



# BAKED CHEESECAKE WITH STRAWBERRIES

## QimiQ BENEFITS

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



25



easy

## INGREDIENTS FOR 12 PORTIONS, 10" Ø SPRINGFORM CAKE TIN

### FOR THE BASE

**200 g** Graham crackers, crumbled

**100 g** Butter, melted

### FOR THE FILLING

**250 g** QimiQ Classic, room temperature

**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 340° F (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 7.1 oz strawberries with 3.5 oz powdered 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.