enabling longer presentation times
- No splitting or cracking of surface
- Prevents moisture migration, sponge base remains fresh and dry
- Does not require to be baked in a water bath
- Guaranteed to succeed



25



easy

INGREDIENTS FOR 1 KUCHEN

FOR THE CRUST

- 150 g Graham crackers
- 30 g Granulated sugar
- 50 g Butter, melted
- Cinnamon

FOR THE SPRINKLES

- 680 g Butter, chilled
- 1020 g Granulated sugar
- 680 g Bread flour
- 340 g Cocoa powder
- 100 g Instant coffee powder

FOR THE FILLING

- 450 g QimiQ Classic
- 300 g Granulated sugar
- 45 g Corn starch
- Vanilla extract
- 700 g Cream cheese
- 200 g Baileys® Irish Cream
- Peppermint oil
- 270 g Whole egg(s)
- 105 g Lemon juice
- 3 g Lemon peel, finely grated

METHOD

1. For the crust: mix the crumbs, sugar, butter and cinnamon together well. Press firmly into the base of the greased cake ring and chill.
2. For the sprinkles: cream the butter and sugar together. Add the flour and cocoa powder and mix well. Spread evenly onto a greased sheet pan and allow to dry. Bake until done, allow to cool and crumble.
3. Preheat the oven to 374° F (conventional oven).
4. For the filling: whisk QimiQ Classic smooth and put to one side.
5. Mix the sugar, corn starch and vanilla together. Add to the cream cheese and whisk smooth. Add the QimiQ Classic, Baileys, mint to taste, egg, lemon juice and lemon zest and mix well.
6. Pour the filling onto the crust and top with the streusel. Bake in the hot oven for approx. 120 minutes. Note: the cheesecake is soft after baking. Chill for at least 8 hours to set completely.