



GOAT CHEESE CAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Cakes remain moist for longer
- Quick and simple preparation



15



easy

INGREDIENTS FOR 10 PORTIONS

150 g Graham crackers, crumbled

50 g Butter

FOR THE CREAM

200 g QimiQ Sauce Base

554 g Cream cheese

200 g Sugar

12 g Corn starch

4 g Vanilla sugar

140 g La Bonne Vie Goat Cheese

180 g Whole egg(s)

239 g Heavy cream 36 % fat

METHOD

1. Add the melted butter to the biscuit crumbs and mix well. Press firmly into the base of a greased cake ring.
2. For the cream: whisk the cream cheese until completely smooth. Add the QimiQ Sauce Base, La Bonne Vie goat cheese, eggs and cream and blend well.
3. Mix the sugar, vanilla sugar and starch together well and add to the QimiQ mixture. Mix well.
4. Pour the mixture onto the Graham cracker base and bake in a water bath at 250°F for approx. 1 hour.