

# Blueberry cheesecake

Cuisine: **Other**  
Food category: **Desserts**



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## Program steps

1

Combination

25 %

Termination by time

00:30 hh:mm

125 °C

40 %

| Ingredients - number of portions - 12 |       |      |
|---------------------------------------|-------|------|
| Name                                  | Value | Unit |
| butter cookies (light, caramel)       | 200   | g    |
| butter soft                           | 120   | g    |
| soft cream cheese (philadelphia, ...) | 600   | g    |
| thick cream 18% fat                   | 200   | g    |
| powdered sugar                        | 150   | g    |
| lemon peel, lemon juice               | 5     | g    |
| lemon juice                           | 5     | ml   |
| vanilla extract                       | 5     | ml   |
| egg                                   | 3     | pcs  |
| egg yolk                              | 1     | pcs  |
| frozen blueberries                    | 300   | g    |
| sheet gelatin                         | 3     | pcs  |
| powdered sugar                        | 150   | g    |

| Nutrition and allergens                                                                                                                 |           |
|-----------------------------------------------------------------------------------------------------------------------------------------|-----------|
| Allergens: 3, 7<br>Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn<br>Vitamins: A, B, C, Cholin, D, E, K, Kyselina listová |           |
| Nutritional value of one portion                                                                                                        | Value     |
| Energy                                                                                                                                  | 1206.7 kJ |
| Carbohydrate                                                                                                                            | 40.2 g    |
| Fat                                                                                                                                     | 28.6 g    |
| Protein                                                                                                                                 | 6.1 g     |
| Water                                                                                                                                   | 0 g       |

## Directions

To create the crust, place the cookies in a bag, crush with a rolling pin, and mix with melted butter. You can also pulse them a few times in a food processor, add the un-melted butter, mix briefly, and pulse again after a minute to form lumps in the mixture.

Grease a 24 cm round cake pan with butter; you can also line it with parchment paper for easier removal of the cake.

Press the cookie mixture evenly into the bottom of the pan using the base of a glass. Place in the refrigerator and leave there for the rest of the preparations.

To the fresh cheese, add the cream, powdered sugar, lemon juice with zest, and vanilla extract in batches. Then mix in one egg and yolk at a time to achieve a smooth mixture. Pour over the crust and let sit for 5 minutes to allow the air bubbles to dissipate. Bake for 30 minutes. We will stop baking a little earlier than usual: if we waited until the cake completely set, it would burn, crack, and above all, we would lose the phenomenal creamy consistency. We consider baking done when we tap the side of the pan with a spoon and notice that the cake jiggles like jelly.

Cook the blueberries with powdered sugar, set aside to cool, and add 3 slices of soaked gelatin. Pour the blueberries over the cooled cheesecake and wait until the blueberries set.

## Recommended accessories



Stainless wire shelving