

Blueberry cheesecake

Cuisine: Other

Food category: Desserts



Author: Krzysztof Gawlik

Company: RM Gastro Polska



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

Minerals: Ca, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn

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 shell, place the cookies in a bag, crush them with a rolling pin, and mix with melted butter. You can also blend them with a few quick pulses in a food processor, add the unmelted butter, mix briefly, and then blend again after a minute to loosen the mixture.

Grease a 24 cm springform pan with butter; you can line it with parchment paper for easier removal.

Evenly press the cookie mixture down into the pan with the bottom of a glass. Refrigerate the shell and leave it there until ready to use.

In batches, add the cream, powdered sugar, lemon juice and zest, and vanilla extract to the fresh cheese. Then, beat in the eggs and egg yolk one at a time until smooth. Pour the mixture over the shell and let it rest for 5 minutes to eliminate air bubbles. Bake for 30 minutes. We'll stop baking a little earlier than usual: if we waited for the cake to harden completely, it would burn, crack, and, above all, lose its phenomenal creamy texture. Baking is complete when we tap the side of the pan with a spoon and notice the cake vibrating 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 for them to harden.

Recommended accessories



Stainless wire shelving