

Blueberry Cheesecake

INGREDIENTS

BOTTOM

120 kg OREO COOKIES

120 kg BUTTER

MASS

500 g MASTER CHEESE 14%
ALFAPRO

300 g CREAM 33% ALFAPRO

100 g POWDERED SUGAR

100 g SUGAR

12 g GELATIN

100 g WATER

300 g BERRIES

12 g VANILLA DELIPASTE FABBRI



A METHOD OF PREPARING

- 1** Crush cookies and mix thoroughly with soft butter. Line the bottom of the mould and cool.
- 2** Mix cheese, powdered sugar, vanilla delipaste in a saucepan until uniform.
- 3** Beat the cream to 3/4.
- 4** Blend the berries with sugar.
- 5** Gently mix the cheese mass with whipped cream and 1/3 of the gelatin dissolved in water. Divide the weight into 2 halves.
- 6** To one half add the berries and the rest of the gelatin.
- 7** On the previously prepared bottom pour the white cheese mass, 2/3 of the mass with berries, gently mix and pour the rest of the mass with berries on top.



Bon appétit!

Smacznego



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