



CHRISTMAS VANILLA CHEESECAKE



QimiQ BENEFITS

- Creamy indulgent taste with less fat
- Enhances the natural taste of added ingredients
- Quick and simple preparation



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easy

Tips

Sour cream can be used instead of yogurt.

INGREDIENTS FOR 1 CAKE TIN 26 CM Ø

150 g Spekulatius spiced cookies, crumbled

70 g Butter, melted

40 g Hazelnuts, minced

40 g Almonds, minced

Butter, for the baking tin

FOR THE FILLING

500 g QimiQ Classic, room temperature

250 g Sugar

45 g Instant custard powder

700 g Cream cheese

200 g Natural yogurt

5 Egg(s)

1 Orange(s), juice and finely grated zest

1 small pinch(es) Cinnamon

1 small pinch(es) Gingerbread spice

METHOD

1. Preheat the oven to 240 °F (conventional oven).
2. For the base: mix the melted butter together with the spekulatius crumbs, hazelnuts and almonds. Press firmly into the base of a greased cake ring.
3. For the filling: whisk the unchilled QimiQ Classic smooth. Add the remaining ingredients and mix well.
4. Pour onto the biscuit base and bake in the preheated oven for approx. 110 minutes.
5. Note: The cheesecake is soft after baking. Chill for approx. 6 hours to set completely.