

# Cheesecake with berries

## Description

Crumble base with mascarpone double cream, vanilla and berries



### Yield

10 pieces of 665 g, 15x15 cm



### Scheduling

Preparation: 60 minutes  
Freezing time: 120 minutes  
Baking time: 25 minutes/180°C



### Nutritional values (100 g or 100 ml)

energy: 1'672 kJ/400 kcal;  
fat: 34 g, of which saturated 18 g;  
carbohydrates: 22 g, of which sugars 16 g;  
protein: 3.4 g; salt 0.2 g

## Ingredients

### Cheesecake with berries (6'760 g )

2'200 g	crumble base, 15x15 cm
1'650 g	cheesecake cream (for piping)
1'200 g	cheesecake cream (for hemispheres)
500 g	jelly (for cheesecake)
400 g	strawberries, cut
400 g	raspberries
400 g	blueberries
10 g	peppermint

### Almond crumble mixture with cocoa nibs (1'403 g )

325 g	butter
340 g	sugar
225 g	wheat flour 400
200 g	wheat starch
225 g	almonds, ground, white
8 g	table salt
80 g	cocoa nibs Maracaibo

### Jelly for cheesecake (505 g )

315 g	clear jelly
190 g	lemon juice

### Crumble base 15x15 cm (2'340 g )

1'370 g	almond crumble mixture with cocoa nibs, baked
345 g	macadamia nuts (crushed), coarsely chopped, roasted
35 g	orange zest
590 g	butter, liquid

### Cheesecake cream (2'882 g )

1'150 g	heavy cream UHT
775 g	couverture Rondo Edelweiss 36%
950 g	mascarpone
7 g	bourbon vanilla pods

## Production

1

### **Almond crumble mass with cocoa nibs**

Mix all ingredients except the cocoa nibs and grind into fine crumbs. Finally, add the nibs and mix.

2

### **Cheesecake base**

Bake the crumble and leave to cool completely at room temperature.

Then place the mixture for the cheesecake base in the cake frame and press down evenly. The edge should be about 2 to 2.5 cm high.

Leave the base to set in the refrigerator, then remove from the frame.

3

### **Cheesecake mixture**

Spread most of the cheesecake cream onto the prepared base. Fill the remaining cream into silicone hemispherical molds of various sizes.

4

### **Hemispheres**

Place the hemispheres decoratively on the cheesecake and then coat with cold jelly.

This is diluted with lemon juice beforehand to give the overall result a pleasantly fresh acidity.

5

### **Finishing**

Place berries on top of the cheesecake for a fruity note. Make sure that no gelling is necessary – if possible, only use whole berries without any cut surfaces.